

# Spring Time! Dessert Secrets & Inspirations

With Spring just around the corner, we thought we'd welcome in the season by sharing our Spring-time secrets, holiday reminders, and LTO inspiration.

Seasonal LTOs rank #1 in consumer interest. The unique flavors available each season invite experimentation, with plenty of demand: 47% of diners (ages 18 - 34) say their menu preferences change with the seasons. As a result, restaurants can capitalize on the popularity of seasonal flavors and items that make sense. Here are our spring favorites, to help you prepare lively LTO specials.



LEMON CURD

has risen by

43%

in the past  
four years

## Springtime Desserts

Firstly, as Spring and Summer approach, we recommend adding some seasonal flavors to your menu, like citrus and berries. Our Lemon Blueberry Manifesto Cookie is a melt-in-your-mouth sugar cookie, plump with wild Maine blueberries and a burst of citrus flavor. Operators can order them for bakery displays, or for a bright tasting treat, to-go with individually-wrapped options.

For something a little more upscale, try offering the comfort of our Blueberry Cobbler White Chocolate Cheesecake. Surely a crowd pleaser, with moist chunks of vanilla-bean cream cake, sweet swirls of berry compote, and creamy White Chocolate Cheesecake. Topped with blueberries, whipped cream and white chocolate shavings.



Keep things fresh by plating this decadent dessert with lemon curd and a drizzle of basil oil (see recipe here).



## Holiday Reminders

Also, Spring houses some important holidays, like Easter (April 17th) and Mother's Day (May 8th). To prep your holiday dessert menu with a popular Easter dessert, choose four or six layers of carrot cake. Our Four High Carrot Cake is layer upon layer of moist carrot cake studded with raisins, walnuts and pineapple and then finished with cream cheese icing and a drizzle of white chocolate ganache. Another popular product is our Big Carrot Cake is six layers of moist carrot cake sandwiched with our smooth cream cheese icing all studded with pecans.



Don't forget, presentation matters!



Similarly, you'll want to prep for Mother's Day. To honor motherhood and celebrate maternal bonds that have made us into who we are, we salute our superheroes. They go by 'Mom'. Here are some suggestions to make Mother's Day extra special with dessert! Operators can offer our Raspberry White Chocolate Cheese Brulee on it's own. A silken smooth white chocolate cheese, with a vibrant red raspberry swirl., hand-fired and glazed in simple elegance. Or layer pieces of the cheesecake with raspberry mousse and sauce, vanilla Chantilly cream with fresh raspberries in this trifle recipe. A beautiful dish with a modern twist!



Another indulgent option is this rich brownie bowl recipe made with our Honduran Chocolate Manifesto Brownie, but could easily be substituted with our Fabulous Chocolate Chunk Brownie. Top the brownie with Peruvian crème fraiche and ganache, shower with the crunch of Amaretto cookie crumbs, and finish with Amarena cherries.

## LTO Sprinkle



Finally, almost half of all restaurant consumers find it important for operators to keep menus fresh throughout the year by offering specialty items and LTOs. Read more about that here. Therefore, to make things easier for our customers, we've picked out some of our favorite Spring-inspired recipes and ideas. Revive classic desserts that will have your customers craving for more as a result. Reinvent what one sku can do for you with versatile products like our New York Cheesecake and Original Cheesecake Xango®.

- Mandarin and Gingered Pear Xango®
- Bunch'd Up Maple Bacon Xango®
- Fig & Honey Cheesecake
- Bruleed Makeover Cheesecake

Contact your sales rep today to get ahead of the Spring time buzz!

Barsicle Concept Video

Bonus idea! For our stay-at-home consumers, here's a great idea for a Springtime gathering - barsicle recipes