



MAX AND EMILY'S Classic Cheesecakes are made with only real dairy products, fresh eggs, and pure flavorings. All cakes are handmade and must meet our strict standards for quality. The result is a cheesecake of incomparable taste, texture, and appearance that you'll be proud to serve.



White Chocolate Cherry: Made with traditional cheesecake batter on a graham cracker crust, decorated with our special white chocolate cream, cheese frosting and then covered with cherry topping.



Blueberry: Wild blueberries and whipped cream top, this traditional cheesecake batter is swirled with blueberries baked on a graham cracker crust.



Caramel Apple Crisp: Made from our popular caramel batter covered with apple topping and our own baked streusel. This cakes is made with a graham cracker crust.



Strawberry: Strawberry puree is added to cheesecake batter and baked on a graham cracker crust. The top is covered with strawberry topping with a border of whipped cream.



White Chocolate Raspberry: Made with our traditional batter on a graham cracker crust, topped with white chocolate cream cheese frosting and then covered with seedless raspberry topping, sprinkled with white chocolate curls.



Caramel Pecan Fudge (Turtle): Caramel flavored batter on graham cracker crust, finished with our homemade chocolate sauce and roasted pecan pieces.



Pumpkin (Oct.-Dec.): Pumpkin puree and spices are added to our batter, baked in a graham cracker crust, decorated with non-dairy whipped cream and topped with pecans.



Butterfinger®: Traditional batter mixed with Butterfinger pieces, a Butterfinger flavored frosting and topped with more Butterfinger pieces baked on a graham cracker crust.



Traditional: Eat it plain or add your favorite topping.



Peanut Butter: Our batter is mixed with real peanut butter and baked on a graham cracker crust. The cake is topped with chocolate ganache garnished with melted peanut butter.



Oreo®: Traditional batter with Oreo cookie pieces baked on genuine Oreo base crumb for the crust, topped with Oreo flavored frosting and decorated with mini Oreos.