



Handling Instructions and Plating Suggestions Cheesecakes

STORAGE AND HANDLING PROCEDURES

- Cheesecake is boxed individually and shipped frozen. Store in freezer at 0°F or below
- Thaw in a refrigerator at 36-41°F. Allow 8-12 hours to thaw, keeping product covered to prevent dryness.
- Serve no later than 3-5 days after thawing. Store in refrigerator after thawing.

PLATING AND SERVING SUGGESTIONS

- **7" Cheesecakes**
 - Insert a popsicle stick into a frozen slice of cheesecake and dip in chocolate. Sprinkle with chopped nuts and freeze. Serve as a frozen "Cheesecake Popsicle".
- **Cheesecakes**
 - Add sauce and plate garnish to complement or contrast cheesecake flavor. Suggestions include:
 - **Plain Cheesecake/Triple Vanilla Cheesecakes**: sauce with raspberry, caramel or chocolate; serve with vanilla, chocolate or marble pirouette cookie.
 - **Godiva® Double Chocolate/Chocolate Cherry/Tuxedo Mousse Cheesecakes**: sauce with bittersweet chocolate and serve with chocolate or vanilla tuile cookie or biscotti
 - **Bananas Foster/Banoffee/Dulce De Leche/Pumpkin Cheesecakes**: drizzle plate with caramel sauce and garnish with pecan brittle or candied pecans
 - **Key Lime Pie Cheesecake**: garnish with a lime twist or caramelized macadamia nuts
 - **White Chocolate Raspberry Cheesecake**: drizzle plate with raspberry sauce; garnish with fresh raspberries and mint sprig
 - **White Chocolate Blueberry Cheesecake**: Drizzle crème anglais on the plate, and garnish with fresh blueberries and a thin lemon slice
 - **Wild Strawberries and Cream Cheesecake**: Serve with freshly whipped cream, a fanned strawberry and a sprig of mint
 - **Dutch Apple Cheesecake**: Dip apple slices in caramel sauce. Fan out on the plate and top with walnut half



Handling Instructions and Plating Suggestions Specialty Items CUPCAKES

STORAGE AND HANDLING PROCEDURES

- Cupcakes are shipped frozen. Store in freezer at 0°F or below
- Thaw in a refrigerator at 36-41°F, keeping product covered to prevent dryness.
- Serve no later than 3 days after thawing.
- Once thawed, cupcakes perform best when kept refrigerated. If displayed in an ambient bakery case, cupcakes must be wrapped or covered and refrigerated overnight.

PLATING AND SERVING SUGGESTIONS

- Add ice cream or sauce drizzle on plate to complement or contrast cupcake flavor.
- Blend cupcake and ice cream with milk for a cupcake shake

MINI CAKE BITES

STORAGE AND HANDLING PROCEDURES

- Mini Cake Bites are shipped frozen. Store in freezer at 0°F or below
- Thaw in a refrigerator at 36-41°F, keeping product covered to prevent dryness.
- Serve no later than 3 days after thawing. Store in refrigerator after thawing.
- Once thawed, mini cake bites perform best when kept refrigerated. If displayed in an ambient bakery case, mini cake bites must be wrapped or covered and refrigerated overnight.

PLATING AND SERVING SUGGESTIONS

- Serve one of each cupcake flavor on a plate garnished with a chocolate drizzle or a scoop of vanilla ice cream