



## Deep-Fried Cheesecake

READY IN



585 min.

SERVINGS



10

CALORIES



1046 kcal

DESSERT

### Ingredients

- 7 tablespoons butter melted
- 8 ounces chocolate sauce
- 24 ounce cream cheese softened
- 4 ounce bar semisweet chocolate chopped
- 4 ounce bar chocolate white cooled melted
- 1 egg wash (with 1 cup milk)
- 3 large eggs
- 2 cups graham cracker crumbs
- 10 servings powdered sugar as needed

- 30 oriental spring roll wrappers
- 0.3 cup sugar
- 1 cup sugar
- 10 servings vegetable oil as needed
- 10 servings whipped cream

## Equipment

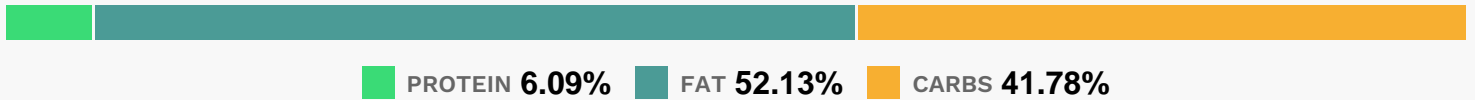
- bowl
- frying pan
- paper towels
- oven
- wire rack
- hand mixer
- tongs

## Directions

- Preheat oven to 350 degrees F.
- In a medium bowl, combine cracker crumbs, sugar, and melted butter. Press firmly on bottom and 1-inch up sides of a 9-inch spring form pan.
- Bake 8 minutes.
- In a large bowl, combine cream cheese and sugar. Beat with an electric mixer until fluffy. Beat in eggs, 1 at a time, beating well after each addition. Stir in melted chocolate.
- Carefully pour batter into the prepared crust.
- Bake 45 minutes.
- Let cool completely on wire rack. Chill 8 hours before serving to set.
- Cut the cheesecake into approximately 3-by-1-inch uniform pieces.
- Heat oil in deep-fryer to 365 degrees F.
- Lightly moisten each spring roll wrapper with the egg wash. Blot off excess egg wash with paper towels.

- Place each piece of cheesecake in the middle of a wrapper.
- Sprinkle with the chopped chocolate. Fold top of wrapper down over the cheesecake, and both sides toward the middle.
- Roll each piece of cheesecake toward you until it is completely rolled up. Make sure the egg roll is tightly packed with its edges sealed.
- Gently release "egg rolls" into the oil and cook until golden brown, roughly 2 minutes. Using tongs remove the golden-brown "egg rolls" from the oil.
- Place each "egg roll" in a bowl of powdered sugar and coat well.
- Place deep-fried rolls of cheesecake on paper towels to cool slightly before serving.
- Drizzle with chocolate sauce and top with whipped cream.

## Nutrition Facts



### Properties

Glycemic Index:41.62, Glycemic Load:32.62, Inflammation Score:-7, Nutrition Score:17.717391226279%

### Nutrients (% of daily need)

Calories: 1045.95kcal (52.3%), Fat: 61.15g (94.08%), Saturated Fat: 28.37g (177.29%), Carbohydrates: 110.26g (36.75%), Net Carbohydrates: 107.1g (38.95%), Sugar: 58.5g (65%), Cholesterol: 174.94mg (58.31%), Sodium: 831.66mg (36.16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 11.34mg (3.78%), Protein: 16.07g (32.13%), Selenium: 30.25µg (43.21%), Vitamin B2: 0.57mg (33.68%), Manganese: 0.61mg (30.66%), Vitamin K: 30.45µg (29%), Phosphorus: 270.45mg (27.05%), Vitamin A: 1322.03IU (26.44%), Vitamin B1: 0.38mg (25.25%), Iron: 4.09mg (22.71%), Vitamin B3: 4.05mg (20.24%), Vitamin E: 2.97mg (19.81%), Folate: 74.16µg (18.54%), Copper: 0.35mg (17.26%), Calcium: 166.38mg (16.64%), Magnesium: 62.82mg (15.71%), Zinc: 1.93mg (12.85%), Fiber: 3.16g (12.65%), Potassium: 366.03mg (10.46%), Vitamin B5: 0.86mg (8.59%), Vitamin B12: 0.47µg (7.76%), Vitamin B6: 0.12mg (6.12%), Vitamin D: 0.41µg (2.75%)