



# Philadelphia Cheesecake Batter Recipe Catalog





## Tiramisu Cheesecake Shake

Yields 12 servings (16 oz. each) | 5 min prep time

### *Ingredients:*

- 48 oz PHILADELPHIA Cheesecake Batter
- 12 oz Coffee Liquor
- 6 oz Marsala wine
- 6 lbs Vanilla bean ice cream
- 48 oz Milk
- ¼ cup Cocoa powder
- 12 ea Lady finger cookies

### *Steps:*

1. For each serving combine in shake blender: 4 ounces cheesecake batter, 1 oz Kahlua or any coffee liquor, ½ oz Marsala wine, 8 ounces vanilla ice cream and 4 ounces milk.
2. Serve in pint or shake glass. Top with 1 tsp of powdered cocoa, whipped topping, and 1 lady finger cookie.





# Sweet Corn Bourbon Bread Pudding

Yields 12 servings | 2 hour prep time

## Ingredients:

Crème Anglaise sauce

- 12 oz PHILADELPHIA

Cheesecake Batter

- 5 oz Heavy whipping cream
- 1/4 tsp Vanilla bean paste

Bread pudding

- 2 cups Fresh corn kernels, fire roasted
- 1 tsp kosher salt
- 2 cups half n half
- 2 cups whole milk
- 8 eggs
- ½ cup sugar
- 1 tsp vanilla extract
- 2 Tbsp Bourbon
- 10 oz French bread, cut into 1" cubes
- 10 oz day old plain yeast donuts, cut into 1" pieces

## Steps:

Sauce

1. Heat cream over medium heat in small saucepan until simmering. Remove from heat and whisk in vanilla bean paste. In separate bowl while whisking, slowly pour hot cream into batter until combined. Let cool and refrigerate before serving.

Pudding

1. Season corn kernels with salt to taste.
2. Whisk together half n half, eggs, sugar and vanilla extract.
3. Toss together corn, bread, and donuts in large mixing bowl.
4. Pour egg custard mixture over top and let soak for 1 hour.
5. In parchment lined and greased half hotel pan, pour in mixture and bake in standard oven at 350 for 40-45 minutes or until set. Let cool 1 hour before slicing. Refrigerate when storing.
6. For each serving slice one 3"x3" square, place on serving plate and drizzle with ½ cup of the cheesecake cream sauce.
7. Serve with ice cream if desired.



## Matcha Cheesecake Cups

Yields 12 servings (1/2 cup each) | 20 min prep time

### *Ingredients:*

- 36 oz PHILADELPHIA Cheesecake Batter
- 4 tsps Matcha Green Tea Powder
- 3 cups Whipped topping
- 12 oz Wildberry Jam or Fresh Berries

### *Steps:*

1. Combine cheesecake batter and Matcha powder
2. For each parfait place 3 oz of batter mixture into a 4-ounce parfait serving glass, and top with ¼ cup whipped topping and 1 oz of jam







## Creamy Cheesecake-Filled Crepes

16 Servings | 30 minute prep time | 60 minute total time

### Ingredients:

- 8 extra large eggs
- 5 cups whole milk
- 1/4 cup butter, melted
- 2 tsp. vanilla
- 4 cups flour
- 2 tsp. salt
- 6 lb. PHILADELPHIA Cheesecake Batter
- 2 cups strawberry preserves
- 4 tsp. powdered sugar

### Steps:

1. Whisk eggs, milk, melted butter, vanilla, flour and salt until well blended.
2. Let batter stand at room temperature for 30 minutes.
3. Heat an 8-inch non-stick skillet on medium heat. Add 2 oz. of batter and swirl to evenly coat the bottom of the pan.
4. Cook 1-2 minutes until the bottom of the crepe is golden brown, then flip over and cook another 30 seconds until crepe is done.
5. Remove from pan and repeat with remaining batter, stacking each between pieces of parchment paper.
6. Spoon 3 oz. of Philadelphia Cheesecake Batter down the center of each crepe. Roll up placing seam sides down in a single layer on a lightly buttered parchment paper lined sheet.
7. Bake in 350°F oven for 10 minutes.
8. Arrange 2 crepes on a serving plate. Top each crepe with 1 tbsp. preserves and dust with 1/4 tsp. powdered sugar.





## Strawberry Cheesecake Biscuit

Yields 18 servings

### *Ingredients:*

- 3 lbs. PHILADELPHIA Cheesecake Batter
- 18 Freshly baked biscuits, split
- 18 large strawberries, sliced into 6 pieces

### *Steps:*

1. For each serving, spoon or pipe 1/3 cup Philadelphia Cheesecake Batter onto bottom half of biscuit.
2. Cover with 6 strawberry slices and top of biscuit.
3. Optional: spread 1 tbsp. strawberry preserves onto bottom half of biscuit.





## Cheesecake Parfait Variations

15 minute total time

### *Ingredients:*

- PHILADELPHIA Cheesecake Batter
- Orange marmalade
- Crushed chocolate sandwich cookies
- Chopped nuts
- Strawberry preserves
- Mixed fresh berries
- Granola

### *Steps:*

1. Deposit 2 oz. of Philadelphia Cheesecake Batter into bottoms of small 4 oz. mason jars or parfait cups.
2. Top each with 2 tbsp. of topping.
3. Hold refrigerated until ready to serve.
4. Mix or layer toppings as desired.





## Turtle Cheesecake Parfait

20 minute prep time | 20 minute total time

### *Ingredients:*

- 36 oz. PHILADELPHIA Cheesecake Batter
- 1.5 cups Chocolate fudge ice cream topping
- 1.5 cups Caramel ice cream topping
- 1.5 cups Pecan pieces
- 3 cups Dream Whip Whipped Topping

### *Steps:*

1. Place 2 tbsp. caramel topping and 1 tbsp. of chopped pecans into bottom of 4 oz. mason jar.
2. Layer with 3 oz. of Philadelphia Cheesecake Batter and 2 tbsp. of fudge topping.
3. Garnish top with  $\frac{1}{4}$  cup whipped topping and 1 tbsp. of chopped pecans.







## Irish Cream Tiramisu Parfait

40 minute prep time | 40 minute total time | 12 servings

### *Ingredients:*

- 3 lb. PHILADELPHIA Cheesecake Batter
- 6 oz. Irish cream liqueur
- 24 each Soft ladyfinger
- ½ cup Espresso
- ½ cup Cocoa powder
- 3 cup Dream Whip whipped topping
- ½ cup Sliced almonds, toasted
- ½ cup Pistachios, roughly chopped

### *Steps:*

1. Combine Philadelphia Cheesecake Batter with Irish cream.
2. Place 1 lady fingers into bottom of parfait glass.
3. Drizzle 1 tsp. of espresso coffee over lady finger.
4. Pipe 1-1/2 oz. of cheesecake batter mixture over lady finger.
5. Repeat (layer).
6. Top with 1 tsp. of cocoa powder using a sifter, ¼ cup whipped topping, 2 tsp. of sliced almonds, and 2 tsp. of chopped pistachio.





## Chocolate Cheesecake Mousse

12 Servings | 25 minute prep time | 175 minute total time

### Ingredients:

- 1.5 cups heavy cream
- 1 lb. bittersweet chocolate
- 4 oz. unsalted butter
- 2/3 cup granulated sugar
- 2/3 cup water
- 6 each egg yolk
- 1 lb. espresso
- 1 cup PHILADELPHIA Cheesecake Batter
- Fresh or frozen mixed berries (as desired)

### Steps:

1. Whip heavy cream until soft peaks form, using a chilled stainless steel bowl. Cover / refrigerate.
2. Place chocolate & butter in a double boiler, melt together & stir occasionally with a spatula.
3. Place sugar into a sauce pot, pour water over the sugar (enough to cover). Bring the mixture to a boil over medium-high heat. Cook until sugar bubbles and mixture is slightly thick and syrupy. Remove from heat and keep mixture warm.
4. Whip egg yolks on medium-high until the yolks turn pale yellow, using the wire whip attachment for the mixing bowl. Turn mixer speed to low.
5. Stream in the warm sugar mixture slowly while the egg yolks are still whipping on low speed. Turn up the speed to medium-high and whip for an additional minute. Reduce speed to low.
6. Pour in espresso & melted warm chocolate butter mixture. Continue to mix until incorporated.
7. Remove mixing bowl from mixer. When the chocolate egg mixture is warm to the touch, use a spatula to fold in 1/3 of the whipped heavy cream. Be careful not to over whip.
8. Lightly fold in Philadelphia Cheesecake Batter to the mousse mixture to create swirls.
9. Pour the mix into a 2" deep half hotel pan. Cover/refrigerate for 2-3 hours until well chilled.
10. Spoon the mousse and top with fresh mixed berries.





## Cheesecake Banana Brulee

Yields 16 servings

### *Ingredients:*

- 4 lb. PHILADELPHIA Cheesecake Battter
- 8 large bananas, sliced
- 1/3 cup Sugar

### *Steps:*

1. For each serving, spread ½ cup Philadelphia Cheesecake Batter onto bottom of 8 oz. oval crème brulee dish.
2. Top with an even layer of banana slices.
3. Sprinkle evenly with 1 tsp. sugar. Ensure the rim of the dish is clean.
4. Brown the sugar with a torch or place under broiler until top is caramelized.
5. Serve immediately.





## Cheesecake Flan

Yields 28 Servings

### Ingredients:

- 1 qt. sugar
- ½ cup water
- 1qt. + ½ cup PHILADELPHIA Cheesecake Batter
- 2-2/3 cup sweetened condensed milk
- 3 cups evaporated milk
- 2 tsp. vanilla

### Steps:

1. Cook sugar and water in saucepan on medium heat, stirring frequently until sugar becomes a reddish-brown color. Spoon evenly into 28 (4-oz) ramekins.
2. Mix remaining ingredients with hand mixer 2 min. or well-blended.
3. Ladle about 3-1/2 oz. mixture into each ramekin. Place ramekins in hotel pan. Fill pan with hot water about halfway up the sides of the ramekins.
4. Bake in 325°F standard oven 45 minutes or until set; cool. Remove from water bath.
5. Refrigerate at least 1 hour. Run knife around flan to loosen; unmold onto serving plate.

*Tip: to easily unmold flan, dip the very bottom of the ramekin in hot water for a few seconds to loosen the caramel. Shake gently to release.*







## Turtle Cheesecake Canoli

Yields 16 servings

### *Ingredients:*

- 2 lbs. PHILADELPHIA Cheesecake Batter
- 2 lbs. Ricotta cheese
- 1 cup Caramel sauce
- 16 Cannoli shells
- 1 cup Dark chocolate bars, melted
- 1 cup Walnuts, chopped

### *Steps:*

1. Mix first 3 ingredients until blended.
2. Spoon into pastry bag.
3. Fill cannoli shells with mixture.
4. Dip each end of cannoli into melted chocolate, then into nuts.
5. Substitute: prepare using pecans instead of walnuts.





## Skillet Brownie Sundae

Yields 6 servings

### *Base Ingredients:*

- 18 oz. Brownie mix, prepared batter
- 1.5 oz. Jell-O Chocolate Pudding
- 6 oz. PHILADELPHIA Cheesecake Batter

### *Steps:*

1. Blend brownie batter and chocolate pudding mix.
2. Pour into greased, parchment-lined 8" round cake pan.
3. Pour cheesecake batter in and swirl to create pattern.
4. Bake at 350°F for 35-50 minutes or until center is firmly set
5. Let cool completely and unmold. Slice into 6 wedges for serving.

### *Topping Ingredients:*

- 2 tbsp. milk
- 6 tbsp. PHILADELPHIA Cheesecake Batter
- 3 cups Ice cream
- 6 tbsp. Caramel sauce
- 3 cups Whipped topping

### *Steps:*

1. Combine milk and cheesecake batter to form creamy dessert sauce. Place in squeeze bottle for garnishing.
2. Warm brownie in microwave 8-10 seconds and plate on skillet.
3. Garnish with ice cream, cheesecake sauce, caramel, whipped topping, and chopped candy bars.





## Upside-Down Apple Pudding Cheesecake

Yields 18 Jumbo Muffin Size Cakes

### *Ingredients:*

- 32 oz. Quality Chef Cinnamon Apples
- 32 oz. Raw white cake, prepared batter
- 4 oz. Jell-O Vanilla Pudding
- 36 oz. PHILADELPHIA Cheesecake Batter
- 18 ea. Maraschino cherries, stem removed
- As needed whipped topping

### *Steps:*

1. Heat Quality Chef Apple Pie Filling to 180°F to thicken, then let cool until ready to serve.
2. Blend white cake batter and Jell-O Pudding Mix. Set aside.
3. Grease jumbo muffin pans with cooking spray and line each cup with 2 strips of parchment for unmolding.
4. Place 2 oz. Philadelphia Cheesecake Batter evenly into molds. Cover with 2 oz. of the cake pudding batter mixture.
5. Bake at 350°F until firmly set in center.
6. Cool completely and unmold each cake carefully. Refrigerate until ready to serve.
7. To serve: plate and top each cake with 2 oz. of apple filling and a cherry. Garnish with whipped topping.



## Cheesecake Sundae Bar

Yields 16 servings

### *Ingredients:*

- 3 lbs. PHILADELPHIA Cheesecake Batter
- 1 lb. Whipped topping

### *Toppings:*

- 2 cups JET-PUFFED Miniature Marshmallows
- 1 cup Chocolate syrup
- 1 cup PLANTERS Pecan Halves, chopped
- 1 cup Whipped topping
- 1/3 cup Multicolored sprinkles
- 16 Marachino cherries with stems

### *Steps:*

1. Whip Philadelphia Cheesecake Batter in mixer bowl fitted with whip attachment on high speed 1 to 2 min. or until batter is light and creamy.
2. Fold in 1 lb. whipped topping; spoon into half hotel pan.
3. Cover with plastic wrap.
4. Freeze several hours or until frozen.
5. Portion 1 #8 scoop frozen cheesecake into each sundae glass.
6. Place toppings in serving bowls.
7. Top each sundae as desired.







## Frozen Cheesecake-Graham

Yields 12 servings

### *Ingredients:*

- 24 Graham crackers, full-sized sheets
- PHILADELPHIA Cheesecake Batter

### *Steps:*

1. Arrange 12 crackers in hotel pan in a single layer as close together as possible.
2. Spread 6 cups Philadelphia Cheesecake Batter evenly over crackers.
3. Cover with remaining crackers, making sure to line up tops and bottoms.
4. Freeze several hours or overnight.
5. Cut into individual sandwiches.
6. Serve immediately.

*Note: Keep frozen until ready to serve*





## Cheesecake Swirled Brownies

15 minute prep time | 35 minute total time

### *Ingredients:*

- 1 lb. PHILADELPHIA Cheesecake Batter
- 3 lb. Brownie mix

### *Steps:*

1. Prepare brownie batter according to package directions for a half sheet pan.
2. Deposit Philadelphia Cheesecake Batter and spread evenly into a greased and parchment lined half sheet pan.
3. Pipe heavy 1" lines of Philadelphia Cheesecake Batter over brownie batter and create swirl pattern using toothpick or skewer.
4. Bake in a 350°F standard oven for 20-25 minutes or until center is just set.
5. Let cool on rack completely before cutting.
6. Cut into 12 square pieces and serve as desired.





## Candy Cane Cheesecake Bars

15 minute prep time | 45 minute total time | 12 servings

### *Ingredients:*

- 12 oz. Graham cracker crumbs
- 3 oz. Sugar
- 3 lb. PHILADELPHIA Cheesecake Batter
- 2 tsp. Peppermint extract
- 1 cup Candy cane, crushed

### *Steps:*

1. Combine Graham cracker crumbs, melted butter and sugar. Press into a greased parchment lined half-sheet pan to make the crust.
2. Combine Philadelphia Cheesecake Batter with peppermint extract. Deposit batter over crust and spread evenly.
3. Sprinkle Candy canes over top.
4. Bake In a 350°F standard oven for 25-30 minutes or until center is just set.
5. Let Cool on rack completely and refrigerate overnight before cutting.
6. Cut Into 12 rectangular pieces and serve as desired.





## Cheesecake Confetti Dip

Yields 24 servings, ¼ cup each

### *Ingredients:*

- 1 pouch PHILADELPHIA Cheesecake Batter
- ¾ cup Multicolored sprinkles

### *Steps:*

1. Combine Philadelphia Cheesecake Batter and sprinkles until well blended.
2. Spoon into serving bowl.
3. Serve with assorted dippers.

*Serving suggestion: serve dip with sliced fruit, graham crackers, cookies, cubed cake pieces, pretzels, or marshmallows*







## Frozen Cheesecake Lollipops

Yields 48 pops

### Ingredients:

- 1 qt. + ½ cup PHILADELPHIA Cheesecake Batter
- ¼ cup Graham cracker crumbs
- ¼ cup Rainbow nonpareils
- 1 tbsp. Multicolored sprinkles
- 1 tbsp. Chocolate sprinkles

### Steps:

1. Place silicone baking mat on a sheet pan. Arrange lollipop sticks on pan, spaced 4 inches apart.
2. Spoon Philadelphia Cheesecake Batter into pastry bag fitted with star tip. Pipe 1-1/2 tbsp. batter in a circular lollipop shape at the end of each stick.
3. Sprinkle batter with different toppings, such as cracker crumbs, nonpareils or sprinkles.
4. Freeze 2 hours or until frozen solid. Carefully remove pops from baking mat and serve immediately.

*Note: Keep frozen until ready to serve*





## Cheesecake Batter 9" Cheesecake

- 1) For optimum creaminess, bake in a water bath
- 2) Wrap a springform pan tightly in foil
- 3) Place in hotel pan filled with 1G hot water
- 4) Bake for 1hr. 10min. or until center is almost set
- 5) Remove to wire rack to cool

*\*Tip: to avoid overbaking, check for doneness by gently shaking the pan. If the cheesecake is done, the edge should be slightly puffed and it will be set except for a small area in the center that will be soft*

