

# ON-TREND DESSERTS CRAFTED TO BOOST YOUR FALL SALES.

## AND UP TO \$200 SAVINGS FOR STARTERS



*Salted Caramel Vanilla Bean Lava Cake*



*Chocolate  
Molten Lava Cake*



*Raspberry Almond  
Shortbread Bar (Gluten Free)*



*Gourmet Turtle Cheesecake*

**You are entitled to a rebate on each case you purchase.**

ITEM NAME	ITEM #	DOT #	# OF CASES PURCHASED	ALLOWANCE PER CASE	TOTAL
Chocolate Molten Lava Cake	8495241372	703006		\$5.00	
Salted Caramel Vanilla Bean Lava Cake	8495241374	704044		\$5.00	
Gourmet Turtle Cheesecake	7740180093	406416		\$5.00	
Red Velvet Cheesecake	7740181266	567377		\$5.00	
Crème Brûlée Cheesecake	7740181065	464440		\$5.00	
Bourbon Pecan Pie	8495241206	617355		\$5.00	
Tiramisu (Tray)	7740180200	406433		\$5.00	
Gourmet Carrot Cake	7740170340	406439		\$5.00	
Milk Chocolate Caramel Galaxy Cake	7740181192	508236		\$5.00	
Raspberry Almond Shortbread Bar (Gluten Free)	8495241195	610118		\$5.00	
Strawberry Cream Cake	8495241436	747688		\$5.00	
TOTAL CASES PURCHASED (2-CASE MIN, 25-CASE MAX, MIX & MATCH)				TOTAL REBATE (\$200 MAX)	

**THIS OFFER APPLIES ONLY TO THE  
VARIETIES LISTED AT LEFT. OFFER FOR  
FOODSERVICE OPERATORS ONLY.**

Attach a copy of your distributor invoice(s) with appropriate purchase(s) circled or highlighted and dated on or after 7/1/23. Send invoice(s) and this rebate coupon to:

**Dianne's Fine Desserts**  
**Dept: DFD956**  
**P.O. Box 1354**  
**Brunswick, OH 44212**

Offer Expires 12/31/23. Requests must be postmarked no later than 1/31/24. Note: Limit one refund per foodservice operator. Offer not available to contract or bid accounts. Chain franchise or purchasing cooperative groups must participate on individual basis. Distributor automatic tracking reports will be accepted as proof of purchase. Individual invoices may be redeemed for only one Dianne's coupon offer. This offer not good in combination with any other offer. Rebates cannot be paid to or mailed to a third party. Please allow 6-8 weeks to receive your check. Void where prohibited.

**For Customer Redemption  
Inquiries: 800.837.5238**

***Dianne's®***  
FINE DESSERTS

Establishment Name \_\_\_\_\_  
Contact Name \_\_\_\_\_ Contact Title \_\_\_\_\_  
Street Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Phone Number ( \_\_\_\_\_ ) \_\_\_\_\_ Email \_\_\_\_\_  
Distributor Name \_\_\_\_\_

**DFD956**

www.diannesfinedesserts.com  
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## FALL MERCHANDISING INSIGHTS

Dianne's offers special insider tips and trends to help you make your fall dessert profits soar.

According to Restaurant Business Magazine, the autumn season provides an opportunity to populate menus with comforting sweet treats that make guests feel all warm and cozy.



*Gourmet Carrot Cake*

### Play Up The Autumn Spirit

Dusting cinnamon and drizzling caramel onto cheesecakes and cakes gives a true sense of seasonality.

Place seasonal fruits and nuts around desserts to bring a fall flair.

- Cranberries
- Apples
- Pomegranates
- Persimmons
- Chestnuts
- Pecans
- Hickory Nuts



### Pairing decadent desserts with favorite fall-time beverages is a great way to increase check averages.

Consider pairing with popular autumn cocktails and mocktails that use seasonal ingredients like, such as: apple cider, rye whiskey, bourbon whiskey, pear brandy, pumpkin spiced beers, maple syrup, cinnamon sticks, orange zest and more.



### Lava Cakes From Dianne's

#### DID YOU KNOW:

Cake consumption has increased by 20% over the last year.\* These on-trend lava cakes are made for today's tastes, with decadent cakes that burst with perfectly paired flavors of "molten lava." A great way to differentiate your dessert menu.



*Chocolate Molten Lava Cake*



*Salted Caramel Vanilla Bean Lava Cake*