

FROZEN FLOUR-BASED DESSERTS



Frozen flour-based desserts are desserts that are made with flour as one of the main ingredients and are frozen to be served as a frozen treat. Examples of frozen flour-based desserts include ice cream cones, waffle cones, and cake cones, which are all made with flour as the main ingredient.

Frozen flour-based desserts include:

1. Crepes:

Made with flour, eggs, milk, and sugar, which can be filled with sweet or savory fillings and served frozen.

2. Churros:

A Spanish fried dough pastry that is often coated in sugar and cinnamon and served frozen.

3. Baked Alaska:

Made with layers of cake and ice cream, covered in meringue, and baked until the meringue is lightly browned, then frozen before serving.



4. Profiteroles:

Filled with ice cream and drizzled with chocolate sauce, which are often frozen before serving.



5. Doughnut ice cream sandwiches:

Sandwiched between two halves of a glazed doughnut and then frozen.



Major players in the Market

- Nestle
- Unilever
- General Mills
- Kellogg Company
- Conagra Brands
- Dr. Oetker

