



Funky Monkey Cheesecake Bites

Featuring



New York Style Pre-Sliced Cheesecake

Create a fun, shareable dessert experience with a flight of cheesecake bites adorned with a sweet and salty topping of peanut butter, banana, bacon and chocolate.



Bacon as a dessert ingredient has grown 157% over the past 4 years.

Datassential 2019



Funky Monkey Cheesecake Bites

Featuring Sara Lee® New York Style Pre-Sliced Cheesecake

Ingredients Yield: 80 servings

- 1 Whole #08074 Sara Lee® New York Style Pre-Sliced Plain Cheesecake (16 slices)
- 2 ½ C Peanut butter candy coating
- ¾ C Dried banana pieces, coarsely crushed
- 10 Applewood smoked bacon slices, diced
- ¾ C Dark chocolate, melted for drizzle
- 80 Lollipop sticks

Assembly

- 1 Mix chopped bacon and crushed banana pieces in a bowl and set aside.
- 2 Cut each slice of cheesecake into 5 bite-sized pieces. Insert a lollipop stick into each piece.
- 3 Dip each piece of cheesecake into the peanut butter candy coating and then immediately into the banana bacon mix, completely covering the peanut butter coating. Place on a large baking sheet lined with parchment paper.
- 4 Repeat process until all pieces are coated. Place baking sheet in refrigerator, ensuring coating is set.
- 5 Pour melted dark chocolate into a piping bag.
- 6 Remove the coated cheesecake pieces from the refrigerator and drizzle with the melted chocolate.
- 7 Place back in the refrigerator to allow chocolate to set. Serve as ordered.

43% of consumers eat cheesecake AS A SNACK

Datassential Desserts Report 2019

57% of consumers are interested in MINI DESSERTS

Technomic 2019

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