

HIDEAWAY PIZZA

DESSERTS

Sweetza Cookies – 2 flavors

- Spray pan with non-stick cooking spray. 2 pucks make 1 sweetza.
- Press out pucks to fill entire bottom of pan, blending together edges. Make the top as smooth as possible.
- Store prepped sweetzas in walk-in. Use a 6-qt. bucket & stack inside. Carefully stack pans on each other, keep bucket covered/ lid.
- Cook times = ½ way through the oven, approximately 3 mins.
- Add 1 scoop of Ice Cream.
- Use corresponding syrup in a **back & forth pattern, 2 passes**. Keep syrups off edges & rim.
 - Choc Chunk = choc syrup
 - Salted Caramel = caramel syrup
- Serve on small salad bowl, lined w/ a dispenser napkin. Presentation is key!
- **To-Go:** Spray round tin with non-stick cooking spray, add 2 pucks of desired sweetza (It's easier to keep the shape of the round tin if you put the round tin in an empty cookie pan & then press out pucks). Cook in round tin, retrieve from oven, add syrup & then lid. Serve in a Large Styrofoam lined w/ wax paper & a meal kit. Ice Cream served in squat cup.

Bowl of Ice Cream

- Served in a small salad bowl.
- This comes w/ or w/o Chocolate syrup. If added, use waffle pattern.
- Serving size = 2 scoops.
- **To-Go:** Place each scoop in a squat cup w/ lid. Serve w/ 1 bpc chocolate syrup. Serve w/ a meal kit.

Frozen Lemonade Pie

- Retrieve from freezer & place on frozen small bowl (plates will need to be restocked in the freezer each shift)
- Add a shot of whip cream to the side
- Add a clean lemon wedge (no seeds) tucked into the whip cream (FOH will complete this step)
- **To-Go:** Prepare like dine-in, but place in a Small Styrofoam, serve w/ meal kit on the side

Root Beer Float

- 2 scoops of Ice Cream in a frozen schooner, FOH will add soda
- Serve w/ a spoon
- **To-Go:** Place 2 scoops of ice cream in a souvenir cup, then FOH will add soda