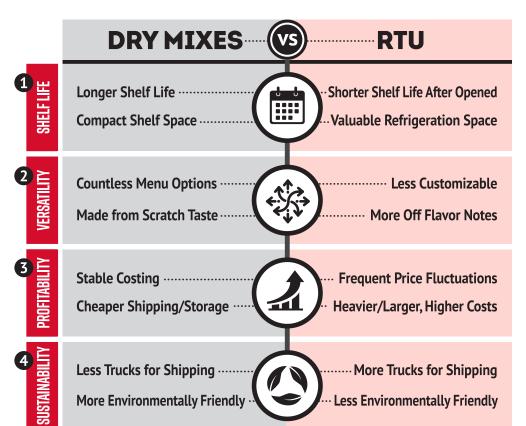
DRY MIXES:

SHELF STABLE, VERSATILE, PROFITABLE + SUSTAINABLE.

Deliciously created to make your customers happy while cutting food & labor costs. Compared to Ready-To-Use (RTU) products, dry mixes win every time!



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UNLEASH YOUR Dessert Menu

Endless dessert possibilities begin with Instant Cheesecake Mix.

53%

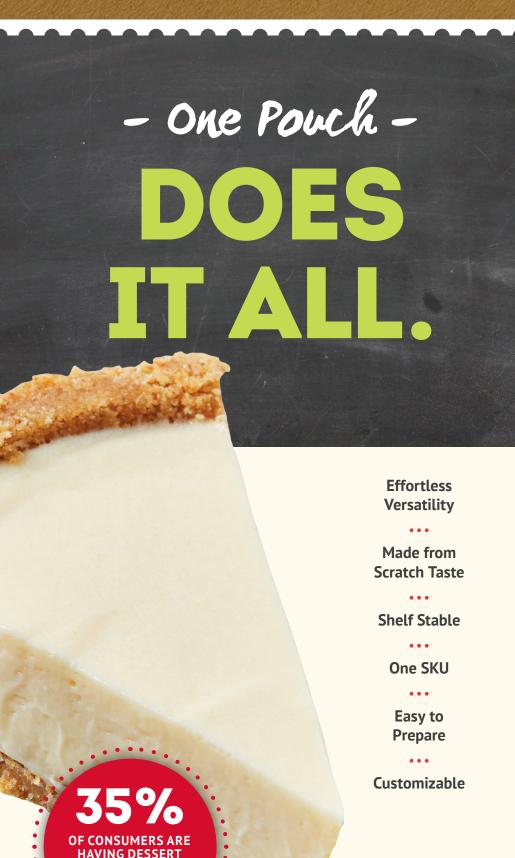
OF DESSERTS ARE SOLD AT RESTAURANTS WITH/AFTER A MEAL

Source: Datassential, Dessert's Sweet Spot April 2019















START WITH 1 POUCH OF OUR INSTANT CHEESECAKE MIX AND Unleash Endless Dessert Menu Options

> Take our instant cheesecake mix to a whole new level with these delicious and inspiring dessert ideas. **Evolve your menu and delight your customers** with effortless desserts that look as good as they taste in your restaurant or your customer's home.

Basic MIX RECIPE

- 1. Add contents of bag (4.58 pounds) to one gallon of cold whole milk and mix on low speed for one minute. Turn off mixer, scrape sides and continue to mix on medium speed for three minutes.
- 2. Pour mixture into Graham Cracker Crust lined pie pans.
- **3.** Cover and refrigerate for two hours.





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