

RE THINK

French Cream CHEESECAKE



French Cream Cheesecake Flight

Featuring



French Cream Cheesecake

A French Cream Cheesecake flight featuring salted caramel cinnamon apple, strawberry shortcake and dark chocolate ganache.



25% of Hispanic consumers love French Style cheesecake; significantly higher than non-Hispanic consumers (17%)

Datassential, Proprietary Menuvision Study, 2022

French Cream Cheesecake Flight

Featuring
Sara Lee®
French Cream
Cheesecake

Ingredients Yield: 1 serving for sharing

Salted Caramel Cinnamon Apple

2 oz. #08018 Sara Lee
French Cream Cheesecake 8"x15"
Plain* Thick caramel sauce
Caramelized apple slices
Sprinkle coarse sea salt
Cinnamon sugar
Whipped cream

Strawberry Shortcake

2 oz. #08018 Sara Lee®
French Cream Cheesecake 8"x15" Plain*
Strawberry compote
Whipped cream
Mini shortbread cookies

Dark Chocolate Ganache

2 oz. #08018 Sara Lee
French Cream Cheesecake 8"x15" Plain*
Dark chocolate ganache
Whipped cream
Chocolate sauce
Chocolate curls

Assembly

- 1 Cut cheesecake into 1-inch cubes while still slightly frozen.
- 2 Place cheesecake cubes into a small jar.
- 3 Top cheesecake in jar with caramel sauce and apples.
- 4 Sprinkle a little sea salt and cinnamon sugar over apples.
- 5 Top with whipped cream.
- 6 Garnish with apple slice and caramel sauce.

Assembly

- 1 Cut cheesecake into 1-inch cubes while still slightly frozen.
- 2 Place cheesecake cubes into a small jar.
- 3 Top cheesecake in jar with strawberry compote.
- 4 Top with whipped cream.
- 5 Garnish with a drizzle of juice from compote and cookies.

Assembly

- 1 Cut cheesecake into 1-inch cubes while still slightly frozen.
- 2 Place cheesecake cubes into a small jar.
- 3 Top cheesecake in jar with chocolate ganache.
- 4 Top with whipped cream.
- 5 Garnish with chocolate sauce and chocolate curls.

*#08076 Sara Lee® French Cream Cheesecake 10" Round Plain may be substituted.

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[SaraLeeFrozenBakery.com/SeasonalFavorites](https://www.SaraLeeFrozenBakery.com/SeasonalFavorites)

