



it's the most

wonderful

time of the year



Inside:

- Charitable Giving p. 2
- Holiday Recipes p. 3
- Beverage Pairings p. 3
- Upcoming Events p. 4

Charitable Giving for the Holidays

At Eli's Cheesecake we value our community and have a strong desire to make whatever difference we can in it. This desire started with Eli Schulman himself with his great generosity and charity to those in need and has led the way to what has become a tradition of charitable giving at Eli's Cheesecake. We encourage our associates to make gift donations of our cheesecake to a civic or charitable group that is important to them. We as a company also team up to make gift donations to events, efforts or causes that we feel are important to us and the community as a whole. As Eli used to say, "Charity will never bust you."



Every month, the Eli's Cheesecake Company donates approximately 2,000 units of product to Top Box foods. Top Box Foods is a non-profit organization, lead by Chris and Sheila Kennedy, that sells high quality food for up to 40% less than retail. They are a year-round resource for affordable, nutritious fresh fruit, vegetables, and proteins in "food desert" areas where many would not have access to them normally. Eli's is a proud sponsor of this great company, and every customer of Top Box receives a FREE Eli's Cheesecake or Dessert with their purchase! For more information on Top Box Foods, visit www.topboxfoods.com



At Eli's Cheesecake, we are honored to be a long time partner of RefugeeOne, the largest full service refugee settlement agency in Illinois. RefugeeOne is a refugee resettlement agency that provides a full range of services to refugees resettled in the Chicago area. Along with working RefugeeOne to employ refugees in the Chicago area, this year we were excited to deliver pumpkin cheesecakes to the Refugee One office for Thanksgiving. The Refugees were able to enjoy our pumpkin cheesecake for the first time while learning about the meaning of the Thanksgiving holiday. Refugees were also able to take home cheesecakes to share with their families. For more information on RefugeeOne, visit www.refugeeone.org



One of our most valued holiday traditions at Eli's Cheesecake is our annual Giving Tree. Eli's associates are given the opportunity to donate our cheesecakes and desserts to a civic or charitable group that is important to them. The key is that the delivery (enough to feed over 100) is made by the individual associate. We are proud as a company of our record of community support and the pride and recognition that our individual associates receive when they deliver their donations! Our Giving Tree will be on display in the Bakery Café with each charity's name and donator's name. A big thank you to our people at Eli's who share a passion for our product and a desire to make a difference in the communities we serve.

Eli's is also honored to provide donations to our community and to charitable organizations in our community throughout the year. In addition to the organizations listed above, we are happy to support many charities and non-profits, including Schools, Religious Organizations, United Service Organizations, Future Farmers of America, Girl Scouts & Boy Scouts Troops, Philanthropic Organizations, and more! To request a dessert donation for your non-profit organization, please visit www.elicheesecake.com/community/charitable-giving

Holiday Plating Recipes

Eli's Chocolate Lava Cakes are the perfect holiday dessert! Delicious on its own warmed up, these rich chocolate cakes are easy to dress up for your next holiday get-together. Try our quick and easy recipe for a **Chocolate Candy Cane Crunch Cake**:

1. Place a few candy canes in a sealed plastic bag and use a rolling pin to create smaller pieces
2. Place cake on baking pan and bake at 350°F for 10 minutes or until the center becomes molten.

Microwave: Heat frozen Lava Cake in microwave for 20-40 seconds.

3. After warming, top the cake with a scoop of vanilla or peppermint ice cream. Add hot fudge and garnish with candy cane pieces. Serve immediately with a whole mini candy cane!



A simple, yet delicious, holiday **Raspberry Fudge Cheesecake** is just a few steps away! Top Eli's Original Plain Cheesecake with hot fudge sauce, allowing it to drip down the sides. Accent with fresh raspberries and dots of more ganache on the plate.



A new twist on a classic, serve **Ice Cream ala Pie** – top a sundae with a mini pie. Or create the World's Smallest Pie ala Mode by adding a tiny scoop of ice cream to an Eli's Mini Pie (use a melon baller or a #10 size ice cream scoop).



Eli's **Cheesecake Affogato** is dessert & coffee in one! Top a frozen Eli's Original Plain Cheesecake Super Cutie (or cut a slice into small pieces) with whipped cream. Pour two shots of freshly-brewed espresso over the dessert. Serve immediately.

Holiday Beverage Pairings



Eli's **Tira Mi Su** is our take on the classic Italian dessert that pairs extremely well with a Vin Santo. This sweet Italian dessert has notes of nuts, such as hazelnuts. The nut flavor in the Vin Santo will balance our the coffee-flavored Tira Mi Su beautifully. Looking for a red wine? Try a Ruby Port, which tends to be fruit forward with flavors of berries, to complement the Tira Mi Su.



We all know that red wine and chocolate is a match made in heaven. This holiday, serve Eli's **Hot Chocolate Cheesecake** with a Merlot. The ripe, red fruit and silky tannins of a medium-bodied Merlot will work well with the smooth character and cocoa components of custom blend of milk and dark chocolate in the cheesecake.



Eli's **Peppermint Bark Cheesecake** goes best with a glass of Cabernet Sauvignon. This wine often has secondary notes of mint and/or eucalyptus which come alive when paired with peppermint. The rich cheesecake supports the wine's weight and will bring any chocolate tones out of the wine, while the peppermint brings that eucalyptus or mint to life.

Save the Date!

When you spend your life making the world's finest cheesecakes by hand, there's always something special going on. Take a look at what's going on in our kitchen, our shop, our retail store and Bakery Cafe. For the most up to date information and more details, visit: www.elicheesecake.com/calendar

December

- Holiday Open House**, 5pm-7pm December 13
- Holiday Cake Decorating Class** December 15
(Reservations Required)
- ONE DAY HOLIDAY SALE! BIG SAVINGS** December 16
- Café Open Late! Shop until 6pm December 23
- Special Café Hours: 9am-1pm December 24
- Café Closed for Christmas December 25
- DIY Winter Cupcake Decorating, 2pm-4pm ... December 27
- Cheesecake Slice Decorating, 12pm-2pm December 28
- Café Closing Early at 3pm December 31



January 2018

- Closed for New Year's Day January 1
- Founder's Day January 22

June 2018

- Father's Day Bike Ride, 8am June 17

July 2018

- Eli's at the Taste of Chicago July 11-15
- Eli's BIG Cake at Taste of Chicago, 12pm July 14
- Eli's Annual Cheesecake Festival July 29
- National Cheesecake Day July 30

Eli's
CHEESECAKE

Eli's Cheesecake Bakery Café

6701 W. Forest Preserve Drive · Chicago, IL 60634

773.205.3800 · www.elicheesecake.com · info@elicheesecake.com

Store Hours: Monday-Friday 8am-6pm; Saturday 9am-5pm; Sunday 11am-5pm

Join our mailing list: elicheesecake.com/join-mailing-list/ or call 800-ELI-CAKE

Follow us on Social Media:      /elicheesecake