



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.

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**Muy deliciosa. Explore Latin Desserts** In the past several years, it's hard to simply call it a "trend" anymore. It has become the new normal.

People want to experience unique flavors that excite them, which explains why 80% of consumers eat at least one ethnic cuisine per month.<sup>1</sup>

Latin flavors are particularly popular today—they're listed as a top 5 global flavor trend for 2017 by [restaurant.org](http://restaurant.org). And as we're sure you've surmised by now, we suggest that the possibilities aren't limited to the main course.

The Latin culture has contributed many noteworthy offerings to the dessert menu, from the fried dough pastry allure of churros, to the airy sponge cake delight of tres leches, to the familiar decadence of Mexican chocolate.

You can tap into the goodness of Latin-inspired desserts easily and lusciously when you start with offerings from Sweet Street.

The [Peruvian Swirl Cacao Bande](#) features moist, dark chocolate cake and crisp milk chocolate feuilletine crunch complementing our deeply flavored chocolate mousse made from Peruvian chocolate. Meanwhile, the [Peruvian Chocolate Manifesto™ Brownie](#) delivers a dense and fudgy full-bodied chocolate experience.

As with any ethnically inspired menu item, you'll want to play up the story behind these luscious offerings as much as the flavor. Each is made with single-origin Peruvian chocolate, sustainably grown by a small collective in the Andean valleys of southern Peru.



Dulce de Leche Xango

You'll also find an intriguing Latin story to share with our Cheesecake Xangos® individual desserts, which feature creamy cheesecake wrapped in a pastry tortilla that is fried until flaky and golden.

While the true origin of Xangos is up for debate, these delightfully crispy and creamy treats are generally associated with Mexican cuisine. To further the Latin theme, make it our [Dulce de Leche Cheesecake Xangos®](#). Literally translated as “candy made of milk,” dulce de leche is a popular confection throughout Latin America.

<sup>1</sup>NRA, Global Palates: Ethnic Cuisines and Flavors in America, April 2015

Source link: <http://www.restaurant.org/Downloads/PDFs/News-Research/WhatsHot/What-s-Hot-2017-FINAL>

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## Sweet things happen when you start with custard and pudding!

have strong associations with the words “pudding” and “custard.” Thinking about pudding, for instance, can evoke childhood memories of dipping a spoon into a little plastic cup and discovering pure creamy chocolate goodness.

Meanwhile, custard has become wildly popular in the frozen variety. With its smooth texture and limitless topping possibilities, frozen custard can give ice cream a run for its money in the arena of craveable creamy treats.

So what makes these scoopable sweets so irresistibly appealing? Well, the “secret sauce” of custard is, of course, eggs. And the amount of eggs used will determine the consistency of the custard, from a pourable sauce to a thick pastry such as flan. Pudding is similar to custard in consistency, but it commonly includes the addition of setting agents such as cornstarch or gelatin to create its thick, rich texture.

We at Sweet Street fully appreciate the ubiquitous appeal of pudding and custard, and you'll find both varieties lending their creamy magic to various offerings throughout our dessert product line.

Our [Salted Caramel Vanilla Crunch Cake](#) starts with a supernaturally light, but buttery, vanilla-flecked pudding cake and waves of rich caramel cake. The drama builds with a salted caramel crunch layer, a creamy custard layer and a sexy caramel finish.

The Sweet Street [Caramel Granny Apple®](#) features buttery caramel and toffee-studded custard hugging fresh Granny Smith apples, all piled high in our melt-in-



Caramel Apple Granny Pie

the-mouth shortbread crust.

And in an homage to that first cup of pudding we all enjoyed as kids, the Choc'late Lovin' Spoon Cake® takes the rich, luscious flavor to a whole new level. It's a giant mouthful of chocolate pudding between two layers of dark, chocolate-drenched chocolate cake.

Now is the perfect time to discover—or rediscover—the goodness of pudding and custard in your dessert offerings.

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**This winter, take the chill off with warm desserts.** Bland winter weather cracks the festive into a blissful oasis to play many games with. 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>

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**Let's hear it for desserts that go crunch.** The nature of sweets is that you rarely eat them on a diet. But don't underestimate the importance of texture as well when it comes to enticing those post-meal impulse purchases.

Think about the universal appeal of crunchy textures. Now imagine how crunch can add even more cravability to your decadent dessert offerings. The fact is, texture is a key driver for taste perception and is predicted to become even more important to consumers.<sup>1</sup>



A sweet-salty Georgia peanut butter crisp, creamy milk chocolate frosting and a gleaming lid of house-made sea salt caramel with brownie cake.

What's more, the words "crisp" and "crunchy" are associated with a more sensory food experience.<sup>2</sup> That gives you the perfect opportunity to elevate the appeal of your dessert offerings beyond the allure of luscious flavor alone.

Sweet Street answers the call for crunchy desserts with several crave-worthy offerings—some with the word "crunch" built right into the name. Our [Salted Caramel Crunch Skillet Cookie](#), for instance, is an irresistible combination of browned butter, white chocolate, pretzel bits, sea salt and HEATH® toffee pieces. And our [Chocolate Peanut Butter Caramel Crunch Bande](#) takes a tried-and-true flavor combination to a whole new place.

There are many other ways to satisfy your patrons' cravings for crunching, including our "soft on the inside, crunchy on the outside" [Crispy Bread Puddin' Bites](#), our blissfully bite-sized [Toffee Crunch Blondie](#) and our refreshingly unique [Peppermint Stack](#).

Add an irresistible combination of luscious flavor and crunchy goodness to your dessert menu with offerings from Sweet Street.

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<sup>1</sup>Innova Market Insights

<sup>2</sup>Sloan Trends

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## Sweet Street takes caramel to a whole new level of cravable.

The way to pronounce caramel may rage on forever. Is it CAR-mull? Or CARE-uh-mell? Either way, one thing's for sure: caramel is a hugely popular treat that mixes perfectly into a host of decadent dessert possibilities.

To fully appreciate the magic of caramel, let's start with a brief chemistry lesson. According to Wikipedia, the process of caramelization consists of heating sugar slowly to around 340°F. This process removes water from the sugar and causes the molecules to break down. The sugar then reforms into a new compound with a characteristic color and flavor. Cooking the sugar at just the right temperature for just the right amount of time is critical in order to create the desired color and sweetness.

At this point, science gives way to art. When you introduce additional flavors such as milk/cream, butter, chocolate, vanilla, salt, etc., you can create soft caramels or caramel sauce—aka the building blocks of sweet masterpieces. And the widespread appeal of caramel creations among dessert lovers is undeniable. Salted caramel in particular is mentioned as a flavor to watch in 2015, according to *Restaurant Business*.

Sweet Street appreciates the gooey goodness of caramel too, and we've created enticing new ways to celebrate it. Our Salted Caramel Crunch Skillet Cookie is hand-mixed with browned butter, white chocolate, pretzel bites, sea salt and HEATH® toffee pieces for an amazing salty sweet experience. And a graham crumb crust makes the perfect host for the rich cheesecake and caramel flavors in our Salted Caramel Individual Cheesecake.

We've also taken the appeal of salted caramel to our new line of Bandes. The Chocolate Peanut Butter Caramel Crunch Bande is a sophisticated rendition of America's favorite pairing—chocolate and peanut butter. Our Caramelized Pineapple Coconut Bande is a tropical temptation featuring layers of moist coconut cake, caramelized pineapple and salted caramel.

Looking for even more ways to tempt patrons with exciting new twists on the dessert menu? Check out our new line of savory desserts featuring handcrafted pretzels.



Salted Caramel Crunch Skillet Cookie is hand-mixed with browned butter, white chocolate, pretzel bites, sea salt and HEATH toffee pieces. With pretzel salt and demerara sugar atop, each bite is dangerously better than the last.