



Banana Caramel Cheesecake XANGOS®

Rich, creamy cheesecake layered with chunks of banana and real-butter caramel within a flaky pastry tortilla.

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Ingredients

Banana Caramel Cheesecake: Cream Cheese [milk, cream, salt, lactic acid, cheese cultures], Banana Puree, Sugar, Eggs, Cream, Water, Glucose, Brown Sugar, Maltitol, Sweetened Condensed Milk [milk, sugar], Butter, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Modified Corn Starch, Margarine [soybean oil, palm oil, water, salt, mono & diglycerides, nonfat dry milk, sunflower lecithin, natural flavor, vitamin A palmitate, beta carotene], Banana Flakes, Evaporated Milk [milk, vitamin D3], Lemon Juice Concentrate, Orange Juice Concentrate, Natural Madagascar Vanilla, Salt, Soy Lecithin. Tortilla: Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid), Water, Palm Oil, Cultured Wheat Starch, Mono & Diglycerides, Salt, Fumaric Acid, Sodium Acid Pyrophosphate, Sodium Bicarbonate, Yeast, Soybean Oil, Monocalcium Phosphate, Enzymes].

Contains: Egg, Milk, Wheat, Soy.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Defrosting/Handling Tips

Deep Frying Preparation Instructions (from Refrigerated)

1. Remove the desired amount of portions from the freezer and place on a lined sheet pan in the cooler, cover to prevent drying & defrost for 4 hours. Can be kept refrigerated for up to 7 days prior to frying.
2. Set the fryer to 350 degrees.
3. Place the XANGOS® in the fryer using a double basket method to keep the XANGOS® submerged in oil. Place basket in hot oil for 4 minutes. The outside shell should be a golden brown color. (Note: If XANGOS® are frozen, fry @ 350 degrees for 7½ minutes).
4. Allow XANGOS® to cool for 30 seconds before rolling in cinnamon sugar. Coat XANGOS® in sugar mixture, turning product for even coverage.

Cinnamon Sugar Recipe: Combine 1 cup of granulated sugar to 1 Tablespoon of ground cinnamon.

Turbo Chef Preparation Instructions (from Frozen)

1. XANGOS® should be fully frozen prior to cooking
2. Brush the frozen XANGO® with canola oil on all surfaces.
3. Place the XANGO® onto a Turbo Chef approved screen.
4. Turbo Chef settings 450° Total time 4:20 seconds

Event	% Time	% Top	% Bottom	% Wave
1	50%	50%	50%	0%
2	25%	70%	70%	0%
3	25%	50%	50%	20%

5. Brush a very thing, light coat of Canola Oil prior to rolling and coating in cinnamon sugar.



Nutrition Facts

Servings Per Container 48

Serving Size (135g/4.75oz)

Amount per serving

Calories **410**

% Daily Value*

Total Fat 21g **27%**

Saturated Fat 10g **50%**

Trans Fat 0g

Cholesterol 80mg **27%**

Sodium 540mg **23%**

Total Carbohydrates 51g **19%**

Dietary Fiber 1g **4%**

Total Sugars 16g

Includes 12g Added Sugars **24%**

Protein 8g

Vitamin D 0mcg 0%

Calcium 63mg 4%

Iron 2mg 10%

Potassium 145mg 4%

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Shelf Life

Holds Best When Kept Covered In Cooler, Away From the Door And From Foods With Strong Odors.

Frozen: 18 Months

Refrigerated: 7 days (covered) prior to frying
The 'Hold Time' for XANGOS® is 2 Hours In a chafing dish, uncovered.d.

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Sweet Street Desserts • 722 Hiesters Lane •
Reading, PA 19605 • 610-921-8113
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