

DAZZLING DESSERTS!

A BRIEF COLLECTION OF THE BEST DESSERTS ON EARTH



DAZZLING DESSERTS!

by the Readers of greeneggsmarketing.com

compiled by Dan Holm

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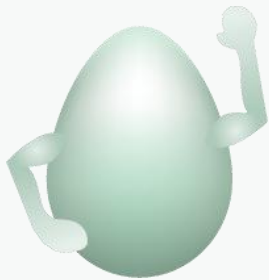
short lesson - how to use this eBook:



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Navigation. Use the arrows to move forward and backward and round and round through Dazzling Desserts!



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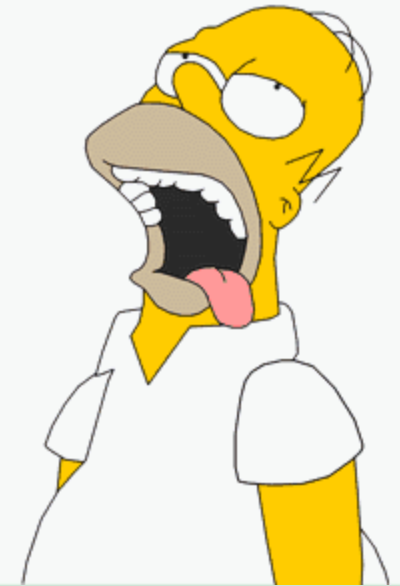
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Any word that is **bold** and underlined is a clickable link.

CAUTION!

Dazzling Desserts is a collection of the best desserts on EARTH from the perspective of the readers of greeneggsmarketing.com

It's possible this short eBook may cause you to: drool, salivate, or become aroused.



“McAllister's Deli”

The Chocolate Lovin' Spoon Cake is to **die** for.

It's **like 6 layers of chocolate cake** with chocolate ganache in between the layers and all across the top.

Then it's got **mini chocolate chips** on the topping and pieces of brownie...





...I've never been able to eat a whole slice in one sitting, I usually share it with a friend.. or take it home. **It's great cold.**

Skip the vanilla ice cream they offer on the side, it doesn't do the cake justice.”

- Ashley

“Dessert Lady...

Cannoli Cake.

UNBELIEVEABLE.”

- Christine



“Bananas Foster is a **delicate dessert of excellence**. It screams **classiness** and is wonderfully designed.

It begins with the core ingredient of bananas, however this isn't what makes the dish. **It's the sauce that glorifies it**: made from butter, brown sugar, cinnamon, dark rum, and banana liqueur.

The cooking method only adds to **it's sexy appeal and utter satisfaction**: the butter, sugar and bananas are cooked, and then the alcohol is added and ignited...



... [Bonefish](#) does it up right. **The portion is huge** and instead of having the ice cream on top it's served on the side. This gives you room to really enjoy the bananas at your leisure and add ice cream in as you prefer.

As I first began eating an **incredible sensation** came over me. It's sweet, bold, cold and hot all at the same time.”

– Dan

“The **BEST** dessert is at the [Melting Pot](#) (fondue) they have white chocolate, dark chocolate, ying yang (which is dark and white swirled) with a plate of fruit, brownies, marshmallows and all other **goodness** to dip in.

You can get more of anything on the plate if you want.

IT'S **AWESOME!**”

- *Stu*



“Fleming's Chocolate Lava Cake... **a-maz-ing!**”
- Brittany



“One of my favorite desserts is the **Chocolate Bread Pudding** at [Stonewood Grill and Tavern](#) for the **10** following reasons:

1. Not your typical Bread Pudding with cinnamon and raisins, **this mound of heaven is pure chocolate goodness.**
2. The portion is huge, I wouldn't tackle this one alone.
3. The garnish is a **large chocolate cookie with crispies in it** ... this alone would make a great dessert.
4. It's homemade.
5. It's topped with a large scoop of vanilla ice cream, the bread pudding mixed with the vanilla ice cream makes for **the perfect combo.**
6. After a night of drinking it's a wonderful alternative to the typically sought after greasy food.
7. It's built on a Jim Beam Bourbon Sauce which goes excellent with the chocolate and vanilla.
8. The texture, it's moister than bread and firmer than pudding... it's bread pudding.
9. The presentation, it down right looks good.
10. It's **served warm.**”

- *Samantha*

“[Cold Stone](#) can make you an ice cream S’more.

This was how S’mores were meant to be. The ice cream tastes like a thick cold version of [marshmallow fluff](#), mixed with finely crushed graham cracker and then topped with hot chocolate sauce - this is truly [a S’more eaters dream](#).

You know the center of the S’more where it finally all comes together? The place where there is perfect unity between the three parts (chocolate, marshmallow and graham cracker) - - this is what the entire ice cream sundae tastes like. The middle, the best, the core. This is no regular S’more experience. [This was an Elite S’more](#).

[Every bite was perfect](#). Finally I found myself at the bottom of the cup (the worst place after eating ice cream) and I came back to consciousness.”

- Dan

“I must first confess that I am not a big dessert person. It’s not that I do not like sweets, it’s that I am always overly obsessing about what or how much I am eating.

I would prefer to use the calories on a good beer. But beer is not the topic. That said I do often **crave a small sweet taste** to finish off a great meal.

I know that this is not a unique phenomenon given the current trend in pint sized \$1.99 desserts a la Applebee’s and other major chains. There is just something that feels guilty to me about paying for the sweet end to a meal...



... alas the perfect solution:

I have noticed a trend in some up-scale restaurants, **free mini dessert at end of meal**. (I believe this could qualify as a [Classy Eating](#)).

Similar to the free small appetizer tasting that many chefs do, restaurants utilize the end of the meal to surprise the guest with freeness. Sure you throw down \$\$ for your meal. But doesn't everyone like FREE...

... one particular restaurant is in the DC area. At the end of every meal the table is given a small paper cone of home made caramel corn. **YUM!** On a recent trip to CA, a 'locally sourced food' restaurant presented us with mini oatmeal chocolate chip cookies with our check. **It was the perfect end to a perfect meal.**

The free cookie had the same attention to ingredients and flavor that the rest of the meal had. Somehow I did not feel guilty eating it. Better yet the cookie prevented me from the guilt that would have ensued had I walked across the street to [Pinkberry](#) for yogurt. **Sweet ending, no guilt.**"

- Cari



“Chick-Fil-A Ice Dream

with M&M’s. **Is the best**
dessert. Why would you eat
anything else?”

- Rachel



Tempted yet? Click on the restaurant logo to go right to their site.



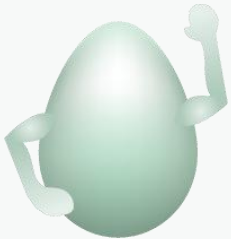
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