



# *Eli's* *for the fall*

# Holiday Creations

## Plate Desserts like a Pastry Chef



### Caramel Apple Pecan Cheesecake

Add a pool of caramel sauce to a chilled dessert plate. Sprinkle the border with chopped pecans. Top with a slice of Original Plain Cheesecake, add more caramel and pecan halves, and add two rounds of dried apples.



### Apple Bavarian Tart a la Mode

Mix 1 teaspoon of cinnamon into your favorite caramel sauce. Drizzle over plate and place one piece of Eli's Apple Bavarian Tart on top. Add a scoop of vanilla bean ice cream and another drizzle of sauce.



### Salted Caramel Apple Cheesecake

Sauté fresh apple slices in 2 tablespoons of butter, 1/2 cup of brown sugar and 1 teaspoon of cinnamon until apples are tender. Cool before serving. Sprinkle with toasted almonds for an extra crunch.



### Chocolate Covered Strawberry Cheesecake

The perfect dessert for special occasions and celebrations. Cut two 9" cheesecakes into large triangular wedges of equal size (there will be cake left over). Stack them on top of each other to make one giant wedge and frost all sides with your favorite frosting. Press graham cracker crumbs onto the back and along the bottom edge (so it looks like the crust). Finish by topping with chocolate sauce and chocolate covered strawberries.



# Save the Date!

## Upcoming Events

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](http://www.elicheesecake.com/calendar)

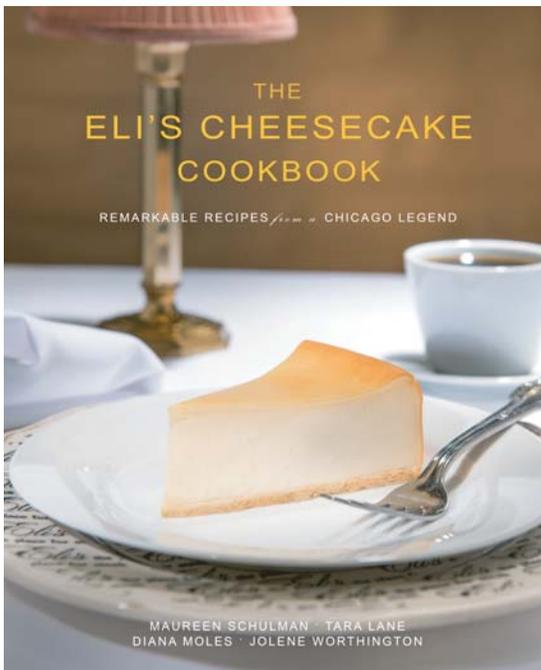
Thanksgiving Dock Sale, 9am-1pm.....	November 21
Eli's at the Lights Festival, 11am-3:30pm.....	November 21
Extended Store Hours, 8am-7pm.....	November 27
Thanksgiving Day, Closed.....	November 26
Holiday Open House, 5-7pm.....	December 8
Holiday Dock Sale, 9am-1pm.....	December 12
Extended Store Hours, 8am-7pm.....	December 23
Shortened Store Hours, 8am-3pm.....	December 24
Christmas Day, Closed.....	December 25
Shortened Store Hours, 8am-3pm.....	December 31
New Year's Day, Closed.....	January 1



Shop the largest selection of our Cheesecakes and Desserts anywhere at Eli's Dock Sales! Save up to 50% and receive special in-store only offers. Both dock sales will be from 9am-1pm on Eli's shipping dock & in the Cheesecake Cafe.

# Coming Soon!

## The Eli's Cheesecake Cookbook



The Eli's Cheesecake Cookbook: Remarkable Recipes from a Chicago Legend celebrates the 35<sup>th</sup> anniversary of the Chicago-based family-owned bakery. In addition to sharing the secrets of the Eli's bakery, the book pays homage to restaurateur Eli Schulman, who changed the world of cheesecake forever by creating Chicago-style cheesecake: a cake that is firm and golden on the outside and a quivering custard on the inside, baked on an all-butter cookie crust.

This intimate collection of recipes, stories, and archival and celebrity photographs invites readers to peek inside the legendary kitchens of Eli's The Place For Steak and the Eli's Cheesecake Bakery and learn how to make the most popular recipes from these icons of the Chicago food scene. (Yes, Liver Eli is included!)

Pre-Order now! Books will be signed by all four authors & will be available for pick-up or delivery the week of December 1<sup>st</sup>.

# All About Quality

## Madagascar Vanilla



Eli's uses only pure Madagascar Bourbon vanilla extract and vanilla beans from Nielsen-Massey Vanilla, headquartered in Waukegan, Illinois – a certified Fair Trade™ Company. Bourbon Vanilla is vanilla that is grown in the Bourbon Islands – Comoro, Madagascar, Seychelles and Reunion (it does not contain bourbon whiskey). Ours comes from

Madagascar. The finest hand-picked vanilla beans and an exclusive cold extraction process create one of the finest vanilla extracts in the world. This vanilla is consistently rated “Superior” by the American Institute of Baking and is certified



Kosher. Family owned and managed since 1907, Nielsen-Massey's commitment to quality and high standards are why it is one of the most flavorful ingredients used in Eli's Cheesecakes and desserts.

# Sustainability

## Environment & Community Wellness

- We recycle many of our non-food products; including paper, corrugated boxes, aluminum, light bulbs, ink toner cartridges, machine oil, and plastic buckets.
- Our boxes for packaging are 100% recyclable and part of the sustainable forestry initiative, based on principles that promote sustainable forest management.
- We're proud to participate in sustainable food events in Chicago, including the Good Food Festival & Green City Market. Every Earth Day we hold our annual clean-up of Seneca Park and the Eli M. Schulman Playground.
- We are part of Slow Food USA which works to link the pleasures of the table with a commitment to protecting the community and environment that provides us with our food.
- We donate over 21 tons of desserts to help feed people in need each year & provide desserts to over 600 organizations annually to support their fundraising efforts.
- Eli's offers our associates subsidized public transportation which helps to cut down on greenhouse gas emissions.



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

Join our mailing list: [elicheesecake.com/join-mailing-list/](http://elicheesecake.com/join-mailing-list/) or call 800-ELI-CAKE

