



Cheesecake Ravioli

I n g r e d i e n t s :

1 tray Eli's original plain cuties (48 cut)
1 package wonton or eggroll wrappers
1 jar Apricot Preserves
vegetable oil for frying

P r e p a r a t i o n :

1)Keep the cheesecake frozen - open package and separate the squares onto a sheet pan. 2)Place 1 wonton wrapper on the counter and brush with water - place 1 cheesecake square in the center of the wrapper then place a second wrapper on top. Line up the edges then pinch the seams together to seal in the cheesecake. Repeat with desired number of cheesecake squares. Place raviolis in zip top bag and refrigerate until ready to fry. 3)When ready to serve - fry the wontons in 350 degree F vegetable oil in a fryer or a large heavy duty pot until golden brown . 4) Serve warm on a platter with the apricot preserves for dipping.