

Caramel Chocolate Chip Brownie Cheesecake Sundae



FROZEN BAKERY

A decadent treat that can be enjoyed by the young and the young at heart. A scoop of creamy cheesecake is topped with rich Sara Lee® Brownie pieces, chocolate chips, chopped pecans and finished with a drizzle of caramel and chocolate sauce.

Ingredients

- 4 oz scoop 8018 | Sara Lee® French Style Cheesecake
- 1 ½ oz 8288 | Sara Lee® Classic Un-Iced Chocolate Brownie
- 1 Chocolate dipped waffle bowl or ice cream dish
- 1 oz Chocolate sauce
- 1 oz Pecan pieces
- 1 oz Mini chocolate chips
- 1 oz Caramel sauce

Assembly

- 1 Remove Sara Lee® French Style Cheesecake from freezer to refrigerator and allow to thaw until soft.
- 2 Cut Sara Lee® Brownie into small dice, set aside.
- 3 Using a #8 scoop, scoop Sara Lee® French Style Cheesecake into waffle bowl or dish.
- 4 Drizzle chocolate sauce on cheesecake.
- 5 Sprinkle diced Sara Lee® Brownie pieces, pecan pieces and mini chocolate chips over scoop of cheesecake.
- 6 Top sundae with a drizzle of caramel sauce.

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Operators saw a
131% increase
on check averages
by adding
cheesecake¹

63%
of consumers prefer
classic desserts like
cheesecake²

81%
of consumers
like or love
sundaes³



View Recipe Assembly

