



CUBANO CHEESECAKE (CORDITO CHEESECAKE)

Black and White Xangos paired with vanilla bean cream and mocha syrup!

Recipe Yield: 6

Prep Time: 20 minutes

Total Time: 20 minutes



Ingredients

6 Sweet Street Xango Original Cheese

32 oz STOK Lightly Sweetened Cold Brew Coffee

1/4 cup Granulated Sugar

3 Tbsp. Hershey's Cocoa Powder

3 Tbsp. Powdered Sugar

6 cup **Cinnamon Vanilla Foam****

-2 cup Coffee Mate Vanilla Creamer

-1/2 tsp. Cinnamon

Directions

step 1

For Foam Recipe- Whip creamer and cinnamon until foam is achieved set in fridge until needed.

step 2

In a sauce pot reduce the cold brew and sugar until a syrup consistency is achieved. approx. (1 cup or 6 servings)

step 3

On a flat dish lay out the cocoa powder on half and the powdered sugar on the other half

step 4

Fry off the Xango until golden brown, roll into cocoa powder then into the powdered sugar. Rest for 2 minutes and then cut on bias.

step 5

Lay the foam down, place the xango halves on top then spoon out the coffee syrup around. Serve