

Ice cream trends perfect for sweet endings! As a menu trend, ice cream has been on the rise for some time now. As temperatures continue to rise outside, we thought now would be the perfect time to take an even closer look at frozen desserts—as well as offerings from Sweet Street that can lusciously complement their flavor profiles.

One of the best attributes of desserts such as frozen custard, ice cream and even sorbet (aside from the aforementioned creaminess), is the ability to add other craveable flavors to the mix. From refreshing fruits to decadent cookie pieces, there's no end to the enticing possibilities.

In its [Dairy Foods Forecast 2017](#), the Berry on Dairy blog highlights several trends that will continue to drive ice cream sales this year. Fruit, for instance, will find its way into ice cream more often, particularly real whole fruit and unique combinations such as berry and citrus.



Grilled Pullman slices sandwiching house-made salted caramel ice cream.

If you have a citrus fruit flavored ice cream on your menu, consider serving it with a Sweet Street offering such as our [Lemon Manifesto™ Bar](#) or [Summerberry Stack®](#), which features bright berries strewn across citrus-flecked cake. Or if strawberry ice cream is the order of the day, why not pair it with our [Strawberry Cream Cheesecake](#).

Salted caramel ice cream is also predicted to increase in popularity in 2017 according to the Berry on Dairy blog. [Sweet Street's Salted Caramel Cookie Pie Rave™](#) provides the perfect opportunity to take the salty sweet decadence over the top. Just add a small scoop of ice cream on every piece.

Another interesting ice cream trend noted in the Dairy Foods Forecast 2017 is the practice of adding preparation descriptions to the product/dish name and menu description. According to the report, mentioning cooking methods such as *toasted* coconut, *grilled* pineapple, *caramelized* banana and *smoked* apple makes the consumer feel more involved and more knowledgeable.

Sweet Street gives you the opportunity to tap into this phenomenon with products that play up the descriptive flavor appeal. Look no further than our [Caramel Ginger'd Apple Crisp](#). *Ginger'd* and *cinnamon'd* fresh Granny Smith apples are caramelized and piled high and topped with buttery crisp crumbles. Best of all, it's made to be served warm with—you guessed it—a scoop of ice cream.