



Candy Apple Cheesecake Pops

Featuring



New York Style Pre-Sliced Cheesecake

Draw inspiration from a nostalgic treat for these unique cheesecake pops topped with candy coating, apple pieces and house-made candied pecans.



46%
of operators ranked
cheesecake as a
**TOP-SELLING
DESSERT ITEM**

Datassential
Desserts Report 2019

Menu mentions of candy apple have grown 83% over the past 4 years.

Datassential SNAP! 2020



Candy Apple Cheesecake Pops

Featuring
Sara Lee® New York
Style Pre-Sliced
Cheesecake

Ingredients Yield: 32 servings

- 1 Whole #08077 Sara Lee® New York Style Pre-Sliced High-Rise Cheesecake (16 slices)
- 2 C Candy apple coating
- 1 C Pecans
- ½ C Brown sugar
- ¼ tsp Salt
- ¼ tsp Cinnamon
- 2 Tbsp Water
- 1 C Dried apple pieces, chopped
- 32 Lollipop sticks

Assembly

- 1 Cut cheesecake into 2-inch triangles and insert a lollipop stick into each. Set aside.
- 2 Line a baking sheet with parchment and set aside.
- 3 Add brown sugar, salt, cinnamon and water to a saucepan and bring to a boil.
- 4 Add pecans, stirring constantly, and cook mixture for about 3 minutes, or until the liquid cooks down to glaze the pecans.
- 5 Pour pecans on the parchment-lined baking sheet and allow to cool.
- 6 Once pecans are completely cool, coarsely chop and set aside.
- 7 Coat cheesecake pieces with candy apple coating.
- 8 Top with candied pecans and apple pieces.

**Pecan
Grew 33%**
in the last year
among cheesecakes
at LSRs

Technomic 2019



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TO-GO!**

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SaraLeeFrozenBakery.com/SeasonalFavorites