

SEPTEMBER 12, 2018

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 Caramel Apples - and add new elements of sweet surprise that bolster the item's appeal.

- 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 foods, perhaps because there's an inherent sense of fun & indulgence that comes with a decadent, yummy dessert.

Look to **Lawrence Foods** for flavorful pairings your customers will fall in love with!



MENU IDEA

CARAMEL APPLE CHEESECAKE DIPPER

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

BAKERY CASE IDEA



APPLE CARAMEL SWIRL

Prepare snails or cinnamon rolls as usual before baking. Top with Deluxe Chunky Apple Topping, bake as usual. Finish with a drizzle of Caramel.

ORDERING INFORMATION

Chunky Apple Orchard Fresh® Topping
121401 4 / .75 gal pails

Apple Orchard Fresh® Filling
126287 4 / .75 gal pails

Deluxe Chunky Apple Topping
121340 4.25 gal pail

Caramel Apple Coating Fudge
144317 2 gal pail

Baker's Caramel EZ Squeeze® Topping
146568 12 / 2# sleeves

Prebrowned Streusel Topping
384626 20 / 1# pouches

PRODUCT INFORMATION

Origin: United States

Kosher: OU Certified

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NOVEMBER:
Breaking Bread

DECEMBER:
Sweeten Seasonal Sales

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