

The Ultimate Dessert Mashup: Deep-Fried Cherry Cheesecake Pockets

? Deep-Fried Cherry Filled Cheesecake



OVEN
350°F

TIME
7 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Cheesecake Filling:

8 oz cream cheese, softened

¾ cup granulated sugar

1 tsp vanilla extract

1 egg

1 tbsp all-purpose flour

Cherry Filling:

1 cup fresh cherries, pitted and chopped

2 tbsp granulated sugar

1 tbsp cornstarch

1 tbsp water

1 tsp lemon juice

Coating:

Spring roll wrappers or puff pastry

Vegetable oil (for frying)

Powdered sugar (for dusting)

DIRECTIONS

- 1. Make the Cherry Filling:** In a saucepan, combine cherries, sugar, cornstarch, water, and lemon juice. Cook over medium heat, stirring constantly until the mixture thickens (about 5-7 minutes). Let cool completely.
- 2. Prepare the Cheesecake Mixture:** In a bowl, beat softened cream cheese, sugar, vanilla, egg, and flour until smooth and creamy.
- 3. Assemble the Packets:** Lay out spring roll wrappers or puff pastry squares. Add a spoonful of cheesecake filling and a teaspoon of cherry filling to the center. Fold the wrapper over, pressing edges tightly to seal. Use water to help edges stick if needed.
- 4. Fry Until Golden:** Heat oil in a deep fryer or large pot to 350°F (175°C). Fry the packets in batches, 3-4 minutes each, until golden brown.
- 5. Drain & Serve:** Remove and place on paper towels to drain excess oil. Dust with powdered sugar and serve warm.

TIPS FOR SUCCESS

Use spring roll wrappers for extra crispiness or puff pastry for a flakier bite.

Seal well to prevent cheesecake from leaking into the oil.

Use canned cherry pie filling or frozen cherries (thawed and drained).

Brush with melted butter and bake at 400°F (200°C) until golden. ?

