



Spiced Chocolate Pumpkin Parfait

Featuring



Chocolate French Cream Cheesecake

A rich, spiced twist on a classic parfait! Layers of chocolate cheesecake and spiced pumpkin puree, topped with gingersnap crumble for the perfect balance of creamy and crunchy.



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

Datassential Dessert Keynote 2021



Spiced Chocolate Pumpkin Parfait

Featuring

Sara Lee®
Chocolate French Cream Cheesecake

Ingredients Yield: 1 serving

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|------------------------|--|
| 1 pie baked and cooled | #20272 Sara Lee® Chocolate French Cream Cheesecake |
| 1/2 C | Pumpkin puree |
| 1/2 Tsp | Chinese 5 spice |
| 2 crushed | Ginger snap cookie crumble |

Assembly

1. Combine pumpkin puree and Chinese 5 spice, and blend.
2. Layer a parfait cup with pumpkin, and chocolate cheesecake and repeat until you reach the top of the glass ending with chocolate cheesecake.
3. Garnish with crumbles of gingersnap cookies.

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