



Seasonal Sweets & Chocolate Treats

Inside this Issue

This issue covers a variety of treats, including both pre-made desserts for a quick and easy treat, as well as homemade creations. And in the back, you'll find recipe cards to make for yourself!

A hand is shown pouring a thick, dark chocolate sauce from a white ceramic cup. The sauce is being poured onto a chocolate cake that is sitting on a silver foil liner. The background is a light, textured surface.

MjKellner
Exceeding All Your Food Service Needs



INTRODUCTION

Welcome to this edition of Full Course!

Are you looking for delicious desserts to enjoy from fall to Christmas? Look no further than our delightful assortment of seasonal sweets and chocolate treats that satisfy your taste buds. We offer a variety of options, including both pre-made desserts for a quick and easy treats as well as homemade creations that are sure to excite.

If you're in the mood for something simple but delicious, you might want to try the red velvet bundt cakes, or if you're looking for a dessert that's a bit more playful, you might want to try making the peppermint ice cream pie.

Don't forget to flip to the back of this issue and look at the recipe cards. There are some great ideas for seasonal desserts that you won't want to miss!

For inquiries about food photography, please email us at: marketing@mjkellner.com

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EMPLOYEE SPOTLIGHT



JOY WHITE
Business Development Manager



How long have you been with M.J. Kellner?

I have been with MJ Kellner going on 10 years. Before that I worked as a broker for 5 years and MJ Kellner was one of my distributors that I helped.

What was your first job? How long have you been in the Food-service & Beverage Industry?

My first job was at a Steakhouse in Mattoon Illinois called Wilderness Inn Steakhouse. I have been in the Foodservice field since I was 15, that means I have been in the Foodservice & Beverage Industry for many years!

What is your favorite part of your position?

My favorite part of my position is working with the customers! I enjoy cooking and baking so when I get to share that with people, I am very happy. I enjoy talking about products, writing recipes, working with new products, and helping when and where I can. I truly enjoy working on food shows and working on our Full Course magazine.

What is your best advice you give our customers?

Enjoy what you do! Look out for the smiles - you are doing it right!

What keeps you motivated?

The love of cooking, baking, and helping people!

What happens in your day to stamp it a good day?

To stamp my day as good I need to make sure I have accomplished my tasks, help someone, make someone smile!

What do you enjoy doing in your free time?

My favorite free time is spent with my 2 daughters, 1 son in law and 2 grandsons. I enjoy traveling! I had a wonderful trip to Africa with one of my friends this year. My next adventure is to Disney next year with the whole family! Also, I like to cook!!!!

Do you have any hobbies?

As far as hobbies go, I do enjoy baking, cupcake decorating and party planning. I am always up to planning an over-the-top party.

What is your favorite treat to make?

Cupcakes!!!!!! I love a good challenge on creative cupcakes! The more unique flavor the better!

CLIENT TESTIMONIAL

NIEMERG'S Jason And Luke



"Niemerg's Steak House is proud to be celebrating 45 years of serving Effingham County and the surrounding areas. We offer three different dining experiences - a coffee shop serving breakfast all day and more sandwiches at lunch or dinner, a dining room that offers an expansive soup and salad bar with steak, seafood and pasta options and our Brass Rail Lounge that offers traditional bar meals and cocktails while you enjoy the game on our televisions. Additionally, Niemerg's offers family meals thru our drive-up window for convenient meals at home as well as full catering services within an hour of Effingham.

Niemerg's is proud to currently have over 160 team members and be under the leadership of the second generation. Our mission statement is to Gather, Serve and Give back to those who dine with us or utilize our catering services. We are blessed to have enjoyed this success because of the great partnerships we have in the foodservice industry. Chris McCullough, our MJ Kellner Sales Representative, is more than just an order taker for our business. He has desk space in our office where he sits and helps us decide new dinner specials, calculate pricing, print new menus or help with different advertising campaigns. He is willing to share his years of knowledge in foodservice as well as going the extra mile to help get product when we are in need. Partnerships like the one we have with M. J. Kellner are very important to us, just as they were when we started in 1978."

SAVORING THE SEASON

with apple-inspired desserts



SARA LEE *Caramel Apple Nut Hi Pie*

These pies are made with over a pound of individually quick frozen apples paired with walnuts and brown sugar to create a delicious dessert. The innovative process ensures the fruit's fresh flavor is locked in, maintaining its highest integrity. The fruit is tumbled with sugar and spices to ensure consistent flavor in every slice of pie. The top crust is baked to perfection, tender and flaky, and made without reworked dough.

COOKING INSTRUCTIONS:

Preheat oven to 400 (f) and make a "vent" in the pie by cutting 1-inch slits on the top. Bake for 70-75 minutes until the crust is light brown. Let cool for 2 hours. Once the pie(s) have cooled, use scissors to cut the corner of the icing packet. Drizzle one ounce of caramel over each slice or the entire package over the whole pie.

MJK #77069



BRIDOR *Ready to Bake Danish Apple*

This scrumptious Danish pastry features a delectable blend of real apples and pure butter pastry, creating a delightful treat to savor. This pastry promises a delicious taste that will satisfy your cravings. With a generous filling of juicy apples, this pastry is ideal for a quick breakfast or snack or as a treat to savor any time.

COOKING INSTRUCTIONS:

Let thaw for 55-65 minutes, then bake at 350 (f) for 19-23 minutes.

MJK #78407



SARA LEE *Apple Cobbler*

This cobbler is made with sweet Michigan apple slices placed below a tender and flaky pie crust layer, resulting in a homemade taste at a lower cost per portion. It is durable enough to withstand up to 5 hours on a steam table. Additionally, it contains extra slurry to further reduce the cost per serving—no artificial sweeteners or high fructose corn syrup. Chef Pierre® has been baking delicious pies since 1922. This cobbler is ideal for catering or buffets.

COOKING INSTRUCTIONS:

Place on a sheet pan; bake at 400 (f) for 85-90 minutes. Until the crust is light brown and the filling is boiling. Cool for 1 hour at room temperature.

DOT # 54494





APPLE GALETTE

Try this rustic Apple Galette! It's like an apple pie but without a pan and takes just 15 minutes to prepare and 35 minutes to bake. You'll love the flaky crust and deliciously spiced apples, making it the perfect treat to enjoy on a crisp autumn day.

See Recipe on Page 26



APPLE PIE CHEESECAKE TACOS

Looking for a new fall favorite? Try these Apple Pie Cheesecake Tacos! Crunchy tortilla shells filled with an easy-to-make cheesecake filling make for a delicious dessert that can be enjoyed in just 30 minutes. These mini tacos are perfect for apple season but can be enjoyed any time of year for a sweet apple treat with a hint of cinnamon. With just a few simple ingredients, these tacos are a great addition to your holiday dessert plate. They look fancy and can be eaten in just a couple of bites!

Scan for Recipe



SALTED CARAMEL APPLE SNICKERS CAKE

Autumn is the ideal time to snuggle up with a piece of this Salted Caramel Apple Cake. This moist cake is created from scratch and filled with fresh ingredients and ingredients that you most likely have in your kitchen already. The rich salted caramel sauce can also be prepared on the stovetop in just a few minutes!



Scan for Recipe



PUMPKIN SPICE AND EVERYTHING NICE

Celebrating fall with delicious desserts



ELI'S Original Plain Cheesecake

Original Plain Cheesecake is the one that started it all. It combines the best quality slow-cultured cream cheese, sour cream, sugar, Madagascar vanilla beans, and whole eggs. All baked on our signature crisp all-butter shortbread cookie crust. 9" Cheesecake 3lb., 8oz. Serves 16. (Pre-sliced) This dessert is certified kosher as well.

PREPPING INSTRUCTIONS:

Thaw the cheesecake overnight in the refrigerator. Once thawed, store in the fridge for up to five days. Before serving, remove the thawed dessert from the box and remove plastic packaging and paper. Top with pumpkin glaze.

MJK # 79110



Scan for
Glaze Recipe

SARA LEE *Pie Pumpkin Prebaked*



Sara Lee's pumpkin pies are made with quality ingredients and a classic blend of spices to achieve a perfectly balanced flavor profile. They are pre-baked to save time and effort while eliminating the risk of under or over-baking. To ensure their safe arrival, the pies are shrink-wrapped with an easy tear strip to prevent breakage during transit. Additionally, the pies contain 0g trans fat without compromising on taste.

COOKING INSTRUCTIONS:

Preheat your oven to 375 (F) to bake a pie and place it on a baking sheet covered with aluminum foil. Bake for 70-75 minutes until the crust is golden brown and the filling is firm on the edges. Let it cool for 2 hours before serving, and refrigerate any leftovers for up to 3 days. If baking two pies, place them on a single baking sheet. MJK # 77630

BRIDOR *Pumpkin Spice Cream Cheese Danish*

This Danish has the taste of pumpkin spice that blends perfectly with cream cheese and the buttery pastry.

COOKING INSTRUCTIONS:

Let thaw for 55-65 minutes, then bake at 350 (f) for 19-23 minutes.

DOT #766791



PUMPKIN MOUSSE TRIFLE

This dessert offers the perfect blend of velvety pumpkin and whipped cream. It showcases the flavors of fall with its spiced pumpkin filling. You will discover a delicious fusion of flavors in this dessert.



Scan for Recipe



S'MORES PUMPKIN CUPCAKE

This culinary delight comprises a base made of graham crackers, a simple mixture of ingredients for the pumpkin cupcake, a creamy filling of marshmallows, and a topping of chocolate ganache and marshmallows. Who doesn't love simple recipes that still bring the wow factor?



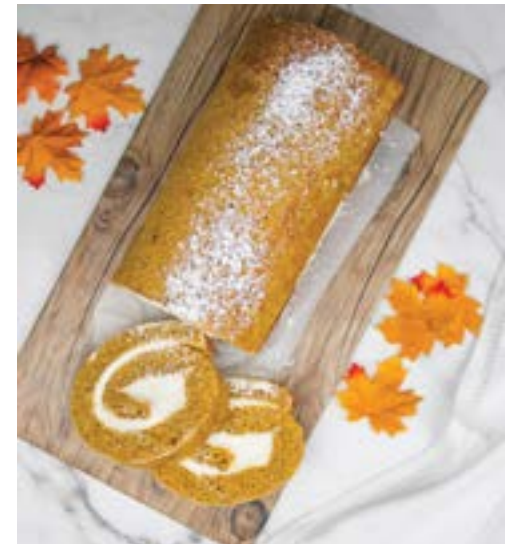
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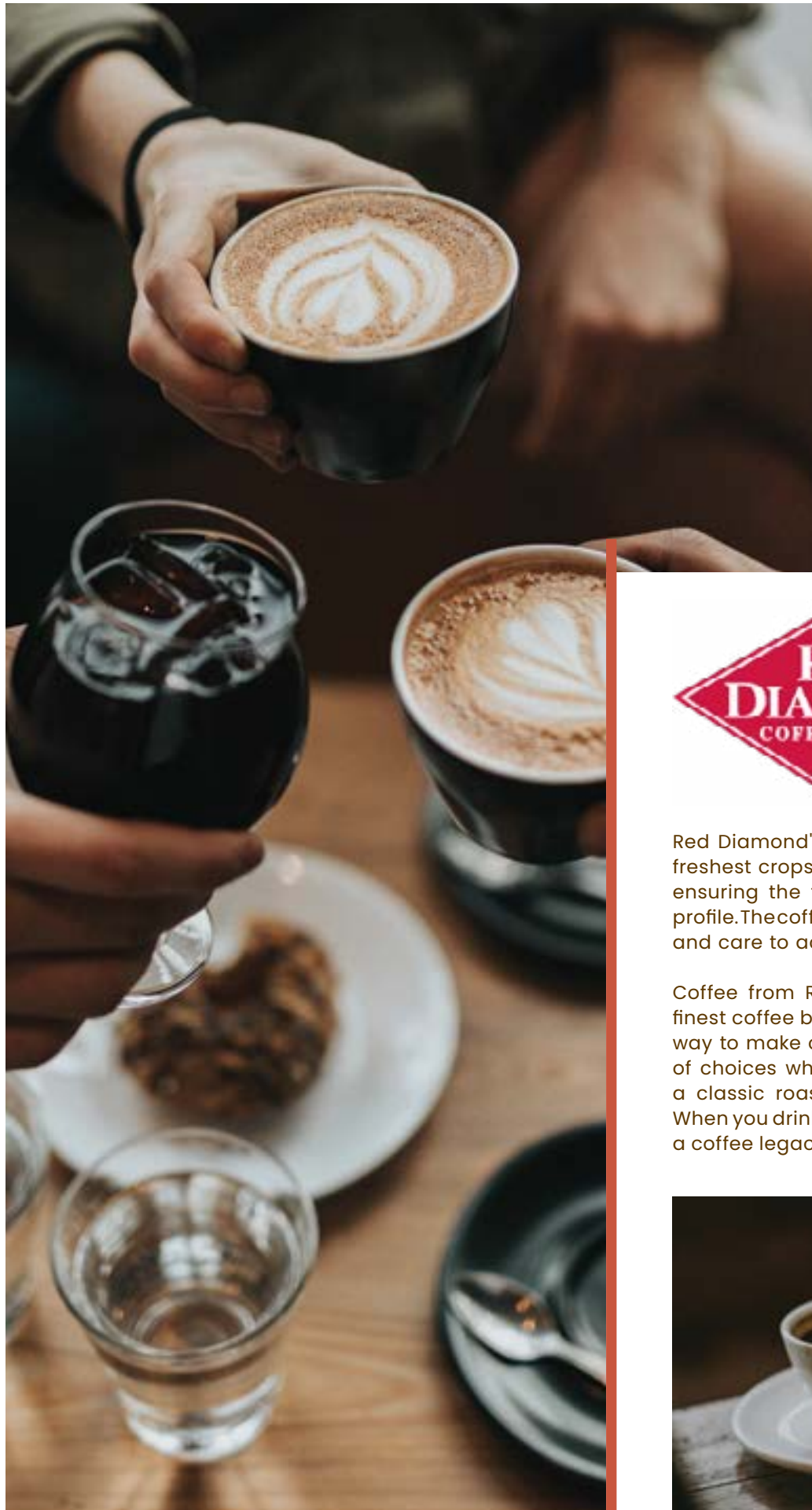


PUMPKIN ROLL

Try this pumpkin roll recipe for a delicious holiday dessert that stands out! The recipe involves a moist, spiced pumpkin sheet cake spread with a vanilla cream cheese filling, making for an elegant and tasty after-dinner treat. You'll adore this pumpkin roll, a cozy autumnal dessert perfect for making all season long.

See Recipe on Page 27





Red Diamond's coffee is handpicked from the freshest crops cultivated at elevated altitudes, ensuring the finest quality and unique flavor profile. The coffee is batch-roasted with precision and care to achieve optimal taste and aroma.

Coffee from Red Diamond is made from the finest coffee beans, ensuring the most flavorful way to make coffee. And they have a plethora of choices when it comes to hot coffee. From a classic roast to more adventurous flavors. When you drink Red Diamond, you're embracing a coffee legacy rooted in tradition.



COFFEE BEAN BARK

Indulge in the delicious blend of rich chocolate and bold coffee flavor with this delightful infusion. Experience the combined taste of chocolate and coffee in just one bite.



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ICED JACK-O-JOE

Looking for the perfect iced brew to satisfy your autumn cravings? Try this delicious recipe featuring Red Diamond Coffee blended with pumpkin puree, spices, and vanilla. It's like enjoying a slice of Mom's pumpkin pie in a glass!

To make this, you will need:

1. 2 cups of sweetened iced coffee made with Red Diamond® 100% Arabica
2. 2 tablespoons of pumpkin puree
3. 1 tablespoon of pumpkin pie-spiced creamer
4. ¼ teaspoon of vanilla extract
5. ½ teaspoon of pumpkin pie spice
6. Ice, as needed
7. Whipped cream, as desired

Combine all the ingredients, blend well, and pour over ice. Top it off with whipped cream for an extra treat. Enjoy!

DECK THE HALLS WITH CHOCOLATE

Holiday chocolate delights

PILLSBURY CHOCOLATE CROISSANTS

These Chocolate-Filled Crescents are flaky, fluffy, and perfect for a weekend breakfast or a tasty addition to any gathering. And with Pillsbury's Freezer-to-Oven Croissants, you can enjoy consistently flaky, high-quality croissants in 30 minutes or less. As a trusted brand in the baking industry, Pillsbury is dedicated to providing innovative and delicious baked goods for food service professionals and home bakers alike. Give these treats a try and see for yourself!

DOT #759373



PILLSBURY

Molten Chocolate Brownies with Ganache

These Pillsbury brownies are delicious Molten Brownies, complete with a rich chocolate ganache center and topped with even more chocolate drizzle, or a caramel center with a caramel drizzle. Each brownie weighs 2.5 oz and comes in its liner, perfect for a quick and easy thaw-and-serve format. The bulk case includes 60 brownies, sorted into five wrapped trays of 12 units each. These high-quality brownies can last up to 5 days once thawed, reducing product waste and labor. Place one thawed dessert cup in the microwave for warm servings and heat on high for 10-15 seconds. For thaw and serve, remove the frozen dessert cups from the tray and let thaw for 60 minutes at room temperature or 4 hours in the refrigerator. The thawing time may vary depending on the ambient temperature.

MJK #79704



SARA LEE

Chocolate Crème de la Cream

Indulge in a creamy chocolate filling, generously topped with real dairy whipped cream and bits of genuine milk chocolate pieces. This dessert is incredibly convenient, as it can be thawed and served to accommodate any operation.

DOT #12118



DEATH BY CHOCOLATE ECLAIR CAKE

This Death by Chocolate Eclair cake is an easy-to-make cake that can be assembled in minutes!

See Recipe on Page 26



CHOCOLATE HAZELNUT TART

This tart has a flaky, buttery crust and a smooth chocolate ganache with toasted hazelnuts. Whether you enjoy this on its own or with a dollop of whipped cream, this dessert promises to be a tasty experience.



Scan for Recipe



CHOCOLATE FUDGE FLAN

This chocolate fudge flan recipe will elevate your festive celebrations to another level. Plus, it puts a fun twist on a timeless classic by adding sweetness to the season. With a prep time of just 10 minutes and a cook time of 40, you can whip this up in under an hour.



Scan for Recipe



JINGLE BELL BITES

Holiday desserts to make your spirits bright



J & J MINI RED VELVET BUNDT CAKE

Experience the ultimate burst of flavor with Mini Bundt Cakes. These small treats come in various flavors, making them an ideal addition to any occasion or time of day. They are easy to prepare, thaw, and serve, making them perfect for a quick grab-and-go snack. You can customize them to your liking, and they have a long shelf life of up to 365 days when frozen or up to 5 days at room temperature. Enjoy these delightful cakes with minimal hassle and maximum enjoyment.

MJK #S79330



BRIDOR MACARONS

This tray of macaroons offers six flavors, each with a colorful appearance and a smooth, light ganache filling. The flavors include Lemon, Salted Caramel, Raspberry, Vanilla, Chocolate, and Pistachio.

DOT #704010



ELI'S TURTLE CHEESECAKE

Decadent caramel cheesecake with caramel, chocolate and pecans, topped with a layer of caramel.

MJK #S79163



PEPPERMINT ICE CREAM PIE

This dessert is sure to be a conversation starter, especially with the refreshing taste of peppermint in every bite. It's the perfect way to end your holiday celebrations.



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CRANBERRY BLISS BAR

These cranberry bliss bars serve 12 people. They have a soft and chewy texture infused with tangy dried cranberries, which perfectly complements the cream cheese frosting.

See Recipe on Page 27



GINGERBREAD CAKE

with cinnamon cream cheese frosting

During the holiday season, gingerbread is a must-have treat. However, building gingerbread houses isn't always the ideal way to enjoy it. This cake is the perfect alternative to embrace the holiday tradition with a tasty treat!



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DESSERT TIPS & TRICKS

BEST APPLES FOR COOKING

Braeburn *All Purpose*

Cortland *Baking & Salads*

Empire *All Purpose*

Fuji *Eating & Baking*

Gala *Applesauce, salads & eating*

Golden Delicious *All Purpose*

Granny Smith *All Purpose*

Honey Crisp *Eating, Baking & Applesauce*

Ida Red *Baking & Salads*

Jonathan *Baking, Salads & Applesauce*

McIntosh *Eating & Applesauce*

Northern Spy *Baking & Juicing*

Winesap *Baking & Applesauce*



RECIPES FOR HOLIDAY STAPLES

CARAMEL APPLE JAM

INGREDIENTS

- 5 Cups unsweetened applesauce
- 3 1/2 Cups sugar
- 1/2 Cup water
- 1 Tbsp lemon juice
- 1/2 Vanilla bean, split lengthwise
- 1/2 Tsp sea salt
- 3 Tbsp dark rum

INSTRUCTIONS

1. Prepare your jars and lids.
2. Combine 2 cups of sugar, water, and lemon juice in a clean, dry pan. Pour the sugar into the pan evenly. Bring the syrup to a boil, and adjust the heat until it turns golden brown.
3. Add 1 1/2 cups sugar and sea salt to a small bowl. Split the vanilla bean and scrape the seeds from the bean into the bowl.
4. Combine well.
5. Once the caramel is ready, add the applesauce and the rest of the sugar, vanilla bean, and all. Turn the heat to medium/low and stir until the sugar and caramel completely dissolve. Bring the jam to a boil and cook, while stirring frequently, for 8-10 minutes.
6. Remove the jam from the heat, discard the vanilla bean, and stir in the rum. Pour the hot jam into jars—process for 10 minutes in a hot water bath.



HOW TO TEMPER CHOCOLATE

You'll need 2 cups of chocolate chips. Melt 1 and 1/2 cups in a microwave at 121-131(f), striking every thirty seconds.

Once you reach the temperature, remove from the microwave and stir in the rest of the chocolate chips. Stir until the temperature lowers to 80-84(f).

Test the temper by dipping a piece of parchment paper in the chocolate; after a couple of minutes, the chocolate should be hardened on the form.

If the chocolate is too thick, you can warm it slowly in the microwave, stirring every ten seconds.

PUMPKIN PUREE

INGREDIENTS

- 1 Sugar pumpkin

INSTRUCTIONS

1. Preheat the oven to 375 (f) and cover a baking sheet with foil.
2. Cut the pumpkin in half crosswise, and scoop out the seeds.
3. Bake for 45 minutes, or until the skin darkens.
4. Remove from oven and let cool.
5. Remove the skin.
6. Place one half of the pumpkin in a bowl, and puree until smooth.
7. Place pumpkin in cheesecloth and squeeze out excess liquid.
8. enjoy!



APPLE GALETTE

PREP TIME: 15 MINUTES

COOK TIME: 35 MINUTES

SERVINGS: 4-5



Scan for Recipe

INGREDIENTS

- 2 apples, peeled, cored and sliced
- 2 tbsp flour
- ½ tsp nutmeg
- ⅓ cup brown sugar
- ½ tsp vanilla
- 3 tsp lemon Juice
- ¼ cup pecans, chopped (optional)
- 1 9" pie crust, room temperature

Egg Wash

- 1 egg
- 2 tsp water

INSTRUCTIONS

1. Preheat your oven to 425 (f) and cover a baking sheet with parchment paper. In a mixing bowl, combine the apples, flour, cinnamon, nutmeg, brown sugar, vanilla, lemon juice, and pecans. Mix everything together thoroughly.
2. Next, place your crust on the baking sheet lined with parchment paper and spoon the filling onto the crust, leaving a 2 to 3-inch gap around the edges. Fold a section of the crust onto the fruit where the margin meets the edge of the fruit. Rotate the pan a quarter turn, fold over another section, and repeat this process until all the margins of the crust have been folded onto the fruit.
3. Brush the crust with an egg wash and place it in the oven to bake for 30-40 minutes or until the crust is nicely browned and the apples are tender.

PUMPKIN ROLL

PREP TIME: 20 MINUTES

COOK TIME: 15 MINUTES



Scan for Recipe

INGREDIENTS

- ¾ cup all-purpose flour, sifted
- 1 tsp baking powder
- 1 tbsp pumpkin pie spice
- ¼ tsp kosher salt
- 3 eggs, lightly beaten
- 1½ tsp vanilla extract
- 1 cup sugar
- ⅔ cup canned pumpkin

Filling

- 8 oz cream cheese, softened, full fat
- 1 cup powdered sugar
- 6 tbsp salted butter, softened
- 1 tsp vanilla extract

INSTRUCTIONS

1. Preheat oven to 375 (f) and line jelly roll pan with parchment paper.
2. Whisk together flour, baking powder, pumpkin pie spice, and salt in a medium bowl.
3. In a large bowl, whisk together sugar, eggs, vanilla extract, and pumpkin puree until smooth. Add dry mixture to wet mixture and stir until just combined.
4. Pour batter into pan and bake for 15 minutes.
5. Turn the cake out onto a work surface and roll it into a log.
6. Place on a cooling rack and let cool completely.
7. Beat all filling ingredients in a stand mixer until light and fluffy.
8. Unroll the cake and gently spread the cream cheese mixture onto it. Roll the cake up again carefully and wrap it tightly in plastic wrap. Chill in the fridge for 1 hour.
9. Remove plastic wrap and dust the cake with powdered sugar.
10. Slice and serve.

DEATH BY CHOCOLATE ECLAIR CAKE

PREP TIME: 20 MINUTES

CHILLING TIME: 4 HOURS

SERVINGS: 16



Scan for Recipe

INGREDIENTS

- 1 24 oz package of chocolate graham crackers
- 2 8 oz packages of cream cheese, softened
- ½ cup powdered sugar
- ½ tsp pure vanilla extract
- ½ tsp pure almond extract
- 3 cups half & half
- 2 3.9 oz boxes instant chocolate fudge or chocolate pudding
- 1 12 oz package milk chocolate chips
- 1 cup heavy cream
- 1 8 oz chocolate frozen whipped topping, thawed

INSTRUCTIONS

1. In a medium-sized mixing bowl, use an electric mixer to combine cream cheese, powdered sugar, almond extract, and vanilla extract until the mixture becomes creamy, which takes around 1-2 minutes.
2. Then, add the half & half and both pudding packages to the creamed cheese and whip the mixture on medium-high speed for 2 minutes until it is fully combined.
3. Arrange one layer of graham crackers in the bottom of a 9 x 13" baking dish, breaking them to fit as needed. Spread ½ of the chocolate filling on top of the crackers. Repeat the process, ending with a third layer of graham crackers.
4. In a microwave-safe dish, melt the chocolate chips and heavy cream together. Heat in 20-second intervals, stopping to stir after each time, until it becomes completely smooth. Let it cool down slightly.
5. Pour the slightly cooled ganache on top of the dish. Chill it for at least 4 hours or overnight.
6. To serve, add a dollop of chocolate whipped topping on top of each piece.

CRANBERRY BLISS BAR

PREP TIME: 15 MINUTES

COOK TIME: 20 MINUTES

INGREDIENTS

- 1 cup (2 sticks) butter, melted
- 1½ cups packed brown sugar
- 2 eggs
- 1 tsp orange extract
- 1 tsp vanilla extract
- ½ tsp ground ginger
- 1 tsp baking powder
- ½ tsp salt
- 2 cups all purpose flour
- 1 cup white chocolate flour
- ¾ cup craisins

Icing/Topping

- 8 oz cream cheese, softened
- 1½ cups powdered sugar
- ½ tsp orange extract
- ½ tsp vanilla extract
- ⅓ cup craisins, roughly chopped
- 2 squares baking chocolate, melted

INSTRUCTIONS

1. For this recipe, preheat your oven to 350 (f) and line a 15x10 or 13x9 inch jelly roll pan or rimmed cookie sheet with parchment paper.
2. Next, use an electric mixer to beat melted butter and brown sugar together over medium speed. Add eggs, 1 tsp orange extract, and 1 tsp vanilla extract, and beat until well mixed. Add ground ginger, baking powder, salt, and flour, and beat until blended, taking care not to overmix.
3. Then, stir in white chocolate chips and Craisins by hand. Spread the mixture evenly into the bottom of the prepared pan and bake in the preheated oven for 18-22 minutes, until set and golden brown at the edges. Avoid overbaking, or the bars will be hard. Remove the pan from the oven and place it on a wire rack to cool. Let the bars cool completely before topping them with frosting.
4. To prepare the frosting, use an electric mixer to beat cream cheese and powdered sugar together until smooth and creamy. Add ½ tsp orange extract and ½ tsp vanilla extract and mix well.
5. Then, top the cooled bars with frosting, sprinkle with chopped Craisins, and drizzle white chocolate over the top with a fork. To create little streaks, dip your spoon in the chocolate and shake it gently over the bars. You can either slice right away and enjoy or place the bars in the refrigerator for approximately an hour, which helps them set up before cutting.
6. Finally, cut the bars into triangles and enjoy!



Scan for Recipe



Happy Holidays

As the holiday season approaches, M.J. Kellner extends warm and heartfelt wishes to you, our valued customers, for a joyous and memorable holiday season. We thank you for your unwavering support throughout the year and look forward to continuing to serve you!

Happy Holidays from the entire M.J. Kellner family!