

SEPTEMBER 1, 2020

# CARAMEL CRUSH!

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 into Flavor

**DECEMBER :**  
Sweeten the Season

**JANUARY:**  
Smitten by Sweets