

Fallify Menu's with Limited Time Dessert Offerings

Fall is here, and with it, normalcy. The air is crisp, and all your favorite fall items are back, sweaters are front and center in our closets, and boots are ready for wearing. Much like the leaves changing colors, our palettes evolve as well, allowing us to explore new foods, new ingredients and new experiences.

Let's not forget the desserts! It's the time of year when fall desserts are the star of the show, and your taste buds can delight in the variety of rich after-dinner sweets. We've rounded up some of our favorite fall recipes and desserts to add to your fall menu. They're so good, you might be tempted to skip dinner and head straight for the dessert table."

Sweet Street Fall Products



Pumpkin Swirl Pullman

Our seasonal moist Pumpkin Swirl cake is spiced up with Chai spices of ginger, coriander, cardamom, cinnamon and clove. GMO free, Free of artificial colors and ingredients with 5 grams of protein, and less than 300 calories. Pair this delicious loaf with a pumpkin spiced latte.



Caramel Apple Granny

Buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in our melt-in-your-mouth shortbread crust. Reminiscent of Nana's recipe, one bite will make you feel right at home.



Salted Caramel Vanilla Crunch Cake

Light, buttery vanilla-flecked cake has waves of caramel cake, and is layered with salted caramel crunch and a creamy custard layer. There's something satisfying about a sweet and salty combination and we're glad it's cake.



Recipes to Fall-ify:

Iconic flavors that scream FALL are ingredients like: cinnamon, chai, cloves, ginger, pumpkin, pear, salted caramel, Maple bourbon, apple, dark chocolate, orange and cranberry. The sweet and spicy blends will transform your dessert items into Autumn must-haves!

Looking for fall LTO's while maximizing your current menu? We have easily executable recipes to dress up your Sweet Street favorite for the Fall, while utilizing products readily available.



Xango Sushi

Seal autumn flavors into this fall chutney made with golden raisins, raisins, and apricots, spiced with cinnamon, nutmeg and allspice, then zested with white wine vinegar. Top this gem-colored chutney on sliced Xangos, our tortilla-wrapped fried cheesecake. The blend of spices and fruit contrasts the creamy cheesecake centers for a beautiful combination.



Morrello Cheesecake

Here's a quick LTO item you can whip up in seconds. This showstopper exhibits a wonderful depth of flavor and texture. Enjoy silky, creamy cheesecake topped with sweet and tart Morello cherries. A mouth-watering combo!



Triple Threat Chocolate Torte

We introduced an unrivaled dessert - the Triple Threat Chocolate Torte. This elegant dessert marries three components: a rich flourless chocolate torte, a scoop of creamy chocolate Häagen-Dazs, and topped with rich olive oil ganache. A rich and sweet death by chocolate!

Find more recipes here!