

RE THINK

French Cream CHEESECAKE



Double Chocolate Cheesecake Dirt Cups

Featuring



French Cream
Cheesecake

Fudgy French cream cheesecake layered with chocolate a chocolate cake cookie crumble and gummy worms.



Nearly half of consumers say that they are **craving more comfort foods** during the height of the pandemic.

Technomic, U.S. Dessert Consumer Trend Report, 2021

Double Chocolate Cheesecake Dirt Cups

Featuring
Sara Lee®
French Cream
Cheesecake

Ingredients

Yield: 3 servings

3 portioned slices	#08018 Sara Lee® French Cream Cheesecake 8"x15" Plain*
3 portioned slices	#03922 Sara Lee® Classic Un-Iced Sheet Cake 12"x16" Chocolate
3/4 C	Fudge topping
1/3 C	Milk
6	Chocolate sandwich cookies
15	Gummy worms

Assembly

- 1 Thaw cheesecake and chocolate cake portions.
- 2 Break the chocolate cake and cookies into crumbs in a bowl and
- 3 combine. Combine the cheesecake, fudge topping and 1/4 cup milk in a blender, blend until smooth, add remaining milk if necessary.
- 4 Layer 1/2 of the chocolate crumb mixture into bottom of 3 serving dishes.
- 5 Add 1 gummy worm to each dish.
- 6 Layer the cheesecake mixture evenly into the dishes.
- 7 Layer the remaining crumb mixture evenly into the dishes.
- 8 Tuck 4 gummy worms into crumbs in each dish.

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

75%

of consumers, and 84% of millennials, try new or unique menu offerings at least some of the times they visit foodservice

Technomic Generational consumer trend report, 2022

84%

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

Datassential Dessert Keynote 2021

Explore more recipes and tools to help boost pie sales all year.

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

