



Lawrence Foods
Fantastic Fudge

September 2024

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Fun with Fudge

Since its creation in 1886, fudge has proven to be an American staple. This sweet treat has more than lasted the test of time, and is still commonly found at seaside shops or in your favorite grocery store. Lawrence Foods has perfected this classic in a heat and pour application with endless flavor possibilities. Additionally, our fudge icings can be used to add rich chocolate indulgence to any cake, pastry, or dessert.

- The confectionary industry contributes more than 37 billion in retail sales in the U.S. each year.
- Espresso and whiskey are the top trending ingredients for fudge, with espresso showing a remarkable 74% growth.

Lawrence Foods' Old Tyme EZ Fudge® and **White Old Tyme EZ Fudge®** are rich, buttery fudges blended perfectly to produce the smoothest, creamiest, best-tasting, home-style fudge on the market. Easily create seasonality by adding season appropriate inclusions, or stick to classic mix-ins like peanut butter or walnuts for dependable favorites.



COOKIE CASE

Millionaire Cookies

Layers of shortbread, chocolate, and caramel make this classic cookie bar a delicious treat. Lawrence Foods Golden Streusel is the cookie base with layer of Old Tyme EZ Fudge® and Caramel Apple Coating Fudge stacked up on top. Sprinkle with salt for a truly indulgent snack.

ORDERING INFORMATION

Old Tyme EZ Fudge®

144580 2 Gal Pail

Old Tyme White EZ Fudge®

144578 2 Gal Pail

Caramel Apple Coating Fudge

144317 2 Gal Pail

Supreme Fudge Icing

144586 2 Gal Pail

Vanilla Fudge Icing

146240 2/11# Pails

Chocolate Fudge Icing

146220 2/11# Pails

Golden Streusel

384608 4.25 Gal Pail

PRODUCT INFORMATION

Origin: United States

Kosher: OU

BAKERY RETAIL TABLE

Fruity Fudge Pops

These fun fruit pops add a dash of color to any bakery or confectionary display. White EZ Tyme Fudge® is heated and mixed with freeze dried fruit to make this tangy treat that's fun to eat and easy to make.



UPCOMING FEATURES!

October
Fall Feast

November
Christmas Cobbler

December
Seasons Sweets