

Cookies & Cream Cheesecake Deep Fried Oreos - The Ultimate Dessert Bomb

crispy, creamy, and completely indulgent



OVEN
350°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Cheesecake Filling:

18 Oreo cookies, crushed into fine crumbs

4 oz cream cheese, softened

1 tablespoon powdered sugar

$\frac{1}{8}$ teaspoon vanilla extract

For the Batter:

1 cup pancake mix

$\frac{3}{4}$ cup milk

1 egg

1 teaspoon vanilla extract

For Frying and Serving:

Oil for frying

Powdered sugar, for dusting

DIRECTIONS

- 1.** ? Step 1: Make the Cheesecake Centers: In a bowl, combine crushed Oreos, softened cream cheese, powdered sugar, and vanilla extract. Mix until it forms a thick, dough-like mixture.
- 2.** Roll into bite-sized balls (about 1 tablespoon each). Place on a plate and refrigerate or freeze for at least 20 minutes.
- 3.** ? Step 2: Mix the Batter: In a mixing bowl, whisk together pancake mix, milk, egg, and vanilla until smooth and lump-free.
- 4.** ? Step 3: Heat the Oil: In a deep pot or skillet, heat oil to 350°F (175°C). Make sure there's enough to submerge each ball.
- 5.** ? Step 4: Coat and Fry: Dip each cheesecake ball into the batter, coating completely. Carefully place into the hot oil and fry 2-3 minutes, turning gently, until golden brown.
- 6.** Remove with a slotted spoon and drain on paper towels.
- 7.** ? Step 5: Finish and Serve: Dust with powdered sugar while warm. Serve immediately and enjoy the gooey, melty center!

SWAPS & NOTES

: crunchy, creamy, chocolatey, and slightly tangy from the cheesecake center.

It's ridiculously fun to make, even more fun to eat, and a guaranteed showstopper at any gathering, birthday, or late-night dessert craving moment.

Plus, it's made from ingredients you probably already have in your pantry.

Add-ins: Mix chocolate chips or crushed cookies into the filling for more texture.

TIPS FOR SUCCESS

Chill the centers: Cold cheesecake balls hold up better during frying.

Use a candy thermometer: This helps keep oil temperature consistent for even browning.

Don't overcrowd the pan: Fry in batches for best results.

Serve hot: These are best fresh from the fryer when the inside is warm and gooey.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cookies-cream-cheesecake-deep-fried-oreos-the-ultimate-dessert-bomb/>