



Orange Cake Pomegranate Compote Bowl

Featuring



Classic Sponge
Cake

Orange cake paired with a hot honey
raspberry compote with pomegranate
seeds garnished
with crumbled ginger snap cookies.



53% of operators rank cake in their top 3 best-selling desserts.

Datassential Dessert Keynote June 2021



Featuring
Sara Lee®
Classic Orange
Cake

Ingredients Yield: 1 serving

- 1 portioned slice #08243 Sara Lee® Classic Iced Sheet Cake 12"x16" Orange
- 1½ C Raspberry compote
- ¼ C Fresh orange juice
- 2 Tbsp Pomegranate seeds
- 1 Tbsp Prepared hot honey
- 2 tsp Orange zest, plus extra for garnish
- 2 Gingersnap cookies
- Fresh mint leaves

Assembly

- 1 Combine raspberry compote, orange juice, pomegranate seeds, hot honey and orange zest in a microwave safe bowl.
- 2 Microwave ¼ cup raspberry compote mixture until warm, about 20 seconds. Cover and refrigerate remaining compote, use within 5 days.
- 3 Pour warm raspberry compote mixture off to one side of a shallow serving
- 4 dish. Cut cake portion, while partially frozen, with a biscuit cutter.
- 5 Place cake next to compote in dish.
- 6 Crush 1 gingersnap and sprinkle on and around cake.
- 7 Break remaining gingersnap in half and place next to cake in dish.
- 8 Garnish with fresh mint and orange zest

46%
of consumers
overall, and 50% of
millennials, enjoy
trying different foods
Technomic Generational consumer
trend report, 2022

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