

RE THINK

# French Cream CHEESECAKE



## GET *Inspired* TO CREATE NEW MENU ITEMS WITH French Cream Cheesecake

French Cream Cheesecake from Sara Lee® has a whipped and fluffy texture which sets it apart from the dense New York Style Cheesecake. With a hint of lemon and an oatmeal crumb crust, it is the perfect base for creative recipe development.



### FRENCH CREAM CHEESECAKE

#### *Brownie Sundae*

A scoop of creamy French Cream Cheesecake topped with rich Sara Lee® Brownie pieces, chocolate chips, chopped pecans and finished with a drizzle of caramel and chocolate sauce.



### FRENCH CREAM CHEESECAKE

#### *Dirt Cup*

French Cream Cheesecake blended with fudge topping and milk into a pudding, and layered with a chocolate cake cookie crumble and gummy worms.

### *Cheesecake Flight*

A French Cream Cheesecake flight featuring strawberry shortcake, dark chocolate ganache and salted caramel cinnamon apple.

## INSIGHTS AND *Statistics*

### FRENCH CREAM CHEESECAKE IS EASILY ADAPTABLE TO CREATE INNOVATIVE SIGNATURE DISHES

- Combining sweet flavors with spicy ones can attract attention and generate sales
- Simple updates to a traditional recipe can entice consumers to try something new
- Create exciting presentations — serve your creations in specialty glasses, bowls and more

**138%** MORE BAKERY ITEMS IN 2022 OFFERED SPICY FLAVORS<sup>1</sup>

*nearly* **1 IN 4** FOODIES LOVE FRENCH STYLE CHEESECAKE<sup>2</sup>

**84%** OF CUSTOMERS ARE EATING MORE OR THE SAME AMOUNT OF CHEESECAKE AS THE PRIOR YEAR<sup>3</sup>



<sup>1</sup> Food Technology Magazine, October, 2022 <sup>2</sup> Datassential, Proprietary Menuvision Study, 2022 <sup>3</sup> Datassential Dessert Keynotes 2021



Explore recipes and tools to help boost sales at: [SaraLeeFrozenBakery.com/Foodservice](http://SaraLeeFrozenBakery.com/Foodservice)

