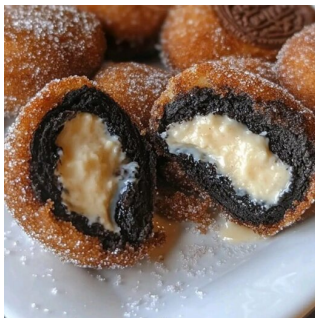


## Cheesecake-Stuffed Fried Oreo Churros: Your New Favorite Indulgent Dessert

Cheesecake-Stuffed Fried Oreo Churros



**OVEN**  
**350°F**

**TIME**  
**8 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Cheesecake Filling:

4 oz cream cheese, softened

1/4 cup powdered sugar

1/2 tsp vanilla extract

For the Oreos:

16 Double Stuf Oreos (regular Oreos work too)

1 can crescent roll dough (or homemade dough if you prefer)

For Frying:

Vegetable oil (enough for deep frying)

For the Churro Coating:

1/2 cup granulated sugar

1 tbsp ground cinnamon

### DIRECTIONS

1. **Make the Cheesecake Filling:** In a bowl, beat the softened cream cheese, powdered sugar, and vanilla extract until smooth and fluffy. Spoon into a piping bag or zip-top bag with one corner snipped.
2. **Prepare the Oreos:** Carefully twist each Oreo open. Pipe a bit of the cheesecake filling onto the cream side, then gently press the top back on. Repeat with all Oreos.
3. **Wrap with Dough:** Unroll the crescent dough and separate it into squares or triangles. Cut pieces big enough to fully enclose each Oreo. Wrap each Oreo and pinch the seams closed, making sure no cheesecake leaks out.
4. **Fry the Oreos:** Heat vegetable oil in a deep pot to 350°F (175°C). Gently place 2-3 dough-wrapped Oreos at a time into the hot oil. Fry for 2 minutes per side or until puffed and golden brown. Remove and drain on paper towels.
5. **Coat with Cinnamon Sugar:** Mix the cinnamon and sugar in a shallow bowl. While still warm, roll each fried Oreo in the cinnamon sugar mixture until well coated.

### SWAPS & NOTES

The creamy cheesecake filling adds decadence to an already dreamy cookie, and the crispy crescent dough shell mimics the satisfying crunch of a churro.

It's perfect for parties, special treats, or those times when you want to show off just a little.

**Oreos :** While Double Stuf is preferred for extra filling, any flavor or version can be used.

Golden, mint, or even birthday cake Oreos?

## TIPS FOR SUCCESS

Make sure the oil stays around 350°F for even cooking.

Don't overcrowd the fryer-this can lower the temperature and make the dough soggy.

Let them cool just a minute before eating to avoid burning your tongue on molten cheesecake!

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

Original recipe: <https://chefmaniac.com/cheesecake-stuffed-fried-oreo-churros-your-new-favorite-indulgent-dessert/>