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## Double Decker Chocolate Peanut Butter 10" <br> MFG\#: <br> UPC\#: 815069004629

- Description: Layers of chocolate cake, chocolate cheesecake and peanut butter mousse, finished with a fine chocolate glaze and toasted peanuts.
- Ingredients: Cream Cheese (Pasteurized Milk and Cream, Cheese Culture, Salt, Stabilizers (Carob Bean and/or Xanthan and/or Guar Gums)) (milk), Heavy Cream (Heavy Cream, Carrageenan, Less Than $0.9 \%$ Mono and Diglycerides.) (milk), Pure Cane Sugar, Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid) (wheat), Water, Buttermilk (Cultured Skim Milk, Salt, Vitamin A Palmitate, Vitamin D3), Whole Eggs (egg), Peanut Butter* NON-GMO (Peanuts, Sugar, Palm Oil, Contains 2\% Or Less Of: Salt, Molasses.) (peanuts), Powder Sugar* Non-GMO (Pure Cane Sugar), SemiSweet Chocolate Chunks (Sugar, Chocolate Liquor, Cocoa Butter, Soy Lecithin (an emulsifier), Natural Vanilla Extract, Salt), Peanuts (peanuts), Soybean Oil* Non-GMO (soybeans), Cocoa Powder Processed with Alkali* Non-GMO, Semi-Sweet Chocolate Callet* (Unsweetened Chocolate, Sugar, Cocoa Butter, Soy Lecithin (an emulsifier), Natural Vanilla Flavor), Light Corn Syrup* Non-GMO (Corn Syrup, Salt, Vanilla Extract (Vanilla Beans, Water, Ethyl Alcohol), Whole Milk (Milk, Ascorbic Acid (Vitamin C), Vitamin D3) (milk), Corn Starch, Vanilla Bourbon Extract (Glycerin, Natural Flavor, Water, Natural Color (Caramel)), Butter (Pasteurized Cream, Lactic Acid, Starter Distillate, Cultural) (milk), Baking Soda (Sodium Bicarbonate), Baking Powder* Non-GMO (Corn Starch, Sodium Bicarbonate, Monocalcium Phosphate), Rum, Coffee (Ground Coffee Beans), Pure Bourbon Vanilla Extract (Water, Ethyl Alcohol and Vanilla Bean Extractives.), Kosher Salt* Non-GMO
- Major Allergens: Soy, Wheat, Eggs, Milk, Peanuts.
- Storage Temperature \& Shelf Life: The product will keep frozen for 12 months at $0^{\circ} \mathrm{F}$. After taking the product out of the freezer, the product will keep for 7 days at $36^{\circ} \mathrm{F}$ for best results. If product is kept for more than 7 days at $36^{\circ} \mathrm{F}$, the product may dry out and the quality could deteriorate.

This product is produced in a facility that processes wheat, milk, eggs, soy, peanuts and tree nuts (almonds, cashews, coconuts, hazelnuts, macadamia nuts, pecans, pistachios and walnuts).

