

# Lawler's Cheesecake Pops

Prep Time: 20 minutes | Total Time: 60 minutes  
Makes: 40 servings



Tip:  
Cheesecake pops  
will keep in the  
refrigerator for up  
to 3 days.

Raspberry Swirl Cheesecake Minis | New York Cheesecake Minis | \*Strawberry Daiquiri Cheesecake Minis | \*\*Turtle Cheesecake Minis  
#0122049963 USA | #1422041763 Canada

## Classic lollipops get a makeover!

Cake-pops are bite-sized morsels of cake drizzled or dipped in chocolate with trendy toppings that have proven to be a treat with staying power! We've transformed this idea using our Lawler's Cheesecake Mini's into a portable snack for consumers looking for a rich boost.

Separate yourself from competitors by serving up these fun and profitable easy-to-execute desserts perfect for the upcoming spring and summer seasons.

### INGREDIENTS:

#### Dark Chocolate Raspberry Swirl Cheesecake Pops:

1-1/2 cups (375 mL) chopped dark chocolate (9 oz/250 g)  
10 **Raspberry Swirl Cheesecake minis**  
1/4 cup (60 mL) chopped candy-coated chocolate pieces (1.6 oz/64 g)

#### Milk Chocolate Cheesecake Pops:

1-1/2 cups (375 mL) chopped milk chocolate (9 oz/250 g)  
10 **New York Cheesecake minis**  
2 tbsp (30 mL) gold and white dragées (1 oz/28 g)

#### White Chocolate Strawberry Daiquiri Cheesecake Pops:

1-1/2 cups (375 mL) chopped white chocolate (9 oz/250 g)  
10 **Strawberry Daiquiri Cheesecake minis**  
3 tbsp (45 mL) chopped pistachios (0.6 oz/20 g)  
3 tbsp (45 mL) chopped dried cranberries (0.5 oz/15 g)

#### White Chocolate & Caramel Turtle Cheesecake Pops:

1-1/2 cups (375 ml) chopped white chocolate  
10 **Turtle Cheesecake minis**  
1/4 cup (60 mL) caramel sauce

40 lollipop sticks

### DIRECTIONS:

#### Dark Chocolate Raspberry Swirl Cheesecake Pops:

Melt dark chocolate in heatproof bowl set over saucepan of barely simmering water. Insert lollipop sticks into mini cheesecakes; dip cheesecakes into melted chocolate. Sprinkle with candy-coated chocolate pieces. Stick pops into foam block and allow to set.

#### Milk Chocolate Cheesecake Pops:

Melt milk chocolate in heatproof bowl set over saucepan of barely simmering water. Insert lollipop sticks into mini cheesecakes; dip cheesecakes into melted chocolate. Decorate with dragées. Stick pops into foam block and allow to set.

#### White Chocolate Strawberry Daiquiri Cheesecake Pops:

Melt white chocolate in heatproof bowl set over saucepan of barely simmering water. Insert lollipop sticks into mini cheesecakes; dip cheesecakes into melted chocolate. Decorate with pistachios and cranberries. Stick pops into foam block and allow to set.

#### White Chocolate & Caramel Turtle Cheesecake Pops:

Melt white chocolate in heatproof bowl, set over saucepan of barely simmering water. Insert lollipop sticks into mini cheesecakes; then dip them into melted chocolate. Using a spoon, drizzle caramel over the sides and top of the mini cheesecakes. Stick pops into foam block and allow to set.

*The Best For Last*

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For more information, please contact your local food broker representative.

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\*Item not available in Canada. \*\*Cheesecake Miniatures (Turtle) contain artificial color and flavor.  
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