



## Crispy Chocolate Cheesecake Rolls

**Time:** 15 minutes

**Serves:** 12

### Ingredients

- ½ tray Sara Lee® Chocolate French Cream Cheesecake, frozen
- Oil for frying
- 12 large 6" x 6" (15.24 cm x 15.24 cm) wonton (or eggroll) wrappers
- 1 cup (250 ml) sugar
- ¼ cup (60 ml) cinnamon
- 1 tsp (5 ml) cayenne pepper
- Chocolate syrup

### Directions

- Cut frozen cheesecake into 1" x 3" (2.54 cm x 7.62 cm) pieces, making 12 equal slices.
- Place on a waxed paper lined baking sheet and keep frozen.
- Heat oil to 375°F (190C).
- Combine sugar, cinnamon, and cayenne pepper in a shallow dish.
- Place a cheesecake slice on a wonton wrapper, dampen edges with water, fold in sides, and roll up.
- Lower wontons into hot oil; fry until golden brown, turning to brown on all sides.
- Drain wontons and roll them in the sugar mixture.
- Drizzle serving plate with chocolate syrup.
- Cut wontons diagonally in half and place over syrup on plate.

A perfect dessert for sharing with that special someone – crispy, golden wontons filled with a creamy chocolate cheesecake, covered in spicy sugar, and finished with a chocolate drizzle.



FROZEN BAKERY