

Popular Cheesecake Factory Dishes Made at Home

Fried Mac and Cheese Balls

Macaroni and Cheese is an American favorite. Leave it to the Cheesecake Factory to take this classic and make it better. This copycat recipe pays homage to the Cheesecake Factory's wonderful recipe.

Serves 4–6 | Prep. time 15 minutes plus 3 hours chilling time | Cooking time 15 minutes

Ingredients

Sauce:

- 1 ¾ cups marinara sauce
- 1 ¾ cups alfredo sauce
- ¼ cup heavy whipping cream
- 1 teaspoon garlic powder
- ½ cup ricotta cheese
- 1 cup Italian blend shredded cheese
- ¼ cup red wine

Balls:

- 16 ounces grated white sharp cheddar, grated
- 16 ounces smoked gouda cheese, grated
- 3 tablespoons butter
- 2 tablespoons flour
- 2 cups whole milk, warmed
- 1 pound large elbow macaroni, cooked
- Salt and pepper, to taste
- 3 eggs
- 3 tablespoons milk
- 3 cups panko bread crumbs
- Fresh Parmesan cheese for garnish only
- vegetable oil for frying

Directions

1. Make the balls. In a mixing bowl, combine the shredded cheddar and shredded gouda.
2. In a large saucepan, melt the butter. Add the flour slowly, whisking until there are no lumps. Gradually add the 2 cups of warm milk. Whisk until smooth, and continue cooking until the sauce begins to thicken.
3. When the sauce is thickened, remove it from the heat and gradually mix in the cheddar and gouda cheeses. Stir until the cheese is melted and incorporated thoroughly.
4. Add the cooked macaroni and salt and pepper into the cheese sauce and stir well.
5. Butter a large cake pan and spread the mac and cheese mixture evenly into the pan, then place it in the refrigerator for at least two hours. You want the mixture to set and make it easier to form into balls.
6. After two hours, remove the tray from the refrigerator and form the mac and cheese into evenly sized balls about 2 inches in diameter. Cover, and put them in the freezer for at least an hour.
7. In a small bowl, beat your eggs and 3 tablespoons of milk together.
8. Place the bread crumbs in a shallow dish.
9. In a deep skillet or large saucepan, heat enough vegetable oil so that the balls will be covered when you fry them.
10. When the oil is heated to 350°F, dip each ball in the egg mixture, then the panko crumbs, and drop them into oil. Work in batches, and cook until the balls are a nice golden brown color, about 3–4 minutes. Transfer to paper towel as they finish cooking to drain.
11. Make your cheese sauce by combining the marinara and alfredo sauce in a small saucepan. Heat over medium and when warm, add the ricotta, Italian cheese blend, and wine. Stir to combine.
12. When the cheeses have melted, remove the pot from the heat and add the garlic powder and heavy cream. Stir well.
13. Serve the macaroni balls with the cheese sauce and a sprinkle of Parmesan.

Buffalo Blasts

We have a love affair with all things “buffalo.” Either wings or these fantastic blasts of flavor that the Cheesecake Factory created for their appetizer menu. This recipe is based on of the Cheesecake Factory original.

Serves 4-6 | Prep. time 5 minutes | Cooking time 10 minutes

Ingredients

- 1 rotisserie chicken, shredded
- ¼ cup buffalo wing sauce
- ½ cup mozzarella cheese, shredded
- 1 cup oil for frying, pan plus extra if needed
- 24 wonton wrappers
- 2 large eggs lightly beaten with 1 tablespoon cold water
- 1 ½ cups Italian seasoned breadcrumbs
- Oil to fry
- Celery sticks for serving
- Buffalo wing sauce and/or blue cheese dressing for serving

Directions

1. Mix together chicken, wing sauce, and cheese, stirring until well combined.
2. Heat the oil in a large skillet over medium-high heat.
3. Fill each wonton paper with some of the chicken mixture and moisten the seams to seal the wrapper. Seal up into a triangle shape.
4. Warm the oil in a deep skillet or using a deep fryer machine to 350°F.
5. Brush each triangle with the egg mixture and dip into the breadcrumbs to coat on both sides. Fry in the oil for 2-3 minutes until golden brown and crispy. Fry in batches taking care of not overloading the pan or fryer. When cooked, place on a plate lined with kitchen towel to drain the excess fat.
6. Serve with celery sticks and your favorite dipping sauce like blue cheese or a Buffalo wing sauce.

Tex-Mex Egg Rolls

These crispy bites of Tex-Mex flavor are another Cheesecake Factory specialty. This recipe is inspired by those flavors created by the Cheesecake Factory chefs.

24 egg rolls | Prep. time 20 minutes | Cooking time 20 minutes

Ingredients

- 1 tablespoon canola oil
- 2 cups chicken breast, cooked and diced
- ½ yellow onion, diced
- 1 clove garlic, minced
- 1 teaspoon cumin
- 1 teaspoon chili powder
- ½ teaspoon kosher salt
- 1 cup black beans
- 1 cup corn
- 1 green bell pepper diced
- 1 Roma tomato, diced finely and dried on paper towel
- ½ cup cheddar cheese, shredded
- 2 tablespoons cilantro, chopped
- 24 egg roll wrappers
- Canola oil for frying
- 8 ounces cream cheese
- ¼ cup sour cream
- 1 bunch cilantro
- ½ avocado

Directions

1. In a large, deep skillet heat 1 tablespoon of oil. When it is hot, add the chicken, onion, garlic, cumin and chili powder. Add salt to taste.
2. Cook for a couple of minutes or until the onion is soft and the garlic is fragrant. Then remove the pan from the heat and add the beans, corn, pepper, diced tomato, cheese, and cilantro. Stir well to combine. Transfer mixture to a bowl.
3. In your skillet, add enough oil to fry the egg rolls. About an inch or so.
4. Add enough mixture to each egg roll wrapper so that it is full, but not so full that you can't close up the seams.
5. Fold up the ends of the egg roll and tuck in the sides. Wet the ends of the egg roll to seal the edges.
6. When you are done wrapping and the oil is hot, add the egg rolls to the oil and cook until you achieve that nice golden brown color.
7. Remove the egg rolls from the oil to a plate lined with paper towel, to absorb excess oil.
8. In a mixing bowl, combine the cream cheese, sour cream, cilantro, and avocado. Mix together to form the dip.
9. Serve egg rolls with dip.

Southern Fried Chicken Sliders

These chicken sliders are a home version inspired by the Cheesecake Factory's popular dish. Serve as an appetizer for 6 or a main course for 4.

Makes 12 sliders | *Prep. time 15 minutes* | *Cooking time 10 minutes*

Ingredients

- Vegetable oil for frying
- 1 cup bread crumbs
- 1 tablespoon garlic powder
- 2 teaspoons onion powder
- 1 teaspoon ground black pepper
- 1 teaspoon paprika
- ¼ teaspoon ground cayenne pepper
- ½ cup buttermilk
- 6 (6-ounce) boneless and skinless chicken breasts, cut in half to make 12 pieces

For serving

- 6 large lettuce leaves, cut in half to make 12 pieces
- 3 Roma tomatoes, sliced
- 2 large dill pickles, sliced
- 12 slider buns
- Butter, at room temperature
- Mayonnaise and or Thousand Island dressing for serving

Directions

1. Preheat the oil in a deep large skillet (should have about 1 ½ inch of oil in the pan) or you can use a deep fryer. Let the oil warm until it gets to 350°F.
2. In a shallow dish, combine the breadcrumbs, garlic powder, onion powder, pepper, paprika, and cayenne pepper. Stir with a fork to make sure the spices are thoroughly combined.
3. Pour the buttermilk in another shallow dish. Dip each piece of chicken into the buttermilk and then into the spice mixture.
4. Working in batches so to not crowd the pan or fryer, place chicken pieces carefully in the warm oil and fry until browned and cooked through, about 3-4 minutes per side. Turn over after 2 minutes.
5. When done, remove the chicken from the oil and place on a plate covered with paper towel to absorb excess fat. Set aside.
6. Start oven broiler, and place oven rack in the middle position. Separate buns in 2 and butter lightly each piece. Place buns on a baking sheet and broil until golden, about 1 minute.
7. Place a chicken piece on each bun bottom and add top bun. Serve 2 or 3 sliders per person. Add enough lettuce leaves, tomato slices and pickle slices to each plate. Serve with your favorite sauce such as mayonnaise or Thousand Island dressing.

Crispy Crab Wontons

This may be one of the Cheesecake Factory's best appetizers. This recipe lets you bring that home and add it to your table.

Serves 4 | Prep. time 10 minutes | Cooking time 15 minutes

Ingredients

- 4 ounces cream cheese
- 2 tablespoons sweet and sour chili sauce (plus more for serving)
- 1 ½ teaspoons mustard
- 1 teaspoon chili garlic paste
- 1 teaspoon lemon juice
- ½ teaspoon granulated sugar
- 4 ounces crab meat
- 2 ounces sliced water chestnuts, minced
- 2 tablespoons green onions, finely chopped
- 1 ounce mozzarella cheese, grated
- 1 ounce fontina cheese, grated
- ¼ cup panko breadcrumbs
- 25 small square wonton wrappers, approximately 3-½ inches
- Oil for frying

Directions

1. In a large bowl, mix together the cream cheese, sweet and sour sauce, mustard, garlic paste, lemon juice, and sugar. Stir until well combined, then gently add in the crab, the water chestnuts, and green onions.
2. In a separate bowl, combine the mozzarella, fontina, and panko breadcrumbs. Carefully fold them into the cream cheese mixture, until well distributed.
3. Heat enough oil in a large skillet or saucepan so that the wontons won't touch the bottom when you cook them.
4. Lay out a wonton wrapper and fill it with about a teaspoon of filling. Pinch the sides of the wonton up and seal with a bit of water on your fingers.
5. When the oil is about 350°F, fry the wontons until they turn a golden brown. Transfer them to a plate lined with paper towel to drain.
6. Serve the wontons with sweet and sour chili sauce.

Oreo Cookie Cheesecake

Everyone loves Oreos® and this recipe is a tribute to the Cheesecake Factory's version of Oreo Cookie Cheesecake we all love.

Serves 8–10 | Prep. time 10 minutes plus 4–6 hours refrigeration time | Cooking Time 60 minutes

Ingredients

- 1 package Oreo cookies
- ⅓ cup unsalted butter, melted
- 3 (8-ounce) packages cream cheese
- ¾ cup granulated sugar
- 4 eggs
- 1 cup sour cream
- 1 teaspoon vanilla extract
- Whipped cream and additional cookies for garnish

Directions

1. Preheat the oven to 350°F.
2. Crush most of the cookies (25-30) in a food processor or blender, and add the melted butter. Press the cookie mixture into the bottom of a 9-inch springform pan and keep it in the refrigerator while you prepare the filling.
3. In a mixing bowl, beat the cream cheese until smooth, and add the sugar. Beat in the eggs in one a time. When the eggs are mixed together, beat in the sour cream and vanilla.
4. Chop the remaining cookies and fold them gently into the filling mixture.
5. Pour the filling into the springform pan and bake at 350°F for 50–60 minutes. Ensure the center of the cake has set.
6. Let the cake cool for 15 minutes, then carefully remove the sides of the springform pan. Transfer to the refrigerator and refrigerate for 4–6 hours or overnight.

***These recipes and more are found in Lina Chang's *Copycat Recipes - Making the Cheesecake Factory Most Popular Recipes at Home*. To get your copy, click on the cover below or click [here](#).

