

CRISP, FLAVORFUL FALL IDEAS

Our most popular desserts dressed up for the Fall with a Sweet Street twist.



AMARENA CHERRY▲ & AMARETTO CHEESECAKE

Amarena cherries have long been adored for their intense cherry flavor, sweetness and versatility. Paired with the smoothness of cheesecake and bite of Amaretto, it is classic NY Cheesecake perfection elevated.

Plate one slice of NY Cheesecake and top with a few Amarena cherries. Add a few biscotti crumbs. Place white chocolate shavings on the plate and drizzle Amarena cherry sauce over the entire plate. Serve with a shot of Amaretto or drizzle a bit of Amaretto over the top.

CINNAMON STREUSEL▼ PULLMAN FRENCH TOAST

Comforting. Decadent. Delicious. Our Cinnamon Streusel Pullman was destined for French Toast, a swirl of walnuts and cinnamon amid buttery pound cake.

Beat eggs, milk and cinnamon in a shallow dish. Dip Pullman in egg mixture, turning to coat both sides evenly. Cook on lightly greased nonstick griddle or skillet on medium heat until browned on both sides. Top with mixed berries and drizzle with honey.



GREEK-INSPIRED XANGOS®▲

Yogurt, fig and deep fried cheesecake—this Greek inspired Xangos® recipe is worthy of the goddesses!

Fry thawed Xangos® until golden brown. Cut Xangos® on the bias and place in bowl. Add roasted cherry and fig compote and granola to bowl. Top with yogurt.



SALTED CARAMEL▲ CORN CHEESECAKE

Fair warning; this Salted Caramel Popcorn Cheesecake is seriously irresistible.

Place one slice of NY Cheesecake. Drizzle with caramel sauce and top with your favorite caramel corn. Spoon on toffee bits and lightly sprinkle the entire plate with coarse sea salt.



For more ideas,
tips and recipes,
visit sweetstreet.com