



Cinnamon Whiskey Pecan Caramel Cheesecake

Featuring



New York Style Pre-Sliced Cheesecake

Silky caramel sauce infused with cinnamon, nutmeg, pecans, whiskey and apple juice makes this rich cheesecake a craveable, shareable flavor adventure.



PECAN CHEESECAKES GREW 33% in the last year at LSRs

Technomic 2019

Cheesecake is the top cake varietal – 57% of consumers would order it.

Technomic 2019



Featuring Sara Lee® New York Style Pre-Sliced Cheesecake

Ingredients Yield: 14 servings

- 1 Whole #08080 Sara Lee® New York Style Pre-Sliced Cheesecake
- ½ C Butter
- 2 C Brown sugar
- ¾ C Sweetened condensed milk
- 1 C Light corn syrup
- ½ C Apple juice
- 4 Tbsp Cinnamon whiskey
- 2 tsp Cinnamon
- 1 tsp Nutmeg
- 2 tsp Vanilla extract
- 2 C Pecans, chopped

Assembly

- 1 Thaw cheesecake according to packaging instructions (can be done one day ahead).
- 2 Combine butter, brown sugar, sweetened condensed milk, corn syrup, apple juice and whiskey in a saucepan.
- 3 Heat over medium flame and stir constantly until butter is melted and mixture begins to bubble around the edges.
- 4 Simmer two more minutes while whisking mixture. Remove from heat and add cinnamon, nutmeg, vanilla and pecans. Mix well.
- 5 Serve immediately over cheesecake. Sauce can be cooled and refrigerated in an airtight container up to 2 weeks.

CARAMEL CHEESECAKE

is growing on C&U menus

Technomic 2019

36%

of consumers prefer cinnamon-flavored cakes

Technomic 2019

WHISKEY CALLOUTS ROSE 12%

across baked good menus

Technomic 2019

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

SaraLeeFrozenBakery.com/SeasonalFavorites



Recipe courtesy of

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