

Deep-Fried Strawberry Cheesecake Stuffed Wonton Bites - Crispy, Creamy, & Addictively Sweet

If you love the idea of cheesecake, but want it in bite-sized, crispy, golden perfection, these



OVEN
350°F

TIME
2 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Wonton Bites:

20 wonton wrappers
4 oz (½ cup) cream cheese, softened
2 tbsp powdered sugar
½ tsp vanilla extract
½ cup diced fresh strawberries or strawberry preserves
1 egg, beaten (for sealing)

Oil for frying

For Serving (Optional but Delicious):

Powdered sugar, for dusting
Strawberry sauce or raspberry jam, for dipping
Whipped cream

DIRECTIONS

1. Make the Cheesecake Filling: In a medium bowl, combine:
2. Softened cream cheese
3. Powdered sugar
4. Vanilla extract
5. Stir until smooth and creamy. Gently fold in diced strawberries or preserves until evenly mixed.
6. Fill and Fold: Lay out wonton wrappers on a clean surface.
7. Place 1 teaspoon of filling in the center of each wrapper.
8. Lightly brush edges with beaten egg.
9. Fold into triangles or pouch shapes, pressing to seal tightly.
10. Fry the Wontons: Heat oil in a skillet or pot to 350°F (175°C).
11. Fry in small batches for 1-2 minutes per side, until golden brown and crispy.
12. Remove with a slotted spoon and drain on paper towels.
13. Serve: Dust with powdered sugar.
14. Serve warm with strawberry or raspberry dipping sauce and a swirl of whipped cream.

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

Original recipe: <https://chefmaniac.com/deep-fried-strawberry-cheesecake-stuffed-wonton-bites-crispy-creamy-addictively-sweet/>