

RE THINK

Angel Food CAKE



Strawberry Lime “Tea Sandwiches”

Featuring



Strawberry
Angel Food Cake

Strawberry angel food cake cut into small “bread” slices. Filled with fresh sliced strawberries and ricotta blended with sweetened lime juice.



Desserts that evoke nostalgia are at least somewhat appealing to more than **four out of five** consumers.

Datassential SNAP! Keynote Desserts March 2023

Ingredients Yield: 1 serving

1 1.8 oz slice	#20292 Sara Lee® Strawberry Angel Food 8" Round No Fat Bundt Cake
2 Tbsp	Ricotta
½ tsp	Lime juice, sweetened
6 – 8	Strawberries, thinly sliced

Assembly

- 1 Whip together ricotta and lime juice. Set aside.
- 2 Cut one slice of angel food cake. Next, vertically cut that slice in half. To create triangles, keep the two slices together, turn on its side and slice diagonally.
- 3 Fill the sandwiches equally with ricotta spread and thin sliced strawberries.

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CAKE
is the most common
dessert on menus.

Datassential CAKE Report
Oct 2022

75%
of consumers had
cake in the last
month.

Datassential Dessert
Keynotes 2021

Over
1 IN 5
younger consumers
love angel food cake.

Datassential Dessert
Keynotes 2021

Explore more recipes and tools to help boost dessert sales at:

SaraLeeFrozenBakery.com/Foodservice

