



TURTLE BROWNIES



Featuring Lawrence Foods Chocolate Fudge Icing 146220



1	Pre-Baked 9" x 13" Sheet of Brownies	\$
16 oz.	Lawrence Foods Chocolate Fudge Icing	\$
8 oz.	Lawrence Foods Caramel Fudge	\$
12	Pecan Halves	\$
Servings: 12		
Total Ingredient Cost/Serving:		\$

Suggested Selling Price: \$
Serving Cost: \$
Gross Profit Dollars: \$

ASSEMBLY

1. Evenly spread the Chocolate Fudge Icing over the pre-baked pan of brownies.
2. Heat the Caramel Fudge in a double boiler to a minimum of 180°F.
3. Cut the brownies into 3" x 4" squares.
4. Place each serving on a plate.
5. Drizzle the Caramel Fudge over each brownie.
6. Garnish with a pecan half in the middle.

CATEGORY*	DESCRIPTION	
Busy Parent of Children	Often involved in after-school activities, sports and uses drive-thru/carry-out.	<input checked="" type="checkbox"/>
Old Adults and Empty Nesters	Eats on-premise at inexpensive sit-down restaurants, buffets and fast food eateries.	<input checked="" type="checkbox"/>
Convenience Driven – No Kids	Uses a variety of carry-out sources, including restaurants and grocery stores.	<input checked="" type="checkbox"/>
Young Urban Professionals – No Kids	Dines at higher-priced restaurants.	<input checked="" type="checkbox"/>
Educated Adults Driven by Taste and Cravings	Eats at moderately-priced sit-down restaurants and uses delivery.	<input checked="" type="checkbox"/>

PANTRY UTILITY® FOR ITEM 146220

- Chocolate Fudge Cake
- Chocolate Cream Cheese Brownies
- Mocha Rum Sauce
- Blackout Cupcakes

*National Restaurant Association's major group of frequent diners.

