



Tuxedo Cheesecake

Featuring



New York Style Pre-Sliced Cheesecake

An ordinary piece of cheesecake provides the perfect canvas to build a craveable premium dessert item with dark chocolate, peppermints and fresh mint.



Chocolate is the most popular flavor pairing with cheesecakes.

Datassential SNAP! 2020



Tuxedo Cheesecake

Featuring
Sara Lee® New York Style Pre-Sliced Cheesecake

Ingredients Yield: 16 servings

- 1 Whole #08077 Sara Lee® New York Style Pre-Sliced High-Rise Cheesecake (16 slices)
- 3 C Dark chocolate
- 6 Tbsp Vegetable oil
- 2 C Peppermint candies, divided
- 8 Mint leaves, if desired

Assembly

- 1 Coarsely crush 1 cup of peppermint candies and then set aside.
- 2 Melt dark chocolate and vegetable oil in a Bain Marie. Heat until chocolate is melted and mixture is smooth.
- 3 Dip each cheesecake slice in melted chocolate, only coating the sides of the cheesecake.
- 4 While the chocolate coating is still warm on the cheesecake slice, decorate the edges with the crushed peppermint candies.
- 5 Place cheesecake slices in the refrigerator for chocolate coating to cool and set.
- 6 Using remaining chocolate coating, pipe 3 small dots on top of each cheesecake slice and decorate with remaining whole peppermint candies to represent buttons.
- 7 Add mint leaves to create a bow tie if desired.

25%
of menued cheesecakes
ARE NEW YORK
STYLE,
the most popular type

Datassential
Desserts Report 2019

**HALF OF
RESTAURANTS**
menu seasonal dessert
varieties or flavors

Datassential Desserts Report 2019

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

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