

Pump up Participation and Make Your Cash Register Ring with **Berry Stripe Cheesecake**

Menu-ing Tips...

You can count on **Berry Stripe Cheesecake** to...

- Boost profits on your a la carte line
- Draw crowds at catering events
- Make your kids' holiday season extra special
- Add appeal on low count days

Step Five: Evenly sprinkle with the additional graham cracker crumbs.

Step Six: Refrigerate for 2 hours or until thoroughly chilled. Keep refrigerated until serving time.

Yield: 64 peices (cut: 4" x 2" inches)

What You Need...

64 oz (1 can) **Gage's Instant Graham Cracker Crumb Mix** (use 10 cups for crust and save remainder for topping)

5 lbs (7 cups) **Jellied cranberry sauce**

40 oz (1/2 can) **Gage's French Style Cheesecake Mix**

2 1/2 quarts **Cold Milk**



Shopping Facts...

School Equivalents: This recipe, as directed and served, counts as 1/4 Fruit (1/8 cup) and 1/2 Bread (1/4 cup grain)*

Cost per Serving for Gage Products: \$0.275

Gage Product Detail:
Cheesecake Kit (#G0997)
Pack: 6 / #10 cans
(Includes 2 cans French Style Cheesecake Mix and 4 cans Instant Graham Cracker Crumb Mix)

* Brand of ingredients and changes in preparation may result in variations of School Equivalents

What You Do...

Preparation Time: 15 Minutes
Bake Time: 5 Minutes
Oven Temp: 350 F° (Conventional)
Refrigeration Time: 2 hours
Pan Size: Full Sheet Pan (18" x 26")

Step One: Pour Crumb mix onto sheet pan and firmly press into an even layer. Place in heated oven for 5 minutes to set crust. Remove from oven and allow to cool.

Step Two: Drain excess liquid, if any, from the cranberry sauce. In a large saucepan, melt the cranberry sauce and stir until smooth. Cool to room temperature.

Step Three: Using 2 1/2 quarts cold milk, prepare cheesecake mix according to package instructions.

Step Four: Assemble the cake by evenly spreading the melted and cooled cranberry sauce over the baked crumb base. Top with the cheesecake mixture and spread evenly to distribute.

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Buy It Now!!!

Yes! I would like to try Gage's New Berry Stripe Cheesecake. Please contact me to place my order.

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Facility: _____

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Fax to 630.595.6295 or 888.289.4243

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