

SWEET SEASONS EATINGS



NOW TRENDING: Spice & Citrus Desserts

- Dessert will play a greater role in driving restaurant visits.¹
- Traditional desserts lead, but innovation, such as spice adding flavor depth, will be crucial.²
- Spicy flavors, like ginger, are among the top growing baked goods flavor profiles.²
- Lime call-outs on menus have grown 33% since 2012.³
- Pecan pies remain the third most menued pie across U.S. menus during the holiday season (Q4).³
- Ice cream and cheesecake desserts menued with a pecan ingredient show 3% and 8% growth respectively.³
- Baked goods and ice cream desserts are the top two dessert varieties at Top 500 restaurants.¹

¹ 2015 Technomic Dessert Consumer Report
² Q1 2012-2015, Mintel Menu Insights
³ Q4 2012-2015, Mintel Menu Insights

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 CORN SYRUP

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WINTER | Spice & Citrus Dessert Recipes



Ginger Lime Pecan Pie

A pecan pie kicked up with the refreshingly crisp flavors of ginger and lime.

Makes 4 pies

Ingredients

- 1 dozen eggs
- 2 pounds (4 cups) sugar
- 32 fluid ounces (1 quart) **Karo® Light Corn Syrup**
OR **Karo® Dark Corn Syrup**
- 4 ounces (½ cup) butter OR margarine, melted
- 2 tablespoons + 2 teaspoons freshly grated lime peel
- 1½ tablespoons Durkee® Ground Ginger
- 4 teaspoons Durkee® Pure Vanilla Extract
- 1½ pounds (6 cups) pecans
- 4 (9-inch) unbaked deep-dish regular
OR gluten free pie crusts

Directions

Preheat oven to 350°F.

Lightly beat eggs in a large mixer bowl. Add sugar, corn syrup, butter, lime peel, ginger and vanilla; beat until blended. Pour filling into pie crusts. Spread 6 ounces or 1½ cups of pecans evenly over top of pie. Bake 50 to 55 minutes. Cool on wire rack. Store pies in refrigerator.

Recipe Tips: Pie is done when center reaches 200°F. Tap center surface of pie lightly – it should spring back when done. For easy clean up, spray pie pan with cooking spray before placing pie crust in pan. If pie crust is over-browning, cover edges with foil.

Ginger Lime Pecan Pie Syrup

With a zesty bite, a holiday tradition with this flavorful dessert sauce is perfect over cheesecake, gingerbread cake, pound cake, blonde brownies or ice cream.

Makes 2 quarts

Ingredients

- 8 ounces butter (no substitutes)
- 1 pound, 14 ounces brown sugar
- 16 fluid ounces **Karo® Light Corn Syrup**
OR **Karo® Dark Corn Syrup**
- 8 fluid ounces water
- 2 tablespoons Durkee® Ground Ginger
- 4 teaspoons freshly grated lime peel
- 4 teaspoons Durkee® Pure Vanilla Extract
- 8 ounces chopped pecans, toasted

Directions

Combine butter, brown sugar, corn syrup and water in a large saucepan over medium heat (syrup will bubble up so make sure your pan is extra large). Stir constantly until butter is melted. Continue stirring until mixture comes to a boil; boil and stir for 1 minute.

Remove from heat and stir in ginger, lime peel, vanilla and pecans.

Serve immediately or refrigerate until ready to serve. Syrup can be stored for 2 weeks in refrigerator.

Pecan Pie Syrup

This crave-worthy syrup is great ladled over everything from pancakes, brownies, pumpkin pie, apple pie, ice cream and even warm Brie cheese.

Makes 2 quarts

Ingredients

- 8 ounces butter (no substitutes)
- 1 pound, 14 ounces brown sugar
- 16 fluid ounces **Karo® Light Corn Syrup**
OR **Karo® Dark Corn Syrup**
- 16 fluid ounces water
- 1 to 4 teaspoons Durkee® Ground Cinnamon
- 4 teaspoons Durkee® Pure Vanilla Extract
- 8 ounces chopped pecans, toasted

Directions

Combine butter, brown sugar, corn syrup and water in a large saucepan over medium heat (syrup will bubble up so make sure your pan is extra large). Stir constantly until butter is melted. Continue stirring until mixture comes to a boil; boil and stir for 1 minute.

Remove from heat and stir in cinnamon, vanilla and pecans.

Serve immediately or refrigerate until ready to serve. Syrup can be stored for 2 weeks in refrigerator.

Recipe Note: Vary amount of cinnamon to your taste.



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