

RE THINK
French Cream
CHEESECAKE



Mexican Hot Chocolate Bites

Featuring



Chocolate French Cream Cheesecake

Sweet, spicy, and chocolatey! These bite-sized cheesecake treats blend Swiss Miss, chili powder, and marshmallow for a bold, creamy delight.



84% of consumers are eating more or the same amount of cheesecake as the prior year Datassential Dessert Keynote 2021

Datassential Dessert Keynote 2021

Mexican Hot Chocolate Bites

Featuring

Sara Lee® Chocolate French Cream Cheesecake

Ingredients

 Yield: 1 serving

1 pie baked and cooled	#20272 Sara Lee® Chocolate French Cream Cheesecake
1/2 C	Hot chocolate powder
1 Tsp	Chili powder
1 C	Marshmallow fluff

Assembly

1. Thaw French cheesecake under refrigeration. Once thawed, in a large bowl mix together Swiss miss powder, chili powder and cheesecake.
2. Using a mini muffin tin, scoop the cheesecake mixture into the tin, cover and freeze at least 2 hours to set.
3. To remove from muffin tin and drip the top (rounded) part of the chocolate cheesecake in marshmallow fluff.
4. Serve

Explore more recipes and tools

[SaraLeeFrozenBakery.com/Foodservice](https://www.SaraLeeFrozenBakery.com/Foodservice)

