



CHEESECAKE XANGOS®

(CHĀN'GŌS)

THE JACK OF ALL DESSERTS

Traditionally, Xangos® are creamy cheesecake wrapped in a pastry tortilla, fried until flaky and golden and dusted with cinnamon sugar. With the addition of a few ingredients, these luscious, flaky desserts become jet setters of the dessert world.

GREEK-INSPIRED XANGOS® ▽

Yogurt, fig and deep fried cheesecake—this Greek-inspired Xangos® recipe is worthy of the goddesses!

Fry thawed Xangos® until golden brown. Cut Xangos® on the bias and place in bowl. Add roasted cherry and fig compote and granola to bowl. Top with yogurt.



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MEXICAN HOT CHOCOLATE XANGOS® ▲

Our traditional Xangos® kicked up with a spiced chocolate sauce.

Fry thawed Xangos® until golden brown. Allow at least 30 seconds to cool, then coat in cinnamon sugar. Cut Xangos® in thirds and plate with chocolate mousse. Drizzle with “hot” chocolate sauce.



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MANDARIN AND GINGERED PEAR XANGOS® ROLLS ▲

Asian inspired, our Xangos® are paired with caramel, gingered pears, mandarin oranges, lime zest and coconut for a fresh dessert option at the table or to enjoy at home.

Fry thawed Xangos® until golden brown. Allow at least 30 seconds to cool, then coat in cinnamon sugar. Spoon caramel sauce on plate or in bowl. Cut Xangos® on the bias and place half on top of caramel sauce. Add diced gingered pears, mandarin oranges and candied lime zest. Top with basil and toasted coconut.

XANGOS® DESSERT SUSHI ▲

Flaky, crisp and creamy. Our Xangos®, cut in bite size rolls are the “sushi” for this fun and visually stunning dessert recipe, topped with grapefruit pearls, raspberry puree and lime zest.

Fry thawed Xangos® until golden brown. Allow at least 30 seconds to cool, then coat in orange infused sugar. Cut Xangos® into bite size pieces and place on plate. Top with grapefruit pearls, drizzle with raspberry puree and lime zest.

A M E R I C A N

BRUNCH'D UP MAPLE BACON XANGOS® ▶

This indulgent Maple Bacon Xangos® recipe is a must for your next brunch date.

Fry thawed Xangos® until golden brown. Spread crème fraîche on plate. Cut Xangos® in bite size pieces and place on top of the crème fraîche. Drizzle with maple syrup. Top with cinnamon sugar, granola, crumbled bacon and strawberries.



◀ BANANA PUDDING PIE XANGOS®

Comforting and classic with a contemporary twist on a traditional favorite, the banana pudding pie. Our deep fried cheesecake Xangos® is hugged by caramelized bananas and topped with banana creme anglaise, caramel sauce, vanilla ice cream and vanilla cookie wafers.

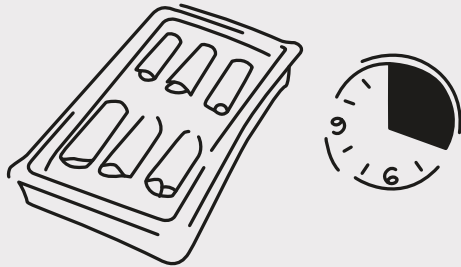
Fry thawed Xangos® until golden brown. Allow at least 30 seconds to cool, then coat in cinnamon sugar. Cut Xango® on the bias and place in sundae bowl. Add caramelized bananas and vanilla ice cream. Drizzle with banana creme anglaise and caramel sauce. Top with cherry and enjoy!

S P E C S

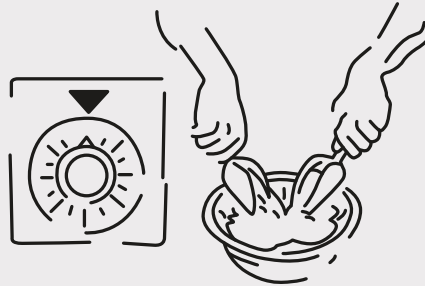
CODE	PRODUCT NAME	UNITS PER CASE	PORTIONS PER UNIT	WEIGHT
7944	Original Cheesecake Xangos®	1	48	4.3 oz

F R Y I N G I N S T R U C T I O N S

STEP 1: Remove the desired amount from the freezer. Place on lined sheetpan in the refrigerator/cooler. Cover and defrost for a minimum of 4 hours or overnight.



STEP 2: Set fryer to 350°F. In the meantime prepare coatings and other elements.



STEP 3: Place Xangos® in a 350°F fryer. Place basket in hot oil for 4 minutes. Outside shell should be a golden brown. (Note: If Xangos® float, place a second basket on top to keep them submerged.)



TO ORDER, CONTACT YOUR BROKER OR CALL 1-800-793-3897.
FOR MORE INFORMATION, VISIT SWEETSTREET.COM.

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