

RE THINK

French Cream
CHEESECAKE



Chocolate Cheesecake Brownie Shake

Featuring



Chocolate French Cream
Cheesecake

Creamy chocolate cheesecake blended with salted caramel pretzel brownies and milk. Topped with whipped cream, caramel sauce and more brownies. The perfect sweet and salty combo!



84% of consumers are eating more or the same amount of cheesecake as the prior year

Datassential Dessert Keynote 2021

Chocolate Cheesecake Brownie Shake

Featuring
Sara Lee®
Chocolate French
Cream Cheesecake

Ingredients Yield: 2 servings

3-3 oz portions

3-2" squares

1½ C

#20272 Sara Lee® Chocolate French Cream Cheesecake, frozen

#08963 Bistro Collection® Gourmet Brownie Bar Salted Caramel with Pretzel Crust, partially thawed

Milk

Whipped cream

Caramel sauce

Assembly

- 1 Place cheesecake in a blender.
- 2 Chop 2 brownie squares; cut remaining brownie diagonally in half and reserve for garnish.
- 3 Add ⅔ of the chopped brownie and milk to blender; blend until smooth.
- 4 Divide shake into 2 tall glasses; top with whipped cream.
- 5 Garnish each shake with ½ the remaining chopped brownie and 1 brownie triangle.
- 6 Drizzle with caramel sauce.

23%
of Foodies love
French Style
Cheesecake

Datassential, Proprietary
Menuvision Study, 2022

57%
of consumers are
likely to order
cheesecake

Technomic 2019

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SaraLeeFrozenBakery.com/SeasonalFavorites

