



Cheesecake Egg Rolls

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

16

Description

These cheesecake egg rolls are a great dessert and so simple to make I like to serve them with crushed berries mixed with sugar and whipped cream

Ingredients

- - 1 (8 ounce) package cream cheese
- softened - $\frac{1}{4}$ cup white sugar - $\frac{1}{4}$ teaspoon vanilla extract - 1 tablespoon milk (Optional) - 1 (16 ounce) package egg roll wrappers - 1 cup chocolate chips
- or as needed - vegetable oil for frying

Instructions

1. Mix cream cheese and sugar in a bowl until smooth. Stir in vanilla extract. Thin filling with a little milk if it appears too thick; it should be the consistency of jelly. Lay out 1 egg roll on a flat work surface. Add about 2 tablespoons of the cream cheese filling down the middle. Sprinkle a few chocolate chips on top. Brush edges of the wrapper with water. Fold in sides and roll up
2. pressing in edges to seal. Place seam side-down on a plate. Repeat with remaining wrappers
3. filling
4. and chocolate chips. Heat oil in a deep saucepan over medium heat. Fry egg rolls in batches until golden brown
5. 1 to 2 minutes per side. Drain on paper towels. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
6. ingredient density
7. and specific type of oil used.