

## **This winter, take the chill off with warm desserts.**

Blazing winter winds in craving desserts that comfort patrons while warming them up with food. But don't overlook the power of comfort food to put a thaw on Old Man Winter's wrath as well.

The fact is, when the weather outside is frightful, the restaurant sales inside are actually quite agreeable. As reported on [cnycentral.com](http://cnycentral.com), many operators actually welcome foul weather due to the spike they see in orders for heartier meals and desserts.

Now here comes the *really* comforting news: you can add even more appeal to wintertime desserts with offerings that are designed to be served hot or warm. Sweet Street can help heat up your sales with classic dessert flavors served in unique and exciting new ways.

Our Molten Chocolate Cake is an undisputed star of hot dessert offerings. It's enrobed in chocolate and filled with a dark chocolate truffle. When served wickedly warm, it unleashes a rush of molten chocolate to your customers' wild delight.

Weary winter patrons will also find comfort in our [Caramel Apple Cheesecake Xangos®](#), which feature caramel apples and creamy cheesecake in a flaky, deep-fried pastry. Serve them hot to take the edge off of any blistery day.



Sweet, tart Crispin apples swirled in buttery, salted caramel layered atop our creamy cheesecake, then wrapped in our flaky pastry. Fry it crispy and golden, dip in cinnamon sugar and cut on the bias.

Or why not offer our [Crispy Bread Puddin' Bites](#)—another deep-fried treat that is soft and luscious on the inside, while perfectly crunchy on the outside. Dip them in cinnamon sugar for an irresistible taste and texture.

With so many warm dessert possibilities from Sweet Street, your patrons might just wish for more winter days. Put some on your menu today.

URL Source: <http://cnycentral.com/news/local/how-does-the-weather-affect-our-food-choices?id=908940>