



# *Brownie Sheets*

.....  
INSPIRATION

When you start with  
Pillsbury Thaw & Serve  
Brownie Sheets —  
the possibilities are sweet!



*Meet growing demand for indulgent desserts with NEW Pillsbury™ Frozen Thaw & Serve Baked Brownie Sheets.*

*Available in either full sheets or half sheets, these baked brownies are the perfect dessert indulgence requiring minimal labor - ready to serve as-is or perfect for quick customization.*

*A great fit for restaurants, cafeterias, grab & go, catering, coffee shops or plated desserts.*



# BROWNIE TIPS



## Best way to slice brownie sheets

- Slice around the tray to loosen it from the sides, fold down the sides & slice right on the tray for super clean lines
- Cut from frozen or use a hot knife dipped in water
- For a fudgier feel, flip upside down and cut from bottom

## Easy topping ideas to elevate

- Sprinkle with: powdered sugar, colored sugar or sprinkles
- Drizzle with: caramel or chocolate sauce
- Top with: vanilla &/or chocolate icing, cream cheese icing, rosette, a dollop of whipped cream or a scoop of ice cream



## Use up ideas

- Use leftovers in parfaits
- Cut into minis or shapes for catering
- Top one pan 4 ways to reduce waste & increase variety
- Wrap cut brownies in high traffic areas for Grab & Go

# SALTED CARAMEL

---

- Top brownies with rosette of Gold Medal™ vanilla icing (11216000), then drizzle with prepared caramel sauce and sprinkle with flaky sea salt.



# TURTLE

---

- Top brownie with drizzles of both caramel and chocolate sauces and sprinkle with toasted chopped pecans.
- Plus up idea: Additionally top with chocolate chips and/or flaky sea salt.

# MARBLE

---

- Top brownies with melted Gold Medal™ vanilla (11216000) and chocolate icings (11215000), using a knife or skewer to create a marble swirl effect.



# CINNAMON TOAST CRUNCH™

---

- Top brownies with a scoop of vanilla ice cream, drizzle of prepared caramel sauce and sprinkle of crushed pieces of Cinnamon Toast Crunch™ cereal (11813000).
- Alternate idea: ice with Gold Medal™ vanilla icing (11216000) instead of the ice cream scoop.
- Alternate idea: Chocolate Churro – ice with Gold Medal™ chocolate icing (11215000), drizzle with heated vanilla icing (11216000) and top with the cereal pieces.



# LUCKY CHARMS™

---

- Top brownies with Gold Medal™ vanilla icing (11216000) that's tinted slightly green, then sprinkle with Lucky Charms™ cereal (11998000).

# S'MORES

---

- Top brownies with mini marshmallows, drizzle with heated Gold Medal™ chocolate icing (11215000) and sprinkle with crumbled graham crackers.
- Plus up idea: lightly toast mini marshmallows with a kitchen torch or quickly under a broiler before adding chocolate or graham.
- Alternate idea: top brownie with marshmallow cream, then drizzle with melted Gold Medal™ chocolate icing and sprinkle with Golden Grahams™ cereal (11989000).





## BANANA SPLIT

---

- Top brownies with rosette of whipped cream, then drizzle with prepared chocolate sauce and garnish with a banana cut in half. Top with a cherry.
- Alternate idea: top brownies with a scoop of vanilla ice cream, sliced bananas and then drizzle with prepared caramel and/or chocolate sauce. Top with sprinkles.

## FLUFFERNUTTER

---

- Top brownie with marshmallow cream mixed with heated creamy peanut butter. Add chopped nuts or peanut butter chips. Top with additional brownie to create a fun layered look.
- Alternate idea: top brownies with marshmallow cream, then drizzle with melted creamy peanut butter. Top with crushed Reese's Puffs cereal (13255000), peanut butter cookies or peanut butter candies.



## PISTACHIO

---

- Drizzle brownies with melted Gold Medal™ chocolate icing (11215000) and sprinkle with chopped roasted pistachios.

# CANDY-COATED CHOCOLATE PIECES

---

- *Drizzle brownies with prepared chocolate sauce and top with colored candy-coated chocolate pieces.*
- *Alternate idea: top brownies with Gold Medal™ chocolate icing (11215000) before adding the colored candy-coated chocolate pieces.*
- *Plus up: use different colored candy pieces for different holidays (red and white for Valentine's, orange and yellow for fall, etc).*



# PEPPERMINT

---

- *Top brownies with Gold Medal™ chocolate icing (11215000), then drizzle with melted Gold Medal™ vanilla icing (11216000). Top with crushed peppermint candy.*



# PILLSBURY™ FROZEN THAW & SERVE BAKED DELUXE BROWNIE SHEETS

- Rich, premium fully baked and frozen brownie sheets.
- Low labor solution: thaw & serve format – just cut & serve.
- Parchment lined tray makes removing the brownies an ease.
- Versatile: serve as-is or customize for any occasion.
- Full or Half sheet sizes flexible for different needs or operations.

*Half Sheet - 4.24 lbs*

*UPC: 007-21582-13376-3*

*BPC: 113376000*

*Suggested Yield: 32 3"x2" slices*

*Full Sheet - 9.5 lbs*

*UPC: 007-21582-113375-6*

*BPC: 113375000*

*Suggested Yield: 64 3"x2" slices*



**Go to [generalmillscf.com](https://www.generalmillscf.com) for more information**



[@generalmillscf](https://twitter.com/generalmillscf) [@generalmillscf](https://www.instagram.com/generalmillscf) [@GeneralMillsConvenienceAndFoodservice](https://www.facebook.com/GeneralMillsConvenienceAndFoodservice)