

ULTRA DESSERTS PROUDLY PRESENTS

CHEESECAKE ROUNDS

An innovative new approach in the dessert making specifically designed for in-store bakeries. Some of the benefits of this program include low cost, ease of preparation, efficient storage and low percentage, increasing your bakery's profitability.

Product Description: Cheesecakes Rounds are the same concept as the cake rounds you currently use, the only difference is, they are created from our own premium, all dairy cheesecake. They are crusted to enable you flexibility in usage.

Each cheesecake round is individually shrink wrapped to ensure safety of handling and freshness. The finished product is marketed in your cooler or freezer case. The cooler shelf life is 7 days; the freezer shelf life is per your S.O.P. standards. Rounds are available in two convenient sizes made to correlate with the cake rounds available on the market, nine inch [16 oz.], and five inch [8 oz]. Cheesecake rounds are shipped twelve per case , xxxxxxxx cases per pallet. They are currently available in one flavor; traditional [vanilla]. Utilizing cheesecake rounds in your bakery program will allow your staff to create fresh , distinctive cheesecakes at a fraction of the cost of pre-made, pre-packaged cheesecakes. Cheesecake rounds are fully baked and uncut. Cheesecake rounds enable small bakeries and/ or bakeries without staff decorators to consistently produce professional signature desserts and tortes. We provide on-going technical support ,as well as manual, recipe guide, and updated product ideas and information. This innovative concept is exclusively offered by Ultra Desserts/ Wisconsin Cheesecake Company, designed to assist in-store bakeries enhance their dessert programs and profits. For pricing, broker, or info please contact; Cliff Demos: Toll Free 1-877-357-3900
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CHEESECAKE ROUNDS

SPECIAL OCCASION DECORATED CAKES

Special occasion cakes are a great profit generator for the in-store bakeries and constitute a high percentage of bakery sales. Offer your customers a premium choice by adding cakes created with cheesecake rounds and watch your sales grow.

Directions:

1] one cheesecake round for the base

2] one traditional cakeround for the top[chocolate, yellow, marble, white, or carrot]

3] spread icing or filling on top of cheesecake round as you would a decorated cake

4] place traditional cake round on top

5] ice, pipe and decorate as usual

6] package per your standards

Stay a step ahead of your competition by giving your customers a premium choice, increase your bakery's d-rate with higher price points, increase sales and profits. Easy and convenient to store and handle.

CHEESECAKE ROUNDS

IN- STORE FRESH CHEESECAKES

Your customer patronizes your bakery because you offer fresh, quality baked goods, created on-premise that are unique to your establishment. You realize that they can purchase pre-packaged bakery anywhere, but your bakery brings them in the door. Does it make sense to offer them pre-frozen, pre-packaged, pre-sliced cheesecakes that they can buy anywhere? Our cheesecake rounds have made pre-packaged cheesecakes so “yesterday”! It's simple and profitable to prepare consistent, distinctive, fresh in-store cheesecakes with cheesecake rounds.

Pre-packed, all you do is create!!

How to Prepare Fresh In- Store Cheesecakes:

1] slightly thaw one cheesecake round

2] pat crumbs [ground graham cracker, your choice of cookie or nut meal] on bottom and side of round

3] top with choice of glazed fresh fruit[s] or pie filling.

4] optional garnish with whipped topping

5] package per your standards

Turtle Cheesecake:

follow steps 1 & 2

3] top with caramel, sprinkle with chopped pecans, drizzle with chocolate.

Your staff will be creating fresh, irresistible in-store cheesecakes instantly with the aid of our comprehensive guide. Technical support also, as well as periodic updates and ideas.

CHEESCAKE ROUNDS

GOURMET TORTES/ CAKES

Is your in-store bakery a destination or just another aisle in the store? Stop your customers dead in their tracks, tempt them with irresistible desserts created fresh in your bakery.

Your staff can create stunning, unique desserts pairing cheesecakes rounds with ingredients found in your bakery/ store shelves. It's cost effective, efficient and easy. We have endless ideas and how-to's to help you create a truly upscale style in your bakery department. We include seasonal, holiday and regional recipes as well. Below is a small representation of the gourmet cakes and tortes you can create with professional results utilizing cheesecake rounds.

Lemon-berry Torte- a hot summer seller.

Cheesecake round base, spread top with lemon filling, top with yellow cake round, finish top with blueberry pie filling {or fresh in season} garnish with whipped topping and lemon zest.

Caramel Apple Torte-add polish to your fall dessert program.

Cheesecake round base, spread with caramel icing, top with yellow cake round, finish top with apple pie filling, sprinkle with chopped walnuts[optional], drizzle with caramel.

Black forest Torte

Cheesecake round base, spread top with white whipped icing, top with chocolate cake round, finish with cherry pie filling, garnish with whipped topping and chocolate curls.

Carmelitta Torte

Cheesecake round base, spread top with caramel icing, top with yellow cake round, finish with white Bettercreme or whipped topping, drizzle with caramel.

Maple Walnut Fudge Torte

Cheesecake round base, spread top with maple icing, top with marble cake round, ice top with dark chocolate icing, sprinkle with walnuts, drizzle with maple icing.

Goldcoast

Cheesecake round base, spread top with caramel icing, top with chocolate cake round,

heavily drizzle top to cover with chocolate & caramel icing, garnish with chocolate covered peanuts.

Coffeehouse Torte

Cheesecake round base, spread top with Nutella spread, top with marble cake round, top with light chocolate icing, ice sides with light chocolate icing, encircle cake with pirouette cookies cut in half, crumble broken cookies and use for garnish on top.

Vienna Torte

Cheesecake round bottom, spread top with white whipped icing, top with yellow cheesecake round, finish with raspberry pie filling or jam, garnish with chopped yellow cream filled wafer cookies.

Sweet Aloha

Cheesecake round bottom, spread top with pineapple filling, top with yellow or white cake round, finish with whipped topping sprinkle heavily with shredded coconut, garnish with maraschino cherries.

Peach Praline Torte

Cheesecake round bottom, spread top with peach pie filling, top with yellow cake round, finish with white whipped topping, garnish with crushed pralines and peach slices.

Candy Cane Kiss [Holiday]

Cheesecake round bottom, spread top with white whipped icing with crushed candy cane mixed in, top with white chocolate cake round, finish with chocolate ganache, garnish with dollops of whipped topping with Hershey Kiss in the middle on each dollop, and chopped candy cane pieces.

Other bakery favorites such as German Chocolate Cake Boston Cream Cake and Carrot Cake can be tunes up a notch, simply add a cheesecake round for the bottom layer and prepare as usual.

Ultra Desserts

Weston, Wis.
1-877-357-3900

CHEESECAKE ROUNDS

Our cheesecake rounds enable your customer to create fresh, elegant, custom desserts and tortes in minutes! Also create a positive add-on sales situation with nuts, toppings, fillings fruits, etc.

Live instruction and manual provided to each customer along with continuing newsletter and technical support. Below are just a few of millions of desserts creation ideas utilizing our fresh dairy cheesecake rounds:

PARADISE TORTE

1 Cheesecake round / yellow cake round

Place cheesecake round on bottom top with pineapple filling, top with yellow cake round, drizzle with apricot glaze, top with toasted coconut, serve with fresh fruit garnish.

COFFEE HOUSE TORTE

1 cheesecake round / 1 yellow cake round

Spread on top evenly on top of cheesecake round, place yellow cake round on top, evenly spread on to on sides of cake, place ladyfingers evenly around side on entire cake. Brush top of cake of lemon zest and crushed roasted hazelnut ,garnish with a dollop of on top and a sprig fresh mint to serve.