

Top 5 bakery trends for 2016

Dessert hybrids

Dessert hybrids continue to be big business. We've had the cronut, the brookie, the wonut and the duffin but the craze shows no signs of abating and more hybrids are expected in 2016 and beyond – especially since 28% of consumers are interested in hybrid desserts.



Sweet & spicy

Sweet and spicy combinations are popping up on menus everywhere. Mayan-spiced chocolate glazes, cardamom ice cream, chilli brownies and masala chai breads are just a few examples of the new flavour sensations that are gaining popularity.

Coffee & tea flavours

Coffee popularity is at an all-time high, so it was only a matter of time before the baking industry got a slice of the action. Coffee flavours are big this year – from espresso cream cheese filling to cappuccino flavoured cakes. Tea is also getting a look in – matcha green tea donut anyone?



Boozy baked goods

Boozy baked goods are on the agenda this year. More and more restaurants are adding alcohol to their desserts. We've seen mojito and cognac flavoured donuts, cakes made with ale and stout, and bourbon bread pudding. It doesn't get any more indulgent than that.

Smoky & savoury flavours

In a move away from saccharine-sweet desserts, bitter, salty and savoury flavours are working their way into a growing number of dessert menus and premium chocolates. Think cheesy and herby savoury muffins, bacon-flavoured donuts or tobacco-infused cupcakes.

