



CHEESECAKES

WEISS BAKING COMPANY

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OWNER

Emilie Feldhues

CHEESECAKES

Our cheesecakes are available in many combinations. Pricing begins at \$28 and is available from 6 inch to 10 inch rounds. Mini cheesecakes are also available with a minimum of a ½ dozen.

New York- rich vanilla cheesecake in a traditional graham crust

Oreo Cream- with vanilla whipped cream, crumbed Oreos, and dark chocolate ganache, in a chocolate crumb crust

Reese Cup- swirled with peanut butter cups, whipped peanut butter cream, topped with chocolate peanut butter ganache, in a chocolate crumb crust

Turtle- vanilla bean cheesecake with house made caramel, walnuts & pecans, and milk chocolate ganache, in a butter crumb crust

Almond Joy- coconut cheesecake, swirled with chocolate ganache, topped with toasted almond and coconut, in a chocolate crumb crust

White Chocolate Raspberry- vanilla bean cheesecake, with a tart raspberry purée, topped with white chocolate ganache and fresh raspberries, in a shortbread crust

Apple Pie- cinnamon vanilla cheesecake with caramelized apple compote, topped with streusel, in a spiced crumb crust

Key Lime- key lime cheesecake, with a tart lime curd, topped with whipped cream, in a ginger snap almond crust

Chocolate Mousse- chocolate cheesecake, with Belgium chocolate mousse, dark chocolate ganache, in a chocolate crumb crust

Strawberry- creamy vanilla bean, topped with fresh strawberry sauce, with whipped cream, in a shortbread crust

Lemon – lemon cheesecake, topped with lemon curd, finished with Italian meringue

Triple Berry Mousse- vanilla cheesecake swirled with berries, topped with Pureed raspberry, strawberry, and blackberry mousse