

SEPTEMBER 10, 2019

PERFECT PAIRING...

Tis the season for apples, and Lawrence Foods has ideas to offer your customers a fresh idea every day of the season! The key to boosting dessert sales is to take a traditional favorite like cinnamon rolls, and bolster with two traditional fall favorites – caramel and apples.

- There's a science behind why certain flavor combinations work well together. The richness and sweetness of caramel is balanced by the crisp acidity of apples, creating a perfect flavor pairing.
- **Flavor & The Menu** emphasizes that consumers seem more likely to share desserts on social media than other food, perhaps because there is an inherent sense of fun & indulgence that comes with a decadent, yummy dessert.



BAKERY CASE IDEA

APPLE CARAMEL SWIRL

Prepare cinnamon rolls as usual. Top with Chunky Apple Topping, bake as usual. Finish with a drizzle of caramel.



MENU IDEA

CARAMEL APPLE CHEESECAKE DIPPER

Pipe Cream Cheese EZ Squeeze® Filling onto dessert dish. Top with Chunky Apple Topping. Finish by dusting Streusel Topping and drizzling with Baker's Caramel. Serve with cinnamon tortilla chips, cookies or graham crackers.

ORDERING INFORMATION

Chunky Apple Topping

121401 4/ .75 Gal Pails

Apple Orchard Fresh® Filling

126287 4/ .75 Gal Pails

Deluxe Apple Filling

121086 2 Gal Pail

Baker's Caramel EZ Squeeze®

146568 12 / 2# Sleeves

Prebrowned Streusel Topping

384626 20 / 1# Pouches

PRODUCT INFORMATION

Origin: United States

Kosher: OU Pareve

**PLAN YOUR
FEATURES NOW!**

NOVEMBER:
Fall in Love

DECEMBER :
Mmm... Fudge

JANUARY:
Smitten by Sweets