

DECADENCE GOURMET

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DECADENCE

GOURMET



'CHEESECAKES IN A JAR'®

'The one cheesecake you will not feel guilty about eating the whole thing!'

Tiramisu

A Chocolate Pecan Biscotti Kahlua® Crumb Crust with a Mascarpone/Cream Cheese/Kahlua® cheesecake and topped with a Mascarpone/Kahlua® glaze infused with powdered Espresso and powdered Ladyfingers and topped with grated Nestle® semi-sweet chocolate

German Chocolate

Our Chocolate Pecan Biscotti Crumb Crust with Coconut Oil and Coconut Liquor underlies a Sour Cream / Cream Cheese Cheesecake with a semi-sweet Chocolate Glaze on the sides pressed with sliced almonds and topped with a Shredded Coconut/Brown Sugar/Pecan ganache and finished off with a tossing of toasted coconut.

Outer Banks

Inspired by a recipe from Kelly's Restaurant in the Outer Banks of North Carolina, a Peanut Butter & Chocolate Chip creation with our Chocolate Pecan Biscotti crumb crust glazed with a peanut butter chocolate ganache and topped with toasted Macadamia Nuts

Key Lime

Our version of a Florida Favorite! An Almond Biscotti crumb crust to start, topped with a nice tart Key Lime Cheesecake and with a Sour Cream almond glaze!

Chocolate Decadence

A Chocolate Cheesecake on top of a Chocolate Pecan Biscotti Crumb Crust, topped with a Dark Chocolate Glaze and finished off with grated Chocolate!

Chocolate Chai

A chocolate cheesecakes infused with our own Chai spice blend, topped with Dark Chocolate Chai spice glaze and finished off with semi-sweet Chocolate Zest!

Habanero/Key Lime

A truly creative cheesecake. First you get the sweetness and tartness of a Key Lime Cheesecake and then... wait for it... a little kick from roasted Habaneros! Not too much, but just the right combination.

Red Velvet

Our translation of the cupcake fav! Baked on a Chocolate Pecan Biscotti Crumb Crust and yes, topped with a Cream Cheese Icing!

The Irish Dream

Imagine the taste of White Chocolate combined with Irish Cream liquor, baked in a cheesecake which sits on our own Chocolate Pecan Biscotti Crumb Crust!

And if that is not enough, we top it off with a semi-sweet Chocolate Ganache, with just a little more Irish Liquor!

Strawberry New York

Always a Fan Favorite! A lightly lemon-zested cheesecake on our own Almond Biscotti Crumb crust with just a hint of Amaretto® and topped with Strawberry Glaze!

The Savannah

This is our tribute to the 1st Lady of Southern Cooking! We start with our Vanilla Biscotti, add a little buttah and a little maple syrup for the crust foundation. We then make a pecan pie mixture and pour that on top of the crust and let it cool just a scooch. Next we build a slightly bourbon-infused cheesecake on top of that and bake. Once this comes out of the oven, we cool it just a scooch more and then add a Maple Glaze with just a tad more bourbon and top the whole creation off with toasted chopped pecans! Just a tad decadent, ya think?

WHOLESALE INQUIRIES WELCOME!!

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