



Lucky Rainbow Brownie

Featuring



Gourmet Brownie Bar
Salted Caramel with
Pretzel Crust

Rich salted caramel brownie with a crunchy pretzel crust, topped with vibrant blue frosting “clouds,” gold sprinkles and a colorful rainbow candy arch. Finished with Lucky Charms® marshmallows for a playful, eye-catching St. Patrick’s Day dessert.



86% of consumers like or love brownies

Datassentials, 2026



Lucky
Rainbow
Brownie

Featuring
Bistro Collection®
Gourmet
Brownie Bar
Salted Caramel
with Pretzel
Crust

Ingredients Yield: 1 serving

- 1 square #8963 Bistro Collection® Gourmet Brownie Bar
Salted Caramel with Pretzel Crust
- 3 oz. Blue frosting
- 1 Sour candy rainbow belt
- Lucky Charms® marshmallows
- Gold sprinkles

Assembly

- 1 Place Bistro Collection® Gourmet Brownie Bar Salted Caramel with Pretzel Crust on serving plate.
- 2 Pipe blue frosting in rounded dollops across the top of the brownie to resemble clouds.
- 3 Lightly sprinkle gold sprinkles over frosting.
- 4 Position rainbow belt candy in an arch across the frosting to create a rainbow.
- 5 Garnish with Lucky Charms® marshmallows (green shamrock and yellow star) for a festive finish.

BROWNIES

are on
23.3%
of total U.S. menus.

Datassential Dessert
Keynote, 2026

Brownies are ranked

#5

on the list of most
common desserts
today.

Datassential
MenuTrends 2022

91%

of consumers know
about key lime pie.

Datassential Dessert
Keynote, 6/21

Explore more recipes and tools to help boost pie sales all year.

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