

Main Dishes

Sliced Turkey

*Remove from refrigerator approx.
1 hour before cooking.*

Preheat oven to 350°F. Remove from container and layer in a shallow baking dish. Add broth or gravy to prevent meat from drying out. Cover dish with aluminum foil. Heat until turkey reaches an internal temperature of 165°F, 25-35 minutes depending on amount of meat (time estimate given is based on 3 lb of turkey). Remove slices from dish and transfer to platter.

Fully Cooked Ham

*Remove from refrigerator approx.
1 hour before cooking.*

For the best flavor we recommend serving ham at room temperature. To serve warm, preheat oven to 325°F. Remove clear plastic wrap. Leave ham in gold foil wrap. Place ham in shallow pan flat side down on center rack of oven. Cover bottom of pan with water. Bake the ham approximately 7 minutes per pound until ham is slightly warm.

Fully Cooked Turkey

*Remove from refrigerator approx.
1 hour before cooking.*

Preheat oven to 350°F. Remove wrap from turkey and place in roasting pan. Add 2 cups of liquid (water, broth, or wine) and cover with foil. Plastic hock lock around legs is safe to leave on while heating, or can be removed. Bake at 350°F for approximately 2-2 ½ hours (120-150 minutes). While this turkey is fully cooked, we recommend heating to an internal temperature of 165°F. Halfway through, baste the turkey and rotate the pan 180°F. Remove foil and baste turkey, and cook for an additional 15 minutes to allow skin to crisp up. Let stand 10-15 minutes before carving.

Note: Our turkeys are cooked sous vide style and are coated with caramelized sugar for color. Due to this process the cooking juices will be a dark color.

Fully Cooked Boneless Prime Rib Roast

*Remove from refrigerator approx.
30 minutes before cooking.*

Optional: Seasoning & Searing

Roast is simply seasoned with salt. If you would like, you can rub with oil and your favorite herbs. To sear before heating, heat a large cast iron skillet over high heat. Carefully transfer the roast into the cast iron once hot and sear on all sides for 1-2 minutes until there is a nice sear. Cover roast with foil and follow heating instructions.

Preheat oven to 325°F. Remove roast from packaging and place roast and juices in cast iron or baking dish. Cover with foil and warm approximately 60-75 minutes depending on desired degree of doneness. We recommend using an internal meat thermometer for reheating. Check the internal temperature halfway through the cooking time to avoid over or undercooking. Remove foil for last 5-10 minutes and increase heat to 425°F to caramelize. Remove roast from oven and allow to rest 10-15 mins before carving.

For medium-rare, roast to an internal temp of 115°F and allow to rest until internal temperature reaches approximately 125°F.

Note: *Prime Rib Dinner for 4 comes with 3 lb of Prime Rib.*

Side Dishes

Please allow time for items to come to room temperature before heating (approximately 30 minutes). Before heating, **remove plastic lids from oven-safe containers**. For best results, cover items with foil and place containers on the middle rack of oven to distribute heat evenly. Stir items thoroughly after heating. Multiple items in oven will require longer heating time.

Soup & Gravy

Remove from container.

Stovetop Method: Using a saucepan, stir over medium heat for 10-15 minutes.

Microwave method: Place in a microwavable container and re-heat 1 minute at a time, stirring between heating, until desired temperature.

Mashed Potatoes, Scalloped Potatoes, Stuffing

Preheat oven to 350°F. Heat for 45-60 minutes, or until food reaches desired temperature.

Option: For scalloped potatoes & stuffing, uncover for the last 15 minutes of heating for a light crust on top.

Creamed Kale & Spinach

Stovetop Method: Using a saucepan, stir over medium heat for 20-25 minutes.

Microwave method: Preheat oven to 350°F. Heat creamed kale & spinach in a casserole for 30-40 minutes, or until food reaches desired internal temperature.

Brussels Sprouts & French Green Beans

To reheat and serve warm, preheat oven to 350°F. Heat for 30-45 minutes, or until vegetables reach desired temperature.

Roasted Asparagus with Lemon & Almonds

Best served at room temperature

OR

1. Preheat oven to 350°F.
2. Drizzle with a little olive oil and place on baking sheet uncovered in oven for 5-6 minutes.

Au Jus

Remove from container.

Stovetop Method: Using a saucepan, stir over medium heat for 6-7 minutes.

Microwave method: Place in a microwavable container and re-heat 1 minute at a time, stirring between heating, until desired temperature.

Rolls

Preheat oven to 350°F. Arrange rolls in a baking dish close together. Heat for 7-10 minutes depending on preference of crispiness.

Desserts

To serve your pie warm, preheat oven to 350°F. Heat pie for 15-20 minutes. We recommend serving Bûche de Noël, Cake & Cheesecakes at room temperature. Remove from refrigerator 30 minutes before serving.

Cooking Tips

- Always use a meat thermometer to check doneness. Remember items will continue to cook once removed from oven.
- Bring items to room temperature before cooking. Approximately 1 hour before cooking.
- For optimal flavor, season your meat with salt, herbs, and your favorite oil.

Standing Rib Roast

Rib roasts are best when cooked rare to medium rare. (RARE 120-125°F, MEDIUM RARE 125-130°F)

Dry-aged beef is best when cooked rare to medium rare. (RARE 120-125°F, MEDIUM RARE 125-130°F)

Dry-aged beef will cook faster than a traditional roast.

1. Season your roast and place on rack in roasting pan.
2. Set oven temperature to 450°F. Roast meat for 15 minutes (to sear the outside).
3. Reduce heat to 350°F.
4. Continue roasting, checking the meat's internal temperature every 30 minutes.
5. When roast reaches 10°F less than desired internal temperature, remove it from the oven.
6. Cover loosely with foil and allow to rest for at least 20 minutes before carving.

Crown Pork Roast

Pork rib roasts are best when cooked medium-rare. (MEDIUM RARE 145°F)

1. Season your roast and place on rack in roasting pan.
2. Set oven temperature to 375°F.
3. Fill the cavity of the roast with your favorite stuffing.
4. Cover the stuffing and tips of the bones with aluminum foil.
5. Roast for approximately 2 hours, until the internal temp of your roast reaches the desired temperature.
6. 30-45 minutes prior to doneness, remove foil to brown stuffing.
7. Remove roast from oven and loosely tent with foil, allowing meat to rest before serving.

Beef Tenderloin Roast

Beef tenderloin roasts are best when cooked rare to medium rare. (RARE 120-125°F, MEDIUM RARE 125-130°F)

1. Season your roast.
2. Set oven temperature to 475°F.
3. Heat some olive oil in a heavy skillet. Once oil is hot place tenderloin in pan to sear it. Approximately 1-2 minutes per side, browning on all sides.
4. Remove from skillet and place on rack in roasting pan.
5. Place roast in oven, until desired internal temp is reached.
6. Remove roast and loosely tent with aluminum foil, allowing meat to rest before serving.

Turkey

1. Remove the packet of giblets from the cavity of the bird and save them for gravy if you choose. Next, rinse the bird inside and out (optional) and pat dry with paper towels.
2. Tie drumsticks together with string and brush the skin with melted butter or oil and salt the skin.
3. Place the bird on a rack in a roasting pan, and into a preheated 350°F oven.
4. General rule for cooking a turkey is 12-15 minutes per pound, but that can vary across ovens. The turkey is done when the thigh meat reaches an internal temperature of 165°F.
5. Roast until the skin is a light golden color, and then cover the breast loosely with a foil tent to prevent further browning. During the last 45 minutes of baking, remove the foil tent to brown the skin.
6. When the turkey is done, remove from the oven and cover with foil, allowing it to rest for 20 minutes before carving. This allows the juices to redistribute throughout the meat, and makes for easier carving.

Boneless Stuffed Turkeys

1. Preheat oven to 350°F. Lightly oil and salt the outside of the stuffed turkey. Place in oven and roast for approximately 2¼ hours, or until internal temperature of turkey meat reaches 165°F.

Remove stuffed turkey from the oven.

Optional: Preheat broiler and broil stuffed turkey after cooking, watching closely, until skin is nicely crisped.

Prime Rib Dinner for 4

TIMELINE FOR 6PM DINNER

Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.

4:00pm or _____ (2 hours minutes to dinner)

- Remove roast, scalloped potatoes, and any additional pre-cooked side dishes (except asparagus) from refrigerator to come to room temperature.
- Preheat oven to 350°F. If choosing to sear roast, follow instructions on reheating sheet for searing.
- Set your table.
- Serving an antipasto plate as an appetizer? Bring to room temperature for 30 minutes before serving.

4:30pm or _____ (1 hour 30 minutes to dinner)

- Remove roast from packaging. Place in oven in a heat-proof casserole dish, cover roast with foil, and heat for approximately 60-75 minutes or until internal temperature reaches 105°F for rare, or 115°F for medium-rare.
- Check internal temperature halfway through cooking time to avoid overcooking.

5:00pm or _____ (1 hour to dinner)

- Remove plastic covers from scalloped potatoes, cover with foil and bake for 45-60 minutes, until it reaches an internal temperature of 165°. Make sure to reheat any additional pre-cooked side dishes (except asparagus) now too!
- Remove asparagus from refrigerator to bring to room temperature.

5:30pm or _____ (30 minutes to dinner)

- Once your rib roast has reached internal temperature, remove from oven and cover tightly with aluminum foil. Let roast rest covered for 10-15 minutes. During this time, the internal temperature should rise another 5-10°F.
- Transfer horseradish cream to a serving bowl.

5:45pm or _____ (15 minutes to dinner)

- Drizzle asparagus with a little olive oil and place on a baking sheet uncovered in oven for 5-6 minutes. Once warmed, transfer to a serving dish and cover to keep warm.
- Once internal temperature has been reached, transfer scalloped potatoes to their designated serving dishes.
- Heat au jus in a small saucepan on the stovetop for 6-7 minutes, stirring frequently. Once warm transfer to a gravy boat or bowl and set on table. Or, transfer au jus to a microwave safe dish and reheat 1 minute at a time, stirring between heating, until warm.
- Slice your prime rib and transfer meat to a serving platter.
- Having dessert? Pull pie or cheesecake from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in your oven. Residual heat from warming your prime rib should be enough to warm it up.

6:00pm or _____ (dinnertime)

Enjoy the holidays with friends and family!

WHAT YOU WILL NEED

- 1 oven-proof casserole dish for rib roast
- 1 small saucepan for au jus
- 1 serving fork or set of tongs for rib roast
- 1 serving platter for serving rib roast
- 2 serving dishes for scalloped potatoes and roasted asparagus
- 2 serving utensils for scalloped potatoes and roasted asparagus
- 1 gravy boat or bowl and ladle for au jus
- 1 small bowl for horseradish cream
- Aluminum foil
- Carving knife
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

HELPFUL HINTS

- A few days before your holiday feast, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your holiday feast!

Turkey Dinner for 4

TIMELINE FOR 6PM DINNER

Replace times with your planned meal time for an easy customizable timeline. Heat sides to at least 165°F before enjoying. Once dishes are heated through, keep covered until mealtime.

4:15pm or _____ (1 hour 45 minutes to dinner)

- Remove mashed potatoes, stuffing, and any additional pre-cooked side dishes from refrigerator to come to room temperature.
- Preheat oven to 350°F.
- Serving a cheese plate as an appetizer? Bring to room temperature for 30 minutes before serving.
- Set your table.

4:45pm or _____ (1 hour 15 minutes to dinner)

- Remove turkey breast from refrigerator and let sit at room temperature for 30 minutes.
- Remove plastic covers from mashed potatoes and stuffing. Cover with foil and bake for 45-60 minutes, until each dish reaches an internal temperature of 165°F. Make sure to reheat any additional pre-cooked side dishes now too!

5:15pm or _____ (45 minutes to dinner)

- Transfer sliced turkey to a shallow baking dish and add broth or gravy, to prevent the turkey from drying out.
- Cover with foil and bake for 25-35 minutes, until the turkey reaches an internal temperature of 165°F.

5:30pm or _____ (30 minutes to dinner)

- Transfer cranberry orange sauce to small bowl.
- Remove foil from stuffing, to get a light crust on top (optional).

5:45pm or _____ (15 minutes to dinner)

- Once internal temperature has been reached, transfer sliced turkey, mashed potatoes, stuffing and any additional side dishes to their designated serving dishes.
- Heat gravy in a small saucepan on the stovetop for 10-15 minutes, stirring frequently. Once warm, transfer to a gravy boat and set on table. Or, transfer gravy to a microwave safe dish and reheat 1 minute at a time, stirring between heating, until warm.
- Having dessert? Pull pumpkin pie from fridge to allow to come to room temperature (30 minutes before serving) or place pies you'd like to serve warm in the oven. Residual heat from warming your turkey should be enough to warm it up.

6:00pm or _____ (dinnertime)

- Enjoy Thanksgiving with friends and family!

WHAT YOU WILL NEED

- 1 shallow baking dish for turkey
- 1 small saucepan for gravy
- 1 serving fork or set of tongs for turkey
- 1 serving platter for serving turkey
- 2 serving dishes for mashed potatoes and stuffing
- 2 serving spoons for mashed potatoes and stuffing
- 1 gravy boat or bowl and ladle for gravy
- 1 small bowl for cranberry orange sauce
- Aluminum foil
- Don't forget dishes & serving utensils for any additional side dishes & desserts!

HELPFUL HINTS

- A few days before Thanksgiving, set your table with the serving dishes you will use on the big day. Make sure you have enough serving dishes, serving utensils, and space for your feast!

Main Dishes

Shelton's Fully Cooked Turkey

GLUTEN-FREE

Shelton's Free-Range turkey, sea salt, organic cane sugar, organic natural flavors and less than 2% organic rice hulls.

Turkey Breast, Fully Cooked

GLUTEN-FREE

Turkey, Water Contains Less than 2% of sea salt, raw cane sugar

Zupan's Ham

GLUTEN-FREE

Pork, Water, Sugar, Salt, Seasoning, Sodium Phosphate, Curing Salt (salt, sodium nitrite), Sodium Erythorbate, Glaze (cane sugar, brown sugar, gelatin, maltodextrin, paprika, sunflower oil, vanilla extract, honey, silicon dioxide (to prevent caking)). Less than 2% water.

Snake River Farms Kurobuta Ham

GLUTEN-FREE

Water, salt, sodium lactate, sugar, dextrose, sodium phosphates, sodium diacetate, sodium erythorbate, sodium nitrite, red pepper, bay, cloves and cassia.

Boneless Fully Cooked

Prime Rib Roast

GLUTEN-FREE

Beef, salt, natural flavors.

Cornbread & Chorizo Boneless Stuffed Turkey

Turkey, cornbread, pork, chicken broth, onion, carrot, celery, bacon, garlic, egg, salt, aleppo chili, white pepper, sugar, nutmeg, marjoram.

Allergens: Egg, Soy, Wheat

Wild Mushroom Boneless

Stuffed Turkey

Turkey, mushrooms, cream, croutons, sunflower oil, bell peppers, salt, white wine vinegar, garlic, spices, citric acid.

Allergens: Milk, Wheat

Prepared Foods

Butternut Squash Soup

GLUTEN-FREE

Butternut squash, water, onion, cream, non-gmo canola oil, vegetable stock (carrot, onion, tomatoes, potato, garlic, sea salt, organic raw cane sugar, brown sugar, organic canola oil, natural flavoring), garlic, brown sugar.

Allergens: Milk

Scalloped Potatoes

GLUTEN-FREE, VEGETARIAN

Russet potatoes, heavy whipping cream, swiss cheese, potato starch, corn starch and calcium sulfate added to prevent caking, natamycin, minced garlic in water, salt.

Allergens: Milk

Roasted Brussels Sprouts

with Pancetta

GLUTEN-FREE

Brussels sprouts, pancetta (pork belly, sea salt, sugar, spices, celery powder) thyme, garlic, balsamic glaze (balsamic vinegar [wine vinegar, concentrated grape must, caramel color] glucose syrup, sugar, modified corn starch, xanthan gum), black pepper, salt.

French Green Beans with Chanterelle Mushrooms

VEGETARIAN, GLUTEN-FREE

Green Beans, Pearl Onions, Chanterelle Mushrooms*, Grade AA Butter (pasteurized cream, lactic acid), Roasted Garlic (garlic, citric acid), Parsley, Basil, Oregano, Chives, Onion Salt, Garlic Salt, Black Pepper.

Allergens: Milk

*Chanterelle Mushrooms: not an inspected product

Creamed Kale & Spinach

VEGETARIAN

Spinach, kale, milk, yellow onion, red pepper, garlic, flour, butter, salt, pepper.

Allergens: Milk, Wheat

Holiday Mashed Potatoes

GLUTEN-FREE, VEGETARIAN

Russet potatoes, Yukon gold potatoes, unsalted butter (pasteurized Sweet Cream, lactic acid) Whole Milk. salt, black pepper.

Allergens: Milk

Beet & Arugula Salad

GLUTEN-FREE

Arugula, beets, red onion, goat cheese, candied walnuts, balsamic dressing (soy).

Allergens: Milk, Nuts, Soy

Artisan Sage Stuffing

VEGETARIAN

Vegetable Stock, Focaccia, Onion, Liquid Whole Egg, Celery, Unsalted Butter, Sage, Black Pepper

Allergens: Egg, Milk, Wheat

Roasted Asparagus

GLUTEN-FREE, VEGAN

Asparagus, lemon zest, canola/olive oil blend, almonds, salt, pepper.

Allergens: Tree Nuts

Winter Quinoa Stuffing

VEGAN, GLUTEN-FREE

Organic quinoa, yams, cranberries, sunflower seeds, pumpkin seeds, parsley, smoked paprika, salt, pepper, apple cider vinegar, brown sugar, canola oil, salt, pepper.

Gluten-Free Stuffing

VEGETARIAN, GLUTEN-FREE

Vegetable Stock (Vegetable Base (Onion, Carrot, Celery, Garlic), Salt, Corn Syrup, Corn Starch, Yeast Extract, Corn Oil, Sugar, Tomato Powder, Natural Flavor, Wine), Better Buns (Filtered Water, Potato Starch, Eggs, Tapioca Starch, White Rice Flour, Liquid Egg Whites, Canola Oil, Brown Rice Flour, Sugar, Whey, Modified Tapioca Starch, Potato Flour, Yeast, Salt, Apple Cider Vinegar, Xanthan Gum, Pectin, Guar Gum, Citric Acid, Ascorbic Acid, Olive Oil), Onion, Celery, Liquid Whole Egg (Whole Eggs, Citric Acid), Unsalted Butter (milk), Sage, Salt, Black Pepper.

Allergens: Egg, Milk

Sauces

Turkey Gravy

Turkey Stock, Chicken Stock, Butter (cream[milk], salt), Modified Cornstarch, Unbleached White Flour, Cultured Dextrose, Onion, Celery, Tomato Paste, Carrots Canola Oil, Garlic, Sea Salt, Poultry Seasoning, Sugar, Black Pepper, Citric Acid, Sage

Allergens: Milk, Wheat

Mushroom Gravy

GLUTEN-FREE, VEGAN

Water, Crimini Mushrooms, Yellow Onion, Canola Oil, Powdered Porcini Mushrooms, Brown Sugar, Balsamic Vinegar, Salt.

Cranberry Orange Sauce

GLUTEN-FREE, VEGAN

Sugar, Water, Orange Juice concentrate, Modified Cornstarch, Cultured Dextrose, Sea Salt, Allspice, Cardamom, Cinnamon

Horseradish Cream

GLUTEN-FREE, VEGETARIAN

Sour cream, horseradish, salt, pepper.

Allergens: Milk

Au Jus

Roasted beef, yeast extract, barley malt extract (gluten), cane sugar, maltodextrin, onion, potato flour, celery, carrot, mushroom, garlic, shallot, olive oil, non-gmo canola oil, black peppercorns, bay leaf, thyme, salt, corn starch, horseradish, red wine, eggs, soybean oil, sugar, xanthan gum.

Allergens: Wheat, Soy, Egg

Rolls

Brioche Dinner Rolls

VEGETARIAN

Wheat Flour, Eggs, Sugar, Butter, Water, Canola Oil, Nonfat Milk, Mono- and diglycerides, Yeast, Salt, Natural flavors, Acerola extract.

Allergens: Wheat, Egg, Milk

Take & Bake Dinner Rolls

VEGETARIAN

Flour (unbleached wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, ascorbic acid, alpha amylase, enzyme) water, wheat flour enriched (wheat flour, malted barley, flour, niacin, reduced iron, thiamin mononitrate, riboflavin and folic acid), sea salt, fresh yeast, dough improver (wheat flour, enzymes)

Allergens: Wheat

Made in a facility that uses milk, tree nuts, peanuts and eggs.

New Cascadia Gluten-Free Rolls

GLUTEN-FREE, VEGETARIAN

Millet flour, whole eggs, water, brown rice flour, olive oil, honey, xanthan gum, salt, yeast.

Allergens: Egg

Desserts

Blue Raven Pecan Pie

Water, Eggs, Sugar, White Flour, (white flour, malted barley flour, niacin, iron, thiamine, mononitrate, riboflavin, folic acid), Lard, Shortening (Hydrogenated Soybean Oil), Dark Corn Syrup, Butter(milk), Pure Vanilla Extract, Pecans

Allergens: Wheat, Milk, Eggs, Tree Nuts, Soy

Blue Raven Marionberry Pie

Marionberries, Flour, lard, shortening, sugar, corn starch, butter (milk), salt.

Allergens: Wheat, Milk, Soy

Finales Bourbon Pecan Pie

Dark corn syrup, pecans, eggs, brown sugar, unsalted butter, enriched unbleached flour, cream cheese. Contain 2% or less of each of the following: bourbon, vanilla flavoring, low-fat cultured buttermilk, salt, baking powder.

Allergens: Wheat, Egg, Milk, Tree Nuts

Chocolate Hazelnut Praline

Bûche de Noël

Eggs, wheat flour, cocoa, baking powder, salt, sugar, canola oil, cream of tartar, milk, cream, hazelnut paste, hazelnuts, soy lecithin, orange, milk chocolate, dark chocolate white chocolate, vanilla extract.

Allergens: Egg, Treenuts (hazelnuts), Wheat, Soy, Milk

Chocolate Peppermint Cake

Cane Sugar, Cream cheese, flour, powdered sugar, unsalted butter, buttermilk, expeller-pressed canola oil, pure cocoa, eggs, baking soda, baking powder, salt, semi-sweet chocolate, pure vanilla, Seely's peppermint oil, all-natural red color.

Allergens: Wheat, Egg, Milk

Maple Gingerbread Cake

Flour, salt, baking soda, ginger, cinnamon, allspice, eggs, pumpkin, canola oil, molasses, sugar, cream cheese, mascarpone, maple syrup, cream, butter, lemon juice, powdered sugar.

Allergens: Milk, Egg, Soy, Wheat

Carnegie NY Cheesecake

Pasteurized milk and cream, salt, carob bean gum, cheese culture, sugar, wheat flour, malted barley flour, iron, thiamin mononitrate, riboflavin, folic acid, pasteurized whole eggs, citric acid, natural and artificial vanilla flavor, lemon juice.

Allergens: Milk, Egg, Wheat

GEM Pecan Pie

GLUTEN-FREE

Brown sugar, butter, pecans, eggs, gluten-free flour, sugar, water, gluten-free oat flour, almond meal, sorghum flour, milk, vanilla, xanthan gum, apple cider vinegar, salt, baking soda.

Allergens: Tree Nuts, Egg, Milk

GEM Cherry Crumble Pie

VEGAN, GLUTEN-FREE

Cherries, sugar, gluten free flour (rice flour, potato starch, tapioca flour), gluten free oats, water, margarine (veg. oil blend (palm fruit, canola, and olive oils), water, salt), water, gluten free oat flour, shortening (palm oil), almonds, almond meal, sorghum flour, lemon juice, cornstarch, coconut oil, vanilla, apple cider vinegar, xanthan gum, salt, almond extract (water, alcohol, oil of bitter almonds), cinnamon, baking soda.

Allergens: Almonds, Coconut

GEM Chocolate Bûche de Noël

VEGAN, GLUTEN-FREE

Powdered sugar (sugar, cornstarch), sugar, coconut milk, rice milk (water, rice, disodium phosphate, gellan gum, locust bean gum, natural flavor, potassium citrate, rice bran, salt, sodium citrate, sunflower lecithin, sunflower oil, xanthan gum), gluten-free flour (rice flour, potato starch, tapioca flour), chocolate (sugar, unsweetened chocolate, cocoa butter, soy lecithin, vanilla), vegan sour cream (water, oil blend (soybean, palm fruit, olive), maltodextrin, soy protein, tofu, non-dairy lactic acid, natural gums (locust bean, guar, cellulose, xanthan, carrageenan), sugar, veg. mono and diglycerides, salt), margarine (veg. oil blend (palm fruit, canola, and olive oils), water, salt), shortening (palm oil, vegetable mono & diglycerides, polysorbate 60), cocoa (cocoa powder, alkali), non-GMO canola oil, water, egg replacer (potato starch, tapioca flour, leavening (calcium lactate, calcium carbonate, cream of tartar), cellulose gum, modified cellulose), cornstarch, vanilla, coffee, salt, vinegar, baking powder (monocalcium phosphate, sodium bicarbonate, cornstarch), xanthan gum, baking soda, lemon juice.

Allergens: Tree Nuts, Soy