



## Mini Baklava Cheesecake Bites

Featuring



New York Style Pre-Sliced Cheesecake

Visitors won't be able to eat just one of these Mediterranean-inspired mini cheesecake bites topped with honey, pistachios and phyllo dough.



**33%**  
of consumers think mash-up/hybrid desserts are appealing  
Technomic 2019

One-third of consumers would purchase mini desserts as a snack. Technomic 2018



### Mini Baklava Cheesecake Bites

Featuring Sara Lee® New York Style Pre-Sliced Cheesecake

#### Ingredients Yield: 60 pieces

- 1 Whole #08074 Sara Lee® New York Style Pre-Sliced Plain Cheesecake (16 slices)
- 1 ½ C Honey
- 1 C Pistachios, finely chopped
- 6 Sheets Phyllo dough
- 3 Tbsp Melted butter

#### Assembly

- 1 Preheat oven to 350° F and line a baking sheet with parchment paper.
- 2 Lay one sheet of phyllo dough on the lined sheet and liberally brush with melted butter.
- 3 Layer the second sheet of phyllo on melted butter and repeat the process until all the sheets are stacked together.
- 4 Bake 13-15 minutes or until golden brown. Once cooled, cut into thin shreds and set aside.
- 5 Cut each cheesecake into 1-inch cubes.
- 6 Place honey in a saucepan and heat slightly to loosen.
- 7 Dip each cheesecake cube into the honey and place on the parchment-lined baking sheet. Sprinkle with phyllo shreds and chopped pistachios.

Mentions of honey on menus have **GROWN 9%** over the past 4 years  
Datassential SNAP! 2020



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