

DESSERT

Cinnamon Whiskey Pecan Caramel Cheesecake



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Sara Lee® Frozen Bakery	6 pc	Sara Lee® Restaurant Reserve™ Hi Profile New York Style Cheesecake (Kosher)* ¹	8080	
Ventura Foods®	¼ cup	SunGlow® European Style Butter Blend (Gluten Free, Soy Free)* ¹	16842SNG	
	1 cup	Brown Sugar		
Eagle Family Foods®	¼ cup	Eagle Brand® Sweetened Condensed Milk*	5272910565	
ACH® Foodservice	½ cup	Karo® Light Corn Syrup (Gluten Free, Soy Free)* ¹	2010736	
Keurig Dr Pepper®	¼ cup	Mott's® 100% Apple Juice, 64 oz.*	10002369	
	4 oz.	Whiskey		
	2 tsp.	Cinnamon		
	1 tsp.	Nutmeg		
Nielsen-Massey®	1 tsp.	Pure Vanilla Extract	rbi2m	
	¾ cup	Pecans		

DIRECTIONS:



1. In a bowl, combine the diced fresh strawberries and the mint. Mix to combine. Set aside chilled.
2. Slice the plain pound cake in ½ inch slices and then tear into small bite size pieces, place on sheet pan.
3. Combine the oat milk, vanilla extract and the lemon juice in a small bowl. Mix to combine.
4. Pour the oat milk/lemon mixture over the pound cake. Let soak.
5. To build the dessert: Take 6 stemless wine glasses. On the bottom of each glass, spoon 2 tbsp. of the strawberry topping. Spread around on the bottom of the glass evenly.
6. Top the strawberry topping in each glass with 3 tbsp. of the whipped cream. Spread evenly so you can see each layer through the glass as you build it.
7. Add the soaked plain pound cake and layer it evenly, dividing it among the glasses; make sure you push the ingredients to the edge of the glass so you can see each layer.
8. Top the plain pound cake with the minted diced strawberries (about 2 tbsp. per glass), pushing them down lightly and evenly.
9. Add another 3 tbsp. of whipped cream to each glass on top of the strawberries, making sure you spread along the edges.
10. Add the remaining pound cake, dividing among glasses evenly and pressing down lightly.
11. Add the raspberry topping, about 2 tbsp. per glass over the top of the pound cake, spread to the edges.
12. Top the glass with about 3 tbsp. of the whipped cream and ½ teaspoon of the mini chocolate chips per glass.
13. Garnish with a mint sprig.

YIELD: 6 Servings



Recipe Created by:
Chef Liz Ziegler

