

Deep-Fried Cherry-Filled Cheesecake: A Crispy, Creamy Dessert Dream

Deep-Fried Cherry-Filled Cheesecake: Crispy Outside, Creamy Inside ??



OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Filling:

8 oz (225 g) cream cheese, softened

... cup granulated sugar

1 tsp vanilla extract

Cherry Sauce:

1 cup cherries, fresh or canned, pitted and chopped

1 tbsp cornstarch

1 tbsp water

For Wrapping & Frying:

10 small flour tortillas or spring roll wrappers

... cup all-purpose flour (for sealing)

1 egg, beaten (for sealing)

Vegetable oil, for deep frying

Optional Toppings:

Powdered sugar, for dusting

Whipped cream, for serving

DIRECTIONS

1. **Make the Cream Cheese Filling:** In a bowl, mix cream cheese, sugar, and vanilla until smooth and creamy. Set aside.
2. **Cook the Cherry Filling:** In a saucepan over medium heat, combine cherries, cornstarch, and water. Stir constantly until thickened and juicy. Let cool completely before assembling.
3. **Assemble the Rolls:** Lay out a tortilla or wrapper. Place a spoonful of cream cheese in the center, followed by a spoonful of cherry filling.
4. **Fold the sides over the filling, then fold up the bottom and roll tightly. Seal the edge with a mixture of flour and beaten egg.**
5. **Repeat until all wrappers are filled.**
6. **Fry:** Heat vegetable oil to 350°F (175°C) in a deep fryer or heavy pot. Fry 2-3 rolls at a time until golden brown-about 2-3 minutes per batch.
7. **Drain on paper towels.**
8. **Serve and Dust:** Dust with powdered sugar and serve warm with a dollop of whipped cream if you're feeling fancy.

SWAPS & NOTES

: Creamy cheesecake filling meets tart cherries Wrapped in crunchy, golden tortillas or spring roll wrappers Quick to make and even faster to disappear!

Totally customizable with your favorite fruit or toppings It gives the same joyful surprise as brownie batter dip or

chocolate chip cookie dough brownie bombs: unexpectedly awesome.

Wrapper Options : Egg roll wrappers give a crispier shell; tortillas are softer and doughier.

Use GF tortillas and certified GF cornstarch.

TIPS FOR SUCCESS

Seal them well : Prevent leakage by sealing all edges completely.

Chill fillings before wrapping : This helps them stay put while frying.

Don't overcrowd the fryer : Fry in small batches for even browning.

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

Original recipe: <https://chefmaniac.com/deep-fried-cherry-filled-cheesecake-a-crispy-creamy-dessert-dream/>