



# STRAWBERRY CHEESECAKE WONTONS



**Cream Cheese Wontons** fried until crisp, topped with graham cracker streusel and served with whipped cream, sliced strawberries and strawberry preserves.  
Yield: 2 Servings

## Ingredients:

8 Each	<b>Cream Cheese Wontons</b> [#56610], Prepared According To Package Directions
½ Cup	Strawberry Preserves
¼ Cup	Strawberries, Quartered
To Serve	Whipped Cream
Garnish	Mint

## Graham Cracker Streusel Ingredients:

2 Tbsp.	Butter, Melted
½ Cup	Graham Cracker Crumbs, Ground
1 Tbsp.	Sugar, Granulated
1 Tbsp.	Flour, All-Purpose

## Directions:

1. Preheat an oven to 350°F.
2. In a small mixing bowl, mix together the butter, graham cracker crumbs, sugar and flour until it has formed a loose dough.
3. Crumble the dough in a flat layer on a parchment-lined baking sheet and bake for 10-15 minutes, or until golden and flaky to make the graham cracker streusel.
4. Spread the strawberry preserves onto the bottom of a serving dish.
5. Top with the **Cream Cheese Wontons**, strawberries and graham cracker streusel.
6. Place a dollop of whipped cream onto the dish and garnish with mint.

