

A look inside our *famous* Assorted Cheesecake!

Chocolate Cadillac XTC Cheesecake

A scrumptious brownie layer topped with a delectable dark chocolate cheesecake and polished with a drizzle of dark and milk chocolate before leaving the showroom...
oops, we mean *bakery!*

Turtle Cheesecake

Candied pecans and milk chocolate chunks wrapped in a vanilla cheesecake batter, topped with a white fond, brownie cubes, more pecans and chocolate chunks, then drizzled with chocolate and caramel.

Gluten-Free!



Caramel Apple Cheesecake

A delicious cheesecake baked atop an oat crust base. Featuring Granny Smith apple chunks folded into a creamy caramel cheesecake, wrapped with rich homemade caramel and topped with bits of dried apple and Skör® pieces.



WOW
factor
desserts



Mango Berry Cheesecake

An exotic, tropical cheesecake featuring mango swirled with raspberries on a coconut shortbread pastry; topped off with mango cream, white chocolate curls and burgundy chocolate drizzle.



Orange Creamsicle Cheesecake

A smooth vanilla cheesecake marbled with orange and baked atop a vanilla graham crust. Topped with a brilliant orange glaze and white chocolate drizzle.

White Chocolate Blueberry Cheesecake

Wild blueberries folded into the cheesecake batter with even more blueberries folded into the fresh whipped cream topping. Enhanced with a drizzle of violet-toned white chocolate.



Key Lime Cheesecake

Refreshingly sweet/tart key lime cheesecake, capped with a lime-enhanced cream topping and drizzled with a key lime sauce.

