

RE THINK

Angel Food CAKE



Strawberry Matcha Latte Cake

Featuring



Strawberry
Angel Food Cake

Strawberry angel food cake soaked in a mixture of matcha latte and evaporated milk, topped with caramel sauce and whipped cream.

Angel Food is the #1 selling cake flavor in US Hospitals.

Circana L52W YE Sept '23

Strawberry Matcha Latte Cake

Featuring
Sara Lee®
Strawberry
Angel Food Cake

Ingredients Yield: 1 serving

- 1 1.8 oz slice #20292 Sara Lee® Strawberry Angel Food 8" Round No Fat Bundt Cake
- 1 Tbsp Matcha latte
- 1 Tbsp Evaporated milk
- 1 tsp Caramel topping

Topping:

- ½ tsp Matcha powder
- 1 tsp Confectioners' sugar

Optional*

Strawberries for garnish

Assembly

- 1 Combine the evaporated milk and matcha latte.
- 2 In a bowl or small container pour matcha latte mixture otop of the angel food cake and let soak at least 1 hour – up to 8 hours.
- 3 Drizzle caramel sauce on plate and place the soaked angel food cake on top.
- 4 For topping: mix the matcha powder and confectioner's sugar together and sprinkle over the top of the angel food cake. (try to just cover the top to give it a nice green color)
- 5 *Garnish with strawberries

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

SaraLeeFrozenBakery.com/Foodservice



Over
1 IN 5
younger consumers
love angel food cake.

Datassential Dessert
Keynotes 2021

CAKE
is the most common
dessert on menus.

Datassential CAKE Report
Oct 2022

STRAWBERRY
is the 4th most
popular flavor on
Sweet Menus.

Datassential SWEET FLAVORS
Dec 2022