



We've all likely heard the expression, "variety is the spice of life." Well, that may in fact be true. But sometimes *spice itself* is the spice of life. Especially when it comes to desserts.

According to Julia Gallo-Torres, senior foodservice analyst at Mintel International, spices are the fifth most-popular dessert flavor. It's easy to understand why when you consider all of the complex and delicious flavor profiles they can impart.

One of the most appealing aspects of spices is how they deliver on the global flavors that consumers today are seeking. From the Jamaican and Middle Eastern influences of allspice, to the Indian flair of cardamom, to the Indonesian origins of cloves, spices truly are a gateway to the world. And all of these ingredients are making their way into familiar dessert favorites such as carrot cakes, gingerbread, ice cream and more.

Along with their international intrigue, spices often bring another alluring attribute to the dessert menu: heat. And while full-on tongue-torchers like habanero are certainly possible, even mainstream spices such as ginger and cinnamon will do the trick—albeit with a more subtle effect.

The highly popular "sweet heat" flavor profile is a natural for dessert offerings, and you can create it with such classic combinations as pumpkin spice and apple cinnamon.

If you're ready to spice up your dessert menu with proven favorites, Sweet Street has you covered. Our [Pumpkin Spice Bundt](#) is soaked with orange glaze, filled with gingered whipped cream and drizzled with buttery caramel. Simply irresistible. And our [Pumpkin Cranberry Stack](#) tantalizes with the addition of tart cranberries and a gingersnap shortbread crust.

Even our Manifesto™ line of cookies offers a foray into spicy goodness. The [Oatmeal Manifesto™ Cookie](#) features toasted oats three ways and Flame and Thompson raisins—all in a cookie that is redolent with aromatic spice.

Looking for spice separate from your dessert? Try a pairing; how does a warmed mulled cider and a slice of Salted Caramel Vanilla Crunch Cake sound? The warmed spices and apple will compliment the vanilla and caramel flavors of the dessert.