

THE STRAND HOUSE'S NEW DOUGHNUT SUNDAES COME WITH DECADENT FLAVOR INJECTIONS

BY JOSHUA LURIE

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A vanilla glazed doughnut with chocolate crumble, mascarpone cream, a scoop of coffee ice cream dressed with gold leaf, and a liquid injector of hot espresso.

Josh Lurie

Stephanie Franz, pastry chef at the Strand House in Manhattan Beach, routinely serves brioche doughnuts crafted with rich Wüthrich butter from Wisconsin. On Sundays, she takes it a step farther: She tops a different glazed doughnut with cream and a scoop of ice cream – and inserts a liquid injector to boost the flavor. Prices start at \$6.

Franz's doughnut sundae debuted last month with a tiramisu-inspired concoction that featured a vanilla glazed doughnut with chocolate crumble, mascarpone cream, a scoop of coffee ice cream dressed with gold leaf, and a liquid injector of hot espresso. Since then, she's spawned a tropical-themed sundae – lime-glazed doughnut with lime cream, toasted coconut, coconut ice cream and a raspberry liquid injector – as well as an epic Elvis revival.

The King was known to devour peanut butter, bacon and banana sandwiches at Graceland, so Franz topped a banana-glazed doughnut with peanut drizzle and bacon ice cream, and injected it with chocolate liquid. (Molten chocolate wasn't part of Elvis' routine, but that embellishment certainly doesn't hurt.)

The restaurant plans to continue the series with a new Franz invention each Sunday. The creation is [posted on Instagram](#) in the morning and is served until it runs out.