



FOR IMMEDIATE RELEASE

Sunday Night® Foods Creates New Product Category

Shelf-stable, premium chocolate ganache satisfies growing consumer demand for higher-quality, at-home baking and snacking

LAS VEGAS – Feb. 6, 2022 – [Sunday Night® Foods](#) has created a new product category by crafting shelf-stable, gourmet chocolate ganache in a jar for home chefs and bakers, offering endless delicious possibilities. Branded as Sunday Night Premium Dessert Sauce, the Company is debuting three flavors of its ganache here today through February 8 at the 2022 Winter Fancy Show in [Booth #2106 in the New Product Pavillion](#).

Sunday Night sauces are made in small batches with only the finest pure ingredients: Guittard Unsweetened Oban Chocolate, Guittard Cocoa Rouge Cocoa Powder, fresh cream and butter, cane sugar, cane sugar syrup, Nielsen-Massey Ugandan Pure Vanilla Extract and sea salt. Just as impressive as the ingredient list is what’s not included in any of Sunday Night’s products: No corn syrup, no preservatives, no palm oil, no sweetened condensed milk, no artificial flavors, no nuts and no gluten.

“We created our sauces to satisfy the growing consumer demand for higher-quality, at-home baking and snacking,” said Eileen Gannon, founder and CEO of Sunday Night Foods.

The clean ingredients in Sunday Night's glossy, velvety ganache allow the pure flavors to shine through: Rich, robust chocolate with fragrant, fresh-brownie cocoa notes and an essence of fruit and warm spices, rounded with hints of buttery caramel, pure vanilla and sea salt.

“We crafted our sauces so people never have to compromise on taste and quality, even when they don’t have time,” added Gannon. “In fact, many people tell us that they eat Sunday Night sauce with a spoon straight out of the jar.”

For most home cooks, creating a luxurious chocolate ganache in a classic French method is expensive, and it takes time and patience. But with Sunday Night sauces, home chefs can have this secret ingredient in their pantry, ready to be poured, dipped, drizzled or transformed into stunning desserts, drinks, pastries and more. Over 40 recipes are available at [sundaynightfoods.com](#).

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“Baking is a process of thinking about what people need, and then taking the time to create something by hand. It’s about love and consideration and generosity,” explained Gannon, who grew up in a large family where food was an important part of connecting around a table, couch or campfire. “I created the Sunday Night brand so people can easily enjoy that same feeling of comfort, care and kindness any time they wish.”

Sunday Night currently offers three, shelf-stable flavors (Sweet + Rich Chocolate, Dark + Decadent Chocolate and Dark Chocolate + Sea Salt) in 9.2 ounce glass, reusable and recyclable jars. The Company plans to launch more flavors, as well as a vegan chocolate sauce, in 2022.

Sunday Night sauces are available for purchase in the U.S. in select retail stores and online at sundaynightfoods.com.

About Sunday Night Foods

Sunday Night Foods LLC was founded by Eileen Gannon, an award-winning baker from Iowa. The specialty food company offers shelf-stable, premium dessert sauces crafted in small batches with the finest pure ingredients. Learn more at sundaynighfoods.com.

About Eileen Gannon - Founder and CEO

From growing up on an Iowa farm to spending decades in corporate America, Eileen has always had a passion for baking, winning over 600 culinary awards. Now, she’s putting all her best-kept secrets into Sunday Night to share her delectable sauces and recipes with the world.

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