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The latest evolutions in the sweet world of dessert

CHICAGO (May 25, 2011) ¾ *The Food Channel®* (foodchannel.com) *presents its “ Top Ten Dessert Trends for 2011*
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,
The Food Channel
has been able to identify the most significant food trends in dessert for 2011, from the evolution of the ever popular cupcake to the new raw food movement.

"When we took a look at how people are consuming dessert, one thing became clear: our tastes are evolving and becoming more educated
," said Kay Logsdon, editor of
The Food Channel
. "We see society trending toward a more casual -- and less stuffy -- lifestyle. One on hand, we demand less processed foods and cleaner labels, but we still allow ourselves to indulge in sweet little rewards that get us through the day.

***The Food Channel* Top Ten Dessert Trends in 2011**

1. **Ta-da!! The Next Cupcake Is...—the** cupcake movement is more around its evolution than its dissolution
2. **Sweet, Heat, Salty and Tart—**desserts don't always have to be sugary sweet
3. **Wedding Cake Off the Guest List—**an overall trend toward a more casual, and less stuffy, lifestyle
4. **Behold the Power of Protein**—people are looking for more than a sugar buzz from desserts today
5. **Desserts for Grownups—**the maturing of America's sweet tooth
6. **Whole Grains and No Grains—a** food trend that's all about health
7. **Desserts in the Raw—the** demand for foods, desserts included, that are far less processed
8. **A Touch of Sweetness All Day Long**—sweet little rewards that help get us through the day
9. **A Hint of Floral—su**btle hints of floral have begun to sprout up in the dessert category
10. **Dessert Theatrics—e**njoying a little tableside theater when we're enjoying a nice restaurant dinner
11. (Bonus) **The End of Shareable—**going in with the same spoon for bite after bite has gotten old

Since desserts are some of the more highly-searched items on the website, *The Food Channel* released a new e-cookbook full of 100 great dessert and beverage recipes. The eBook is

available for the Apple iPad and iPhone, Amazon Kindle and smart phones for $9.99 at http://www.foodchannel.com/dessertcookbook/
.

“Our own dessert recipes, created in the Test Kitchens of *The Food Channel*, are great demonstrations of dessert trends,” said Logsdon. “There is nothing like going directly to the source! And, I might add, it makes a great gift.”

The new eBook features recipes such as:

Black Forest Trifle

http://www.foodchannel.com/recipes/recipe/black-forest-trifle/

Peach Petal Tart with Rum Infused Glaze

http://www.foodchannel.com/recipes/recipe/peach-petal-tart-with-rum-infused-glaze/

Dublin Mudslide Brownie Sundae

http://www.foodchannel.com/recipes/recipe/dublin-mudslide-brownie-sundae/

Read the complete Top Ten Dessert Trends in 2011 report or watch the video at www.foodchannel.com .

Also check out the Top Ten Foods to Watch in 2011 . They include sausage, moonshine, grits,

fin fish and the latest in antioxidant-heavy fruit.

About *The Food Channel*®

The Food Channel is a place for great food inspiration, the latest trends, the most compelling stories, and original perspective. This website offers insightful original content that is distributed everywhere foodies interact with culinary creativity by influencing, contributing to, learning from, gaining inspiration through, and being a part of the experience around great food. For more information, visit foodchannel.com . Follow *The Food Channel* on Twitter at twitter.com/foodchannel
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