

Baked Strawberry Cheesecake Chimichangas That Taste Like a Fairground Treat

Strawberry Cheesecake Chimichangas



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 8 flour tortillas (soft taco size works best) ?
- 1 cup cream cheese, softened ?
- 1/4 cup powdered sugar ?
- 1 tsp vanilla extract ?
- 1 cup strawberry pie filling ?
- 2 tbsp butter, melted ?
- 2 tbsp granulated sugar ?
- 1 tsp ground cinnamon ?

DIRECTIONS

- 1.** Step 1: Preheat the Oven: Set your oven to 375°F (190°C). Lightly grease a baking dish or line it with parchment paper.
- 2.** Step 2: Make the Cheesecake Filling: In a medium bowl, beat the cream cheese, powdered sugar, and vanilla extract until smooth and creamy.
- 3.** Step 3: Assemble the Chimichangas: Spread a layer of the cheesecake filling across each tortilla, leaving a border. Add a spoonful of strawberry pie filling in the center.
- 4.** Step 4: Roll Them Up: Fold the sides and roll each tortilla up burrito-style. Place seam-side down in the baking dish.
- 5.** Step 5: Butter and Sugar: Brush the tops with melted butter. Mix the cinnamon and sugar in a small bowl, then sprinkle over each chimichanga.
- 6.** Step 6: Bake: Bake for 15-20 minutes, or until the tops are golden brown and crisp. Let cool slightly before serving.

SWAPS & NOTES

Pie filling : Don't limit yourself to strawberry!
Try blueberry, cherry, or even apple for a twist.

Tortillas : Regular flour tortillas are perfect, but whole wheat or even low-carb versions can work.

Make it richer : Add a handful of mini white chocolate chips inside for extra indulgence.

TIPS FOR SUCCESS

Don't overfill - It can get messy!

A couple of spoonfuls of filling is perfect.

Seal well - Roll the tortillas tightly and place seam-side down to prevent unrolling.

Let them rest - Cooling for a few minutes after baking helps the filling set.

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

Original recipe: <https://chefmaniac.com/baked-strawberry-cheesecake-chimichangas-that-taste-like-a-fairground-treat/>