



### Funky Monkey Cheesecake Bites

Yield: 80 servings

*Ingredients:*

- 1 Whole Sara Lee® New York Style Pre-Sliced Plain Cheesecake (16 slices)
- 2 1/2 C Peanut butter candy coating
- 3/4 C Dried banana pieces, coarsely crushed
- 10 Applewood smoked bacon slices, diced
- 3/4 C Dark chocolate, melted for drizzle
- 80 Lollipop sticks

*Directions:*

1. Mix chopped bacon and crushed banana pieces in a bowl and set aside.
2. Cut each slice of cheesecake into 5 bite-sized pieces. Insert a lollipop stick into each piece.
3. Dip each piece of cheesecake into the peanut butter candy coating and then immediately into the banana bacon mix, completely covering the peanut butter coating. Place on a large baking sheet lined with parchment paper.
4. Repeat process until all pieces are coated. Place baking sheet in refrigerator, ensuring coating is set.
5. Pour melted dark chocolate into a piping bag.
6. Remove the coated cheesecake pieces from the refrigerator and drizzle with the melted chocolate.
7. Place back in the refrigerator to allow chocolate to set. Serve as ordered.

Recipe and photo courtesy of Sara Lee Frozen Bakery