



APPLE CRISP

Gingered apples caramelized and piled high...abundantly topped with buttery, crisp cinnamon'd granola crumbles.



60%

of operators list apple desserts as a regular menu staple. Desserts that are **easy to prep and serve** (like cobblers and crisps) are top performers

CODE	UNITS PER CASE	PORTION PER UNIT	UNIT WEIGHT
0243	4	Un sliced	4 lbs 5 oz



SCAN HERE

For ingredients/nutritional/
handling info visit sweetstreet.com

UPSELL WITH PAIRINGS

- Amber Ale or Lager
- Cinnamon-spiced iced tea

MENU INSPIRATION

- Place an entire unwrapped tray in oven, bake in convection at 340F (conventional at 375F) for 20 minutes. Great for family style dining, catering or inline tray dining.
- Alternate names options: Old-Fashioned Apple Crisp, Grandmas Apple Crisp, Apple Crumble, Homestyle Apple Bake

PRODUCT BENEFITS

- Ready-to-Indulge. Thaw-and-Serve.
- Consistent quality & portion control
- Real Ingredients

SHELF LIFE

- Frozen: 18 months; Once thawed, under refrigeration: 5 days (covered)



WELCOME TO LUSCIOUS®

722 Hiesters Lane, Reading, PA • 800.793.3897 • www.sweetstreet.com
©2026, Sweet Street Desserts. All rights reserved.



TRY SOMETHING NEW, RISK-FREE!

Explore innovative marketing solutions with zero risk. Increase customer satisfaction and your bottom line today!