

RE THINK

# French Cream CHEESECAKE



## Chocolate French Cream Cheesecake Bon Bons

Featuring



Chocolate French Cream  
Cheesecake

Create a fun, shareable dessert experience with chocolate cheesecake covered raspberries dipped in candy coating and topped with freeze-dried raspberries.



63% of consumers prefer classic desserts like cheesecake

Sara Lee Frozen Bakery Menuvision 2019

### Chocolate French Cream Cheesecake Bon Bons

Featuring  
Sara Lee®  
Chocolate French  
Cream Cheesecake

### Ingredients Yield: 6 servings

½ Whole	#20272 Sara Lee® Chocolate French Cream Cheesecake
18	Frozen whole raspberries
24 oz	Vanilla almond bark
½ C	Crushed freeze-dried raspberries
	Raspberry sauce

### Assembly

- 1 Partially thaw cheesecake.
- 2 Scoop cheesecake with a #40 disher.
- 3 Press 1 frozen raspberry into bottom of each scoop; place on waxed paper lined baking sheet. Repeat to form 18 scoops.
- 4 Freeze cheesecake scoops at least 1 hour.
- 5 Chop almond bark and place in top pan of a double boiler over barely simmering water, melt, stirring gently until smooth.
- 6 Dip 1 cheesecake ball at a time into almond bark, allowing excess to drip off.
- 7 Immediately place on a waxed paper lined baking sheet and sprinkle ½ teaspoon of crushed freeze-dried raspberries over the top.
- 8 Place dipped cheesecake bon bons in freezer or cooler until coating is set.
- 9 Spoon raspberry sauce onto serving plate and top with 3 bon bons per serving.
- 10 Store extra bon bons in airtight container in freezer or cooler until ready to serve.

84%

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

Datassential Dessert Keynote 2021

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

Datassential Desserts Report 2019

Explore more recipes and tools to help boost sales all year.  
[SaraLeeFrozenBakery.com/SeasonalFavorites](https://SaraLeeFrozenBakery.com/SeasonalFavorites)

