

Crispy Apple Walnut Pound Cake



FROZEN BAKERY

A butter-seared slice of pound cake topped with hot battered apple crescents bathed in a sweet walnut topping and finished with a vanilla yogurt dollop.

Ingredients

- 1 Slice #08298 Sara Lee® Classic Pound Cake
- 1 Tbsp Butter
- 4 Pieces Battered apple crescents
- ¾ C Walnut sundae topping
- 1 Tbsp Powdered sugar
- 1 ½ Tbsp Vanilla non-fat Greek yogurt
- Clear liquid fry shortening, as needed

Assembly

- 1 Slice pound cake and sear with butter on a griddle.
- 2 Deep fry apple crescents according to packaging instructions.
- 3 Place warm apple crescents on pound cake, drizzle with walnut topping.
- 4 Garnish with powdered sugar and serve with a dollop of vanilla yogurt.

Pound cake
grew 6% across LSRs,
and 1% at casual dining
and midscale
concepts¹

Greek yogurt
in cakes grew 200%
across the top US
commercial
restaurants¹

Apple-flavored
cakes are
appealing to 32%
of consumers¹

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