
CHEESECAKES

Posted by Travis Babcock - 2006/02/20 00:52

As some may know I have a side gig baking cheesecakes. Ill attach my spring brochure for ordering information. Each is 10 inches and made with 2 1/2 lbs of cheese and will easily serve 16 + people. Make sure you have your insulin, they are sweet and rich.

Travis

Well, apparently the file size is too big so I can't attach my brochure. Im going to copy and paste it to this forum thread. It will likely be a bit jumbled but hopefully it turns out.

Please call me with questions and orders.

Cell - 616-638-8993

Home - 616-842-3104

SPRING FAVORITES

STRAWBERRY STRAWBERRY – A strawberry cheesecake swirled with strawberry puree and baked in your choice of a buttery pretzel crust or shortbread crust. Topped with whipped cream. \$30.00.

CHOCOLATE COVERED STRAWBERRIES – Fresh Strawberries are pureed and then blended with our original cheesecake to make a beautiful and sweet pink confection. This is then poured into a chocolate graham crust and covered with a dark or milk chocolate genache. \$30.00.

CHOCOLATE RASPBERRY INFUSION – Our chocolate cheesecake swirled with our original cheesecake that has been infused with sweet red raspberries. The cheesecake is brought together in a chocolate wafer crust and topped with chocolate whipped cream and fresh sugared raspberries. \$30.00.

Fruit Flavors are available based on availability of fresh fruit and request. Flavors such as blueberry, cherry, raspberry, and strawberry. Prices will change throughout the year.

Availability of some cake flavors is subject to seasonal restrictions in fresh fruit and other ingredients.

Cheesecakes made with alcohol are non-alcoholic when finished due to the alcohol dissipating during the baking process.

Ask about designing your own cheesecake and new flavor additions!!!

All cheesecakes are 10 inches in diameter and use a minimum of two pounds of cheese. Each can typically serve from 12 to 16 people depending on how they are sliced. Keep all cheesecakes cold until served and cut with a hot clean knife or string to preserve aesthetics.

Please place orders at least one week in advance. Not a mass order service. All orders are made fresh.

To order call Travis Babcock:

Home: 616-842-3104

Cell: 616-638-8993

! CAUTION – ALLERGY ALERT ! All cheesecakes either contain or were made using equipment with peanuts/other nuts, lactose, gluten, and eggs.
“For The Love Of Cheese”

Gourmet Cheesecakes

Individually prepared and handcrafted cheesecake creations

SPRING EDITION

Each cheesecake is individually homemade in my kitchen with the finest ingredients to guarantee freshness and quality.
YEAR-ROUND FAVORITES

ORIGINAL – My version of a “New York Style” cheesecake. A plain cheesecake with just a subtle hint of lemon. \$25.00

BANANA CABANA – A blend of real banana’s and crème de banana liqueur merged with my original cheesecake. Baked in a vanilla wafer crust and topped with Bavarian cream and whipped cream. \$35.00

BLACK AND WHITE TUXEDO – A white chocolate cheesecake enveloped inside a dark chocolate cheesecake. It is baked in a chocolate graham crust and topped with a bittersweet chocolate ganache and a cherry bowtie. \$35.00

BLACKBERRY CHAMBORD – My original cheesecake with a flurry of blackberries and Chambord black raspberry liqueur inside a vanilla wafer crust. Topped with whipped cream. \$40.00

CHOCOLATE CHIP CHUNK– My original cheesecake blended with sweet milk chocolate chips and chunks of semi sweet chocolate chunks. This wonderful union is brought together in a chocolate graham cracker crust and topped with whipped cream and miniature milk chocolate chips. \$30.00

CHOCOLATE TRUFFLE – My most popular chocolate cheesecake. A blend of milk and dark chocolate is poured in a chocolate graham crust which has been peppered with dark chocolate. The dessert is topped with chocolate whipped cream and is dusted with cocoa. \$30.00

COCONUT ROYALE – This is a blending of sweet home toasted coconut flakes and rich cream of coconut inside of a coconut infused graham cracker crust. Topped with a dark chocolate ganache with or without rum and toasted coconut. \$35.00

COOKIES AND CREAM – Everyone’s favorite sandwich cookie, “OREO’S”, is blended into our original cheesecake and baked inside an OREO cookie crust. Topped with whipped cream and crumbled OREO cookies. \$30.00

DEATH BY CHOCOLATE INJECTION – Chocolate, chocolate, chocolate!!!! Starting with a chocolate graham crust that has been blended with dark chocolate chips I then pour in my chocolate cheesecake littered with chunks of dark chocolate and milk chocolate chips. This is all topped off with a layer of chocolate mousse and is further smothered in bittersweet chocolate ganache with designs of white chocolate ganache. \$40.00

IRISH CREAM – Cheesecake that tastes like Bailey’s Irish Cream, YUM! Real Bailey’s Irish Cream and a hint of white chocolate are used to create a gorgeous baked confection. This cake is brought together in a vanilla wafer crust and is topped with shaved white chocolate. \$35.00

KAHLUA – This cheesecake is a careful combination of real Kahlua liqueur and a hint of coffee. The delectable combination is poured into a chocolate graham crust that has been blended with dark chocolate. The cake is topped with chocolate mousse and Kahlua flavored whipped cream. \$35.00

KEY LIME PIE - Real key limes are used to create this creamy cheesecake dessert. It is baked in a vanilla wafer crust with hints of key lime zest and is topped with whipped cream and sugared key limes. \$30.00

MINT CHOCOLATE CHIP – Just like that ice cream you grew up with. Dark chocolate chips scattered about a mint cheesecake and baked in a chocolate graham crust. The cake is topped with puffs of mint flavored whipped cream and shaved dark chocolate. \$30.00

NEOPOLITAN – A thin layer of our chocolate cheesecake is poured into a chocolate graham crust. It is then layered with a fresh strawberry flavored cheesecake and that is further layered with my original cheesecake which has been blended with a hint of vanilla. \$35.00

PEANUT BUTTER CUP – A chocolate graham crust speckled with peanuts is filled with a generous helping of creamy

peanut butter cheesecake. It is then covered with our chocolate cheesecake and further topped with Reese's Peanut Butter Cups and a milk chocolate genache to seal in all the goodness. \$30.00

TOFFEE – My original cheesecake littered with chunks of chocolate coated English toffee and toffee chips. It is baked in a toffee candy infused graham cracker crust. The cake is then topped with a cream topping and a dusting of additional toffee candy. \$30.00

TURTLE SUNDAE – This favorite starts with a chocolate wafer crust that is filled with chocolate cheesecake, sweet caramel, and pecans. The cake is then topped with drizzles of caramel and chocolate, a dash of pecans, and puffs of whipped cream. \$30.00

WHITE CHOCOLATE - Elegance indeed. White chocolate is used to create a rich and smooth cheesecake that is sure to satisfy. It is baked in your choice of a chocolate or vanilla wafer crust and is topped with shaved white chocolate. \$30.00

Post edited by: Travis, at: 2006/02/20 00:57

Re:CHEESECAKES

Posted by Jeff Jones - 2006/02/20 01:00

Travis...u da man

Re:CHEESECAKES

Posted by Derick Brack - 2006/02/20 13:40

MMMMM..... Cheesecake.

Re:CHEESECAKES

Posted by Eric Smith - 2006/02/22 18:33

OMG pls click on the U da Man link in Jeff's post ... what a tool!!

And Travis, they sound awesome!

Re:CHEESECAKES

Posted by Matt VanLiere - 2006/02/22 22:20

for those of you who have not yet experienced teki's cheescakes, they are great. Kudos to you Trav. You will not be disappointed!

:evil:

Re:CHEESECAKES

Posted by Eric Deboer - 2006/02/23 01:26

wtf jonesy...that guy was so annoying i couldnt even watch the whole thing

Re:CHEESECAKES

Posted by Jeff Jones - 2006/02/23 05:13

ok how about this one then - u da man

:lol:

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Re:CHEESECAKES

Posted by George Deville - 2006/02/24 19:58

OMG... WOW.. I don't know.... I'll have some pie after that...:ohmy:

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Re:CHEESECAKES

Posted by Eric Deboer - 2006/02/25 06:52

Make the bad man stop.:sick:

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Re:CHEESECAKES

Posted by Eric Tubergen - 2006/03/11 22:04

Travis has the BEST cheesecake!! **Drool**

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Re:CHEESECAKES

Posted by Scott La Rue - 2007/06/06 17:57

I have a wedding reception coming up in October with 100-150 people and I would like to throw some work your way. Can you send a Brouchure to the Holland Branch and I'll pick it up? How much advanced notice do you think you would you need for something of that magnitude?

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