

Better Than Brownies



BROWNIE BITES & DELIGHTS

Chewy. Moist. Rich with flavor. Celebrate Baking are made by artisan bakers who passionately blend the finest black pearl cocoa with top shelf ingredients to bake the ultimate brownie. These homemade chunks of chocolaty chewy goodness are the perfect foundation for scrumptious toppings like cream cheese, fudge-iced pecans drizzled with caramel and creamy peanut butter icing dripping with chocolate. Always a food panel favorite, they satisfy the most sophisticated brownie lover's mouthwatering palette.



BROWNIE BITES & DELIGHTS



CREAM CHEESE

Rich cream cheese icing topped off with a delicious drizzle of sweet chocolate. The cream of our brownie crop.



RED VELVET

Divine red velvet brownie topped with cream cheese icing and crushed red velvet cake. Can velvet get any smoother?



TURTLE

Go nuts with fudge-iced pecans drizzled with creamy caramel. Turtle power!



FUDGE ICED

A rich, moist brownie under a luscious layer of fudge icing. A classic crowd pleaser.



PEANUT BUTTER

First, we spread on thick peanut butter icing with a chocolate garnish, then we top it off with peanut butter chips drizzled with chocolate. Say when!



BROWNIE BITES

Our famous black pearl cocoa brownie is shaped into bite-sized nuggets of mouth-popping goodness. Beyond addictive.



FUDGE ICED WITH CURLS & SPRINKLES

Topped with rich fudge icing and a generous helping of chocolate curls and sprinkles. It's the birthday cake of brownies.



DOUBLE LAYER COCONUT MACAROON

We infuse fresh coconut into a rich brownie and top it off with more coconut and a fudge drizzle. Coconut lovers dream come true.



BROOKIE

Rich fudge brownie covered with moist chocolate chip cookie dough that's baked together and garnished with chocolate chips and fudge icing. That's a mouthful ... of goodness.



SNICKERS

Topped with chewy fudge icing and chopped Snickers iced with more fudge. Talk about satisfying.

CELEBRATE BAKING are passionate about making quality pastries and desserts that melt in the mouths and hearts of people who love to treat themselves to baked *greats*, not just baked *goods*. In the kitchen since 1990, our bakers take pride in creating artisan delights with the finest ingredients and time-tested recipes, all at irresistibly affordable prices.

If you want superior ingredients, the highest standards in food safety, minimal waste and consistent quality you and your customers can taste — you want to partner with the artisan bakers at Celebrate Baking. Our dedicated team delivers delicious pastries and desserts baked and packaged to exceed your most demanding specifications for your most discerning customers. For perfection in every confection, count on Celebrate Baking.

Your partners in good taste.

Single and double layer brownies use standard packaging of 4 units cut 2.7"x3". We are also able to cut either layer of brownies at 8 units of 1.5"x3.0".

Frozen: 1 year shelf life

Ambient: 14 day shelf life

Unit Weight: 13 oz.

Case Pack: 12

Case Dimensions (LxWxD): 15.75"x15.75"x6"

Case Cube: 1.86"

Net Case Weight: 9.75 lbs.

Gross Case Weight: 11.75 lbs. Pallet Pattern: 6'x12'



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