



Cheesecake with Vanilla Sauce & Fresh Berries

Featuring



New York Style Pre-Sliced Cheesecake

Seasonal berries and a sweet vanilla sauce turn a simple slice of cheesecake into an easy elevated dessert – a perfect after-lunch, dinner or late-night treat.



21% of consumers have increased consumption of cheesecake over the past year.

Datassential Desserts Report 2019

Cheesecake with Vanilla Sauce & Fresh Berries

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
- ¾ C Prepared vanilla sauce
- 4 Strawberries, stems removed and diced small
- 14 Blueberries

Assembly

- 1 Thaw cheesecake according to package instructions.
- 2 Blend prepared vanilla sauce with 2 strawberries and 7 blueberries.
- 3 Plate sauce in a circular pool and top with cheesecake slice in the center.
- 4 Pile remaining fresh berries on one side of the plated cheesecake.

STRAWBERRIES have grown on menus **9%** over the past four years

Datassential SNAP! 2020

BLUEBERRIES have grown on menus **12%** over the past four years

Datassential SNAP! 2020



ALSO TRY WITH IW MINI CHEESECAKES!



GREAT TO-GO!

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

SaraLeeFrozenBakery.com/SeasonalFavorites