



Ultimate Fantasy Deep-Fried Cheesecake

READY IN



105 min.

SERVINGS



10

CALORIES



1059 kcal

DESSERT

Ingredients

- 7 tablespoons butter melted
- 8 ounce chocolate sauce in squirt bottle for garnish
- 24 ounce cream cheese softened
- 4 ounce bar semisweet chocolate chopped
- 4 ounce bar chocolate white cooled melted
- 1 eggs
- 3 eggs
- 2 cups graham cracker crumbs
- 1 cup milk

- 10 servings mint sprigs for garnish
- 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 for garnish
- 10 servings spider spatula
- 10 servings spider spatula

Equipment

- bowl
- paper towels
- oven
- whisk
- wire rack
- hand mixer
- wooden spoon
- spatula
- springform pan
- tongs
- pastry brush

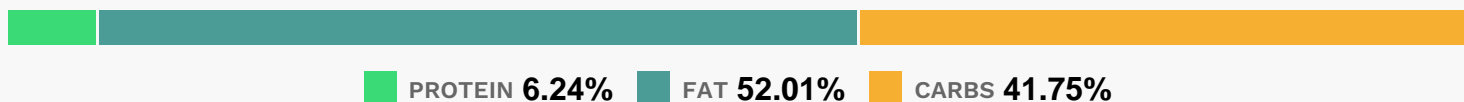
Directions

- In a medium bowl, using a wooden spoon, combine cracker crumbs, 1/4 cup sugar, and melted butter. Press the mixture firmly on bottom, and 1-inch up the sides of a 9-inch springform pan.
- Bake for 8 minutes until crumbs become slightly golden in color. Using an electric mixer, in a large bowl, combine cream cheese and sugar and blend until fluffy. Beat in eggs, 1 at a time and continue to beat until mixture becomes light, about 3 minutes. Stir in melted chocolate

using a rubber spatula. Carefully pour batter into the prepared crust and bake for 45 minutes.

- Let cool completely on wire rack. Chill for 8 hours before serving.
- Cut the cheesecake into uniform pieces approximately 3 by 1-inch in size. Do this 30 times.
- Deep-Fried Cheesecake
- Heat vegetable oil in a deep-fryer to 365 degrees F.
- Whisk 1 egg with 1 cup milk to make an egg wash. Using a pastry brush, lightly moisten each spring roll wrapper with the egg wash. Blot off excess egg wash with paper towel.
- Place each piece of cheesecake in the middle of a wrapper and sprinkle with the chopped chocolate. Fold top of wrapper down over the cheesecake, and both sides toward the center.
- Roll each piece of cheesecake toward you until it is completely rolled up making sure the roll is tightly packed with its edges sealed.
- Place powdered sugar in a medium bowl. Gently place rolls into the oil and cook until golden brown, for about 2 minutes. Using tongs or a spider, remove the golden-brown rolls from the oil and place each roll in a bowl of powdered sugar and coat well.
- Place deep-fried rolls on paper towels to cool slightly before serving.
- Drizzle with chocolate sauce, top with whipped cream, and garnish with a mint leaf.

Nutrition Facts



Properties

Glycemic Index:45.42, Glycemic Load:33.05, Inflammation Score:-8, Nutrition Score:18.519130634225%

Flavonoids

Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg, Eriodictyol: 0.31mg Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg, Hesperetin: 0.1mg Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg, Apigenin: 0.05mg Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg, Luteolin: 0.13mg

Nutrients (% of daily need)

Calories: 1058.72kcal (52.94%), Fat: 61.77g (95.03%), Saturated Fat: 28.77g (179.79%), Carbohydrates: 111.54g (37.18%), Net Carbohydrates: 108.3g (39.38%), Sugar: 59.67g (66.3%), Cholesterol: 171.17mg (57.06%), Sodium: 838.68mg (36.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 11.34mg (3.78%), Protein: 16.68g (33.36%), Selenium: 30.16µg (43.08%), Vitamin B2: 0.6mg (35.34%), Manganese: 0.63mg (31.27%), Phosphorus: 292.26mg (29.23%), Vitamin K: 30.52µg (29.06%), Vitamin A: 1394.32IU (27.89%), Vitamin B1: 0.39mg (26.17%), Iron: 4.11mg

(22.81%), Vitamin B3: 4.09mg (20.45%), Calcium: 197.81mg (19.78%), Vitamin E: 2.97mg (19.77%), Folate: 74.46µg (18.61%), Copper: 0.35mg (17.37%), Magnesium: 66.34mg (16.58%), Zinc: 2.02mg (13.44%), Fiber: 3.24g (12.97%), Potassium: 405.84mg (11.6%), Vitamin B12: 0.58µg (9.68%), Vitamin B5: 0.93mg (9.25%), Vitamin B6: 0.14mg (6.78%), Vitamin D: 0.64µg (4.3%)