

If you can imagine it, we can create it!

Ask us about the flavors we're working on!

Prices - varies for custom cakes

Poppers *\$24 /dozen*
Similar to a cake pop, minus the stick. Your cheesecake flavor is mixed with cake, rolled into a ball, and dunked into chocolate. Some of these truffles are even filled with jelly, cherries, or chocolate. Very fancy!

Bite Sized *\$20 /dozen*
These tiny treasures are more along the line of mini muffins and are the perfect addition to your dessert table. Yum!

Sampler Box *\$30.00*
(4) 4 inch mini cheesecakes! The perfect way to figure out your favorite flavor!

<i>7 Inch Cheesecake</i>		<i>10 Inch Cheesecake</i>	
plain	\$20.00	plain	\$30.00
flavored	\$30.00	flavored	\$40.00
specialty flavors★	\$35.00	specialty flavors★	\$45.00

Want to place an order? Contact us!

Justine Maiorino- 845-614-0898

9 Goshen Ave

Washingtonville, NY 10992

guiltypleasurecheesecakes@gmail.com

Guilty Pleasures
CHEESECAKES

Guilty Pleasures
CHEESECAKES



Do you have a pregnant wife whose cravings are unshakeable?
Holiday dinner and you're supposed to bring the dessert?

A romantic dinner with that special someone?

Let us help you!

What is a guilty pleasure? A guilty pleasure encompasses anything and everything that we secretly crave, but know we shouldn't overindulge in. Guilty pleasures put happiness into our lives and who are we to deprive ourselves?

Can you imagine turning your favorite fruit, cookie, candy bar, or appetizer into a cheesecake? We did and we have.

Imagine a pumpkin cheesecake for Thanksgiving? An Eggnog cheesecake for Christmas? A buffalo chicken cheesecake for the big game? S'mores for a camping trip? The possibilities are endless. Our Italian Cheesecakes (made with ricotta instead of sour cream) are made fresh to your specifications. Do the words savory cheesecake scare you? Let us change the way you look at a cheesecake. These unique cakes taste just like your favorite appetizer! Perfect with a salad for dinner or in place of a dip with crackers.

Thinking of something besides the usual graham cracker crust? Let us know, and we can replace it with whatever your heart desires. If you can imagine it, we can create it.

But please give us advanced notice. (2 - 3 days) This will ensure the freshest most perfect cheesecake.

GUILTYPLEASURESCHEESECAKES.COM

Flavors

Plain

Simple as it gets! A recipe handed down for generations. Ricotta keeps it light and fluffy, with hints of citrus and honey. Try it 'Mom's' way with fudge and cherry toppings.

Rainbow Cookies ★

Our best seller! A Guilty Pleasures exclusive, this cheesecake is flooded with pieces of rainbow cookies and topped with raspberry sauce and thick chocolate ganache. Out of this world!

Apple Cinnamon

A little taste of America! This cozy cake is mixed with apples, German apple liqueur, brown sugar, and nutmeg. This can be made with a crumb topping and the crust of your choice.

Bananas Foster

The popular dessert turned into a mouth-watering cheesecake! Fresh banana puree is mixed into the batter along with rum, brown sugar, and cinnamon. Topped with caramelized bananas and brûléed to perfection.

Blueberry Almond Crunch ★

A delicious mix of flavors! Sweet and crunchy, this cheesecake has a center of real blueberries and almond extract, and is topped with an almond crumb and sprinkled with powdered sugar.

Brownie Explosion

The ultimate chocolate experience! This cheesecake has a yummy brownie base, cheesecake center, and is topped with a delectable chocolate mousse. All covered with chocolate ganache. Insane!

Chocolate Raspberry ★

Raspberries, raspberries, and more raspberries! Raspberry cheesecake with a raspberry and fudge bottom. This delicious creation is topped with raspberry preserves and chocolate sauce.

Coffee with Chocolate Covered Espresso Beans

What a rush! Chocolate covered espresso beans mixed into a coffee cheesecake. Covered in chocolate sauce and more chocolate-covered espresso beans. Perfect for an all-nighter!

Chocolate Covered Strawberry or Cherry ★

A classic! Chocolate or Plain cheesecake mixed with your choice of strawberries or cherries with Polish Cherry Liqueur. Topped with homemade chocolate-covered strawberries or cherries.

The Elvis

This hunka hunka cheesecake would make the King proud! A peanut butter cheesecake is topped with bananas and honey. Add bacon if you're brave enough. Trust us, it rocks!

Gianduja

An Italian favorite! Cheesecake batter is mixed with Nutella to create a rich chocolate hazelnut flavor with pieces of Baci chocolate mixed in. Topped with chocolate ganache and sprinkled with cocoa powder.

Going Coconuts

Inspired by my favorite candy bar! Shredded coconut and coconut extract are swirled into this decadent cheesecake. Smothered in chocolate ganache and almonds, oh the joy!

Key Lime & White Chocolate Chips

Cheesecake mixed with the juice and zest of key limes and delicious white chocolate chips. The cake is topped with whipped cream and candied lime zest.

Lemon Poppy Seed

Inspired by my favorite muffin! This lemon cheesecake is flooded with poppy seeds, topped with whipped cream, and candied lemon zest. Best with a lemon cookie crust and chunks of lemon cookies inside. Yum!

Mango

An unusual flavor with a tropical flair! Mango cheesecake mixed with big chunks of fresh mango and finished with a coconut cookie crust. A must try!

Macaroon

With a macaroon crust, this cheesecake is swirled with fresh macaroons and coconut extract. Try it chocolate-covered for a classic twist...

Pumpkin

A Thanksgiving delight! This pumpkin cheesecake is made with pumpkin puree, nutmeg, vanilla, and cinnamon. It can be filled with caramel, nuts, or made with a crumb topping.

Reese's Peanut Butter Cup

The guiltiest of them all! This peanut butter cheesecake is bombarded with chunks of Reese's Peanut Butter Cups, chocolate syrup, and chopped peanuts. Wow!

Salted Caramel ★

A thick layer of caramel lines the crust of this Biscoff cookie flavored cheesecake. It is then covered in more salted caramel and a pretzel peanut toffee crunch! Doesn't disappoint!

Smores

With a thick graham cracker crust, our campfire creation is filled with pieces of graham cracker, chocolate chunks, and chocolate fudge. Smothered in marshmallow fluff, marshmallows, and more chocolate chunks and then torched to create that campfire taste. Relax & unwind!

Strawberry Shortcake ★

This cake brings back childhood memories! Layered with angel food cake, fresh strawberries, and strawberry preserves. Topped with whipped cream!

Tiramisu ★

Cinnamon cheesecake with coffee dipped ladyfingers! Topped with whipped cream, and cocoa powder! Timeless!

White Chocolate Macadamia ★

White chocolate cheesecake with big chunks of macadamia nuts throughout. Topped with white chocolate rosettes and a pile of chopped macadamia nuts.

Savory Cakes

Buffalo Chicken ★

Spicy, tangy goodness. Made with a buttery cracker crust, buffalo chicken is mixed into this savory batter with hot pepper sauce, mozzarella, & chunks of blue cheese. Add some ranch to cool it down?

Cheeseburger ★

My personal favorite! A potato chip crust holds a batter mixed with caramelized onion, ground beef, A-1, cheddar cheese, and dill pickles! Top with tomatoes and bacon! Classic burger and fries flavor! Heavenly!

Jalapeno Popper ★

Add a little more spice to your day! Your crust is made of a classic cheese cracker, then topped with a little crumbled chorizo. Mixed with cheddar, mozzarella, and jalapeno pieces, this is a real crowd-pleaser.