



Cheesecake with Cinnamon Spiced Apple Cider Glaze

Featuring



New York Style Pre-Sliced Cheesecake

Inspired by the flavors of sweet apple cider and cinnamon, this dessert staple gets a comforting upgrade.



46%
of operators ranked
cheesecake as a
TOP-SELLING
dessert item

Datassential Desserts
Report 2019

Half of restaurants menu seasonal dessert varieties or flavors.

Datassential Desserts Report 2019



Cheesecake with Cinnamon Spiced Apple Cider Glaze

Featuring
Sara Lee® New York
Style Pre-Sliced
Cheesecake

Ingredients Yield: 1 serving

- 1 Slice #08117 Sara Lee® New York Style Pre-Sliced Tall Cheesecake
- 3 Tbsp Sugar
- 2 Tbsp Water
- 3 Tbsp Apple cider
- ¼ tsp Cinnamon
- ¼ C Fresh apple, peeled, cored and diced

Assembly

- 1 Thaw cheesecake according to packaging instructions.
- 2 Over medium heat, combine water and sugar in a saucepan and bring to a simmer to create a simple syrup.
- 3 Add apple cider and bring to a simmer again for 10 minutes. Sauce should be slightly thickened.
- 4 Remove from heat and add the diced apples to complete the glaze. Set aside to cool.
- 5 Plate cheesecake and liberally garnish top with the glaze. Also spoon a small amount onto the plate.



GREAT
TO-GO!



ALSO TRY WITH
IW MINI
CHEESECAKES!

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

SaraLeeFrozenBakery.com/SeasonalFavorites