



Spicy Dark Chocolate Cheesecake Pops

Featuring



New York Style Pre-Sliced Cheesecake

Add some heat to your dessert menu with cheesecake pops dipped in smooth dark chocolate and sprinkled with chipotle-infused candied peanuts.

Sweet heat was named the top flavor trend of 2020.

NRA Culinary Forecast 2020

33% of consumers aged 18-34 find desserts with SPICY INGREDIENTS appealing
Technomic 2019



Spicy Dark Chocolate Cheesecake Pops

Featuring Sara Lee® New York Style Pre-Sliced Cheesecake

Ingredients Yield: 16 servings

- 1 Whole #08078 Sara Lee® New York Style Pre-Sliced Plain Cheesecake (16 slices)
- 4 C Dark chocolate
- 4 C Unsalted peanuts
- ¾ C Granulated sugar
- ¾ C Water
- ¼ tsp Salt
- ½ tsp Chipotle chili powder
- 16 Popsicle sticks

Assembly

- 1 Insert popsicle sticks into each slice of cheesecake. Place slices on a large baking sheet lined with parchment paper. Put in refrigerator.
- 2 Preheat oven to 300° F. Grease a baking sheet and set aside.
- 3 Add peanuts, sugar and water to a large saucepan.
- 4 Bring mixture to a boil and cook for about 10 minutes, or until syrup has evaporated.
- 5 Add salt and chili powder and stir to evenly distribute.
- 6 Spread peanuts onto the greased baking sheet in a single layer. Bake for 30-35 minutes or until dry and lightly toasted.
- 7 Cool peanuts completely. Once cool, coarsely chop and place in a bowl. Set aside.
- 8 Melt dark chocolate in a Bain Marie, stirring until completely melted.
- 9 Remove cheesecake from refrigerator and completely coat each piece with melted dark chocolate. Place on parchment-lined baking sheet.
- 10 Before the chocolate has set, sprinkle candied peanuts atop each piece.
- 11 Put baking sheet back in the refrigerator to allow chocolate to set.

Cheesecake is the **THIRD MOST POPULAR** dessert after ice cream and cake

Datassential Desserts Report 2019



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