



# Sweet Snacks

THE ALL-DAY IDEA BOOK



 **Nestlé**  
PROFESSIONAL

# THE Sweetest Snacks

*Leverage the appeal of desserts and take advantage of the growing snacking opportunity.*

Customers are snacking, and they're also enjoying desserts and other sweets. Combine the two and that adds up to one big sales opportunity.

In fact, according to Technomic, time-pressed consumers are not only snacking more during off-peak hours, they're also increasingly replacing meals with snacks. For 47% of these customers, that snack is replacing breakfast, when sweet items like donuts or coffee cake are often welcome.

These trends are boosting the average number of between-meal or after-dinner noshes to almost three per day (2.8), while the number of people who eat a traditional three meals a day, with nothing in between, dropped to just 4%.

Not surprisingly, portability is key. This includes quick-to-consume food items such as cupcakes and cookies, as well as beverages.



**47% of customers**  
pressed for time  
replace breakfast  
with a snack.\*

Chocolate Parfait made with Nestlé® Toll House® Chocolate Chip Cookie Spread

\*Source: Technomic 2018 Snacking Occasion Consumer Trend Report





# Cannoli made with Nestlé® Toll House® Chocolate Chip Cookie Spread

**10 PORTIONS** | The classic Italian dessert takes on added interest with a filling that showcases creamy chocolate chip cookie spread.

## INGREDIENTS

**10 ea** Cannoli shells, premade

**½ cup** Whipping cream, medium peaks

**15 oz** Mascarpone

**½ cup** Nestlé Toll House Chocolate Chip Cookie Spread

**½ cup** Powdered sugar

**10 Tbsp** Nestlé® Drumstick® waffle cone pieces (coated/uncoated)

## METHOD

- 1** Combine mascarpone, Nestlé Toll House Chocolate Chip Cookie Spread, and powdered sugar together, then fold in whipped cream.
- 2** Pipe cream mixture into cannoli shells, then coat ends with Nestlé Drumstick waffle cone pieces.





# Cookie Dough Snack Bar made with Nestlé® Toll House® Chocolate Chip Cookie Spread

**10 PORTIONS** | A delicious blend of dried fruits, nuts, puffed grains, and seeds teams up with indulgent cookie dough spread for a portable between-meal boost.

## INGREDIENTS

**¼ cup** Slivered almonds

**1 cup** Rolled oats

**¼ cup** Sunflower seeds

**1 Tbsp** Flaxseed

**¼ cup** Almond butter

**¼ cup** Honey

**⅓ cup** Dried apricots, chopped

**⅓ cup** Dried dates, chopped

**⅓ cup** Dried currants

**⅓ cup** Golden raisins, chopped

**¼ cup** Nestlé Toll House Chocolate Chip Cookie Spread

**1 cup** Puffed rice

## METHOD

- 1** In a 350°F oven, toast slivered almonds, rolled oats, sunflower seeds, and flaxseed, until lightly toasted and fragrant.
- 2** Combine toasted ingredients, dried fruit, and puffed rice in bowl.
- 3** Combine almond butter and honey in saucepan, heat on medium low until it begins to bubble.
- 4** Stir almond butter and honey sauce into bowl and mix. As mix cools, add Nestlé Toll House Chocolate Chip Cookie Spread and continue mixing.
- 5** Pour into lined and oiled sheet pan and press mixture firmly down. Cover and refrigerate until cool.
- 6** Cut as desired.





# Libby's® Pumpkin Chocolate Brownies

**50 PORTIONS** | The old-fashioned comforting treat gets a makeover thanks to pureed pumpkin and the addition of traditional spices like nutmeg and cinnamon.

## INGREDIENTS

**24 oz** Libby's 100% Pure Pumpkin

**12 oz** Brown sugar

**6 ea** Eggs

**12 oz** Egg whites

**6 oz** Vegetable oil

**30 oz** All-purpose flour

**2 Tbsp** Baking soda

**2 Tbsp** Cocoa powder

**1 Tbsp** Cinnamon, ground

**1 Tbsp** Allspice, ground

**2 tsp** Nutmeg, ground

**2 tsp** Salt

**12 oz** Nestlé® Toll House® Semi-Sweet Morsels Mini Size

## METHOD

- 1** Preheat convection oven to 325°F. Spray full-size hotel pan with nonstick cooking spray.
- 2** Combine Libby's 100% Pure Pumpkin, brown sugar, eggs, egg whites, and oil in large mixing bowl.
- 3** Add flour, baking soda, cocoa powder, cinnamon, allspice, nutmeg, and salt. Beat on low speed until batter is smooth.
- 4** Stir in Nestlé Toll House Semi-Sweet Morsels.
- 5** Spread evenly into prepared pan.
- 6** Bake for 25–30 minutes or until wooden pick inserted near center comes out clean.
- 7** Cool in pan on wire rack. Cut into 2-inch squares.





# NESCAFÉ® Cold Brew Cheesecake

Cold brew coffee brings an on-trend twist to a rich cream cheese dessert, complete with a cookie dough crust and rich sour cream topping.

## INGREDIENTS

### Crust

**1 lb** Nestlé® Toll House® Sugar Cookie Dough

### Filling

**10 oz** Nestlé® Carnation® Evaporated Milk

**16 oz** Cream cheese

**2 ea** Eggs

**1 cup** Granulated sugar

**4 Tbsp** All-purpose flour

**¼ cup** NESCAFÉ Cold Brew Coffee Concentrate

### Topping

**1 cup** Sour cream

**2 Tbsp** Granulated sugar

**2 tsp** Vanilla extract

## METHOD



### Crust

- 1 Thaw pucks to room temperature and press cookie dough into bottom of springform cake pan to form base of crust.

### Filling

- 1 Combine evaporated milk, cream cheese, eggs, granulated sugar, flour, and NESCAFÉ Cold Brew Coffee Concentrate. Blend until fully combined.
- 2 Pour into cake pan on top of uncooked crust.
- 3 Bake at 325°F for 60 minutes, or until wooden pick inserted into middle comes out clean.

### Topping

- 1 While cheesecake is baking, combine sour cream, sugar, and vanilla extract and mix well with whisk. Set aside in refrigerator until needed.
- 2 Remove cheesecake from oven when done. Rest for 2 hours allowing to cool.
- 3 When cool, cover with cream cheese topping.
- 4 Cover and refrigerate for at least 2 hours.





# Cupcake filled with Nestlé® Toll House® Chocolate Chip Cookie Spread

**10 PORTIONS** | A filling of creamy, chocolatey dessert spread and vanilla buttercream frosting turn a plain-Jane prebaked cupcake into a sweet signature.

## INGREDIENTS

**10 ea** Cupcake, prebaked

**10 oz** Nestlé Toll House Chocolate Chip Cookie Spread, room temperature

**20 oz** Vanilla buttercream

## METHOD

- 1** Spoon out center of each cupcake.
- 2** Fill with 1 oz Nestlé Toll House Chocolate Chip Cookie Spread.
- 3** Pipe 2 oz of buttercream over cupcake.
- 4** Serve room temperature or refrigerated.





# Everyday Libby's® Pumpkin Parfait

**8 PORTIONS** | Layers of yogurt, granola, and nutritious pumpkin look beautiful in a glass vessel, but the parfait can also be packaged to go for a morning snack.

## INGREDIENTS

**8 oz** Libby's 100% Pure Pumpkin

**2 tsp** Pumpkin pie spice

**8 oz** Cereal, granola, classic  
(low-fat or fat-free can replace classic)

**32 oz** Yogurt, vanilla, low-fat,  
11 grams protein per 8 ounce

## METHOD

- 1** Combine yogurt, pumpkin, and pie spice in small bowl.
- 2** Place 4 oz yogurt mixture into eight 1-cup parfait glasses. Top each parfait with 1 oz of granola and continue layering remaining yogurt mixture and granola.







# Inside Out Mexican Spicy Chocolate Chip Nestlé® Toll House® Cookies

**12 PORTIONS** | Ground ancho chile brings a surprising burst of heat to an unusual “sandwich” made with sugar cookies and filled with chocolate chip spread.

## INGREDIENTS

**5 ½ oz** Dark brown sugar

**4 tsp** Cocoa powder

**2 tsp** Ground cinnamon

**1 tsp** Ground ancho chile

**1 tsp** Salt

**24 ea** Nestlé Toll House Sugar Cookie Dough, 2 oz pucks, slacked

**12 oz** Nestlé Toll House Chocolate Chip Cookie Spread

## METHOD

- 1** In a bowl, combine dark brown sugar, cocoa powder, cinnamon, ancho powder, and salt.
- 2** Roll each 2 oz Nestlé Toll House Sugar Cookie Dough puck into a ball by hand and dredge in spice blend.
- 3** Place spiced cookie dough balls on parchment-lined sheet pan and bake in 325°F convection oven for 8–12 minutes. Let cool completely.
- 4** Place 1 oz #30 scoop of Nestlé Toll House Chocolate Chip Cookie Spread on bottom side of 12 cookies, then top each with another spiced cookie to sandwich.
- 5** Refrigerate.





# Donuts with NESCAFÉ® Cold Brew Frosting

**12 PORTIONS** | Everyone loves donuts, especially when they're frosted with semi-sweet chocolate coffee icing and topped with colorful sprinkles.

## INGREDIENTS

**¾ cup** Nestlé® Toll House®  
Semi-Sweet Morsels Mini Size

**3 Tbsp** Unsalted butter

**1 Tbsp** Light corn syrup

Sprinkles, as needed

**1 Tbsp** NESCAFÉ® Cold Brew  
Coffee Concentrate

**12 ea** Donuts, unglazed

## METHOD

- 1** Place chocolate morsels, corn syrup, NESCAFÉ Cold Brew Concentrate, and butter in double boiler and slowly melt.
- 2** Dip cooled donut in warm frosting to cover. Garnish as desired using nuts, sprinkles, Nestlé Toll House Semi-Sweet Morsels, etc.





# Brown Sugar Caramel Cookie Frappé made with Nestlé® Toll House® Chocolate Chip Cookie Spread

**12 PORTIONS** | A rich frappé flavored with chocolate, caramel, and coffee does double duty as a delicious a.m. pick-me-up or a craveable late-night dessert.

## INGREDIENTS

**22 oz** Nestlé Toll House Chocolate Chip Cookie Spread

**18 oz** Caramel sauce

**18 cups** Ice, crushed

**24 oz** Dark roast coffee, chilled

**24 oz** Milk

Whipped cream, as needed

Caramel sauce, as needed

Nestlé Toll House Chocolate Chip Cookies, crumbled, as needed

## METHOD

Make to order, **for single portion:**

- 1** In a blender, combine 3 Tbsp Nestlé Toll House Chocolate Chip Cookie Spread, 1 ½ oz caramel sauce, 1 ½ cups ice, and 2 oz each of coffee and milk. Blend until smooth.
- 2** Pour into tall glass and top with whipped cream. Add a drizzle of caramel sauce and a sprinkle of crumbled Nestlé Toll House Chocolate Chip Cookies.







# Brownie Bites topped with Nestlé® Toll House® Chocolate Chip Cookie Spread

**10 PORTIONS** | Snack-size brownies become extra special with a rich, eye-catching scoop of chocolate chip dessert spread on top.

## INGREDIENTS

**60 oz** Brownie, premade,  
cut into 1" bite-size pieces

**15 oz** Nestlé Toll House Chocolate Chip  
Cookie Spread, room temperature

## METHOD

- 1** Add ½ oz of Nestlé Toll House Chocolate Chip Cookie Spread on each 1" piece of brownie.
- 2** Serve 6 brownie bites per serving.



# More Ideas for Sweet Snacks

1. Blend pureed pumpkin into a delicious smoothie made with yogurt, evaporated milk, ginger, and ice.
2. Make a sundae with vanilla ice cream, chocolate chip cookie spread, and crumbled chocolate chip cookies.
3. Add pumpkin puree to crepe or quick bread batter.

4. Stir semi-sweet chocolate morsels into soft serve.
5. Serve chocolate chip cookie spread as a dip with biscotti and sliced apples.
6. Fill cannoli shells with chocolate chip cookie spread and peanut butter morsels.
7. Top warm sugar cookies with peanut butter and marshmallow fluff for a “fluffernutter.”



Pumpkin Banana Parfait

8. Create an ice cream sandwich using oatmeal cookies.
9. Make dulce de leche candy using condensed milk, butter, brown sugar, coarsely chopped pecans, and white chocolate chips.
10. Bake a dessert pizza using a chocolate chip cookie dough crust topped with chocolate sauce, candy bits, dried fruit, and nuts.



Skyscraper Pancakes made with Nestlé® Toll House® Chocolate Chip Cookie Spread



# ABOUT Nestlé Dessert Products

From hardworking Nestlé® Carnation® Evaporated Milk and traditional Libby's® 100% Pure Pumpkin to chocolate morsels, cookie dough, and dessert spreads under the iconic Nestlé® Toll House® name, customers know and love Nestlé Dessert Solutions.



Bourbon and Caramelized Banana Sundae made with Nestlé® Toll House® Chocolate Chip Cookie Spread

*For more information on the Nestlé line of dessert brands, visit [NestleProfessional.com](https://www.nestleprofessional.com).*

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