



Cheesecake Brownie Waffle Batter Bites

Featuring



French Cream Cheesecake



Bistro Collection® Chocolate Brownie

Decadent chocolate brownies and cheesecake sandwiched between mini waffles, deep fried and laden with a tangy strawberry topping and chocolate drizzle.



DESSERT WAFFLES and SPECIALTY FRIED DESSERTS are trending
Technomic 2019

41% of younger consumers are likely to order fried desserts.
Technomic 2019



Cheesecake Brownie Waffle Batter Bites
Featuring Sara Lee® French Cream Cheesecake & Bistro Collection® Double Chocolate Brownie

Ingredients Yield: 2 servings

- 1/2C #08076 Sara Lee® French Cream Cheesecake
- 4 oz #08961 Bistro Collection® Ghirardelli® Double Chocolate Decadence Brownie
- 2 Buttermilk flat bottom waffles Prepared batter, as needed for coating
- 4 oz Chocolate syrup
- 4 oz Sliced strawberry topping

Assembly

- 1 Spread thawed cheesecake on two round sides of flat bottom waffles.
- 2 Slice the brownie into strips and lay slices on one of the waffles atop the cheesecake layer.
- 3 Bring together both sides to form a sandwich, pressing down to make the cheesecake adhere. Cut into quarters.
- 4 Prepare batter according to package instructions.
- 5 Dip the waffle sandwich quarters in the batter, let the excess run off and deep fry until golden.
- 6 Remove from fryer and drain on paper towels. Drizzle chocolate syrup on plate, place fried bites on top and dress with strawberry topping.

DESSERT WAFFLES are appealing to 43% of younger consumers
Technomic 2019

FRIED CHEESECAKE desserts GREW 6.7% at top casual and midscale operations
Technomic 2019

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