



Preparation Instructions:

1. Remove the desired amount of portions from the freezer and place on a lined sheet pan in the refrigerator/cooler. Defrost for 4 hours.
2. Set fryer to 350 degrees. In the meantime prepare a cinnamon sugar for coating (recipe follows).
3. Place Tortilla Wrapped Cheesecake Dessert (Max 6 orders per basket) in the fryer. Place basket in hot oil for 4 minutes. Outside shell should be a golden brown color. (Note:) If still frozen fry @ 350 degrees for 7½ minutes).
4. Allow Tortilla Wrapped Cheesecake Desserts to cool 30 seconds before rolling in Cinnamon Sugar. Coat Tortilla Wrapped Cheesecake Desserts in sugar mixture, turning product for even coverage.
5. Position on plate according to desired presentation. Our favorite presentation is to cut Tortilla Wrapped Cheesecake Desserts on a bias and stand halves up on plate.

Optional Serving Ideas: This dessert can be served with ice cream and enhanced with your favorite sauces.

Cinnamon Sugar Recipe:

1 cup of granulated sugar to 1 Tablespoon of ground cinnamon.