



Spicy Angel Food Cake Churro Bites

Featuring



Angel Food Cake

Fried angel food cake tossed in cinnamon sugar, drizzled in a spicy cayenne pepper bittersweet chocolate sauce.

Mintel reports a 138% increase in spicy flavors on bakery menus in 2022



Featuring Sara Lee® Angel Food Cake

- Ingredients** Yield: 1 serving
- 1 portioned slice #07529 Sara Lee® Angel Food 8" Round No Fat Bundt Cake
 - 4 C Vegetable oil
 - 1 ½ Tbsp Sugar
 - 1 tsp Cinnamon
 - ¼ C c Bittersweet Chocolate Chips
 - 1 tsp Cayenne Pepper

- Assembly**
- 1 Thaw cake and cut into 1½-inch cubes.
 - 2 Heat vegetable oil in deep fryer to 375°F.
 - 3 Combine sugar and cinnamon in a bowl.
 - 4 Fry cake cubes until golden brown.
 - 5 Drain cubes on paper towels.
 - 6 Place cubes in cinnamon sugar and toss to coat.
 - 7 Melt chocolate chips with cayenne pepper. Serve warm.

3 IN 4
 consumers had cake within the past month.
Datassential Dessert Keynote 2021

89%
 of consumers are eating more or the same amount of cake as the prior year
Datassential Dessert Keynote 2021

21%
 of Gen Z consumers love Angel Food cake.
Datassential, Proprietary Menuvision Study, 2022

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