

RE THINK

French Cream CHEESECAKE



Crispy Chocolate Cheesecake Rolls

Featuring



Chocolate French Cream
Cheesecake

Wontons with a chocolate
cheesecake filling deep fried
until crispy and golden brown,
then covered in spicy sugar.



Fried cheesecake desserts grew **6.7%** at top casual and midscale operations

Technomic 2019

Crispy Chocolate Cheesecake Rolls

Featuring
Sara Lee®
Chocolate French
Cream Cheesecake

Ingredients

Yield: 6 servings

1/2 Whole	#20272 Sara Lee® Chocolate French Cream Cheesecake, frozen
12	Oil for frying
1 C	Large 6" x 6" wonton (or eggroll) wrappers
1/4 C	Sugar
1 tsp	Cinnamon
	Cayenne pepper
	Chocolate syrup

Assembly

- 1 Cut frozen cheesecake into 12 1" x 3" slices. Place on a waxed paper lined baking sheet and keep frozen.
- 2 Heat oil in electric fryer to 375°F.
- 3 Combine sugar, cinnamon and cayenne pepper in a shallow dish.
- 4 Place 1 cheesecake slice on a wonton wrapper; dampen edges with water, fold in sides and roll up. Prepare 2 wontons for each serving.
- 5 Carefully lower wontons into hot oil; fry until golden brown, turning to brown on all sides.
- 6 Drain wontons briefly and roll in sugar mixture.
- 7 Drizzle serving plate with chocolate syrup.
- 8 Cut wontons in diagonally in half and place over syrup on plate.

57%
of consumers are
likely to order
cheesecake

Technomic 2019

41%
of younger
consumers are
likely to order
fried desserts

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