

Desserts with Berries! Bursting with Possibilities!

According to the World Agriculture Trade Outlook, the new wave of fresh produce is based on apples and bananas in grocery sales as reported by the Global Berry Congress 2015.

The growing consumer demand for strawberries, blueberries, raspberries and other “soft fruits” creates a huge opportunity for restaurant operators as well. Not surprisingly, desserts are at the top of the list when it comes to leveraging the popularity of berries, as their fresh tartness makes a natural complement to traditional sweet dessert flavors.

“Fruit” is already the third most popular dessert flavor mentioned on menus today,¹ and Sweet Street offers many exciting new ways to tempt your patrons with a burst of berry goodness.

Our Strawberry Cream Cheesecake is made with just-picked strawberry compote that adds a tart contrast to the creamy flavor. And our Summerberry Stack® is a veritable celebration of berries!



Bright raspberry filling in our moist vanilla cupcake, its top aswirl with our raspberry fluff icing. colorfully dressed in a magenta paper to enliven your case, this all natural sweetie is garnished with a naughty raspberry jelly candy.

You can also offer a tasty and just a bit quirky take on berries with our Jelly Roll Cupcakes. They’re made with a bright raspberry filling in our moist vanilla cupcake and topped with raspberry fluff icing. This festive treat gives patrons a lighthearted wink with its raspberry jelly candy on top.

There are many more ways to delight dessert lovers with the refreshing goodness of berries. Explore the Sweet Street website to get inspired and discover all of the luscious and colorful possibilities.

¹Mintel Menu Insights (Q1 2012-15)