

Crispy Wonton Cheesecake Bites with Turkey Bacon: Unexpectedly Delicious

Prepare your taste buds for a truly unexpected and utterly delightful journey: the



OVEN
350°F

TIME
10-15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

to create these intriguing Turkey Bacon Wonton Cheesecake Slammers:

For the Filling: 8 oz cream cheese , softened 1/4 cup sugar 1 tsp vanilla extract 4 slices cooked turkey bacon , finely chopped 1/4 cup mini chocolate chips (optional, but a delicious addition!):

For the Wonton Shells: 24 wonton wrappers Vegetable oil for frying 2 tbsp powdered sugar (for dusting)
Optional Garnish: Caramel or chocolate sauce for drizzling Crushed graham crackers or extra chopped turkey bacon for topping:

DIRECTIONS

1. Steps to : Make Your Turkey Bacon Wonton Cheesecake Slammer
2. Let's dive into making these unique sweet and savory treats!
3. Make the : Filling:
4. In a medium mixing bowl, combine the softened cream cheese, sugar, and vanilla extract. Beat with an electric mixer (or by hand) until the mixture is completely smooth and creamy, with no lumps. Gently fold in the finely chopped cooked turkey bacon and the mini chocolate chips (if you're using them). Cover the bowl and refrigerate the filling for 10-15 minutes. This chilling step helps the mixture firm up slightly, making it easier to handle when filling the wontons.
5. Assemble the : Wontons:
6. Lay out your wonton wrappers on a clean, dry surface. Place approximately 1 heaping teaspoon of the chilled cheesecake mixture directly in the center of each wonton wrapper. Have a small bowl of water handy. Lightly moisten the edges of each wrapper with water (you can use your finger or a small pastry brush). Fold the wonton wrapper diagonally to form a triangle, carefully pressing the edges together to seal tightly, ensuring no filling escapes. For extra security and a more polished look, you can fold the two side corners of the triangle inward, resembling a small envelope.
7. Fry the : Wontons:
8. Heat about 2-3 inches of vegetable oil in a deep skillet or a sturdy pot to 350°F (175°C). It's important to use a cooking thermometer to monitor the oil temperature; too cool, and the wontons will be

greasy; too hot, and they'll burn before cooking through. Carefully place the wontons into the hot oil in batches, making sure not to overcrowd the pan. Fry for 1-2 minutes per side, or until they are beautifully golden brown and delightfully crispy. Use a slotted spoon or tongs to remove the fried wontons from the oil and transfer them to a plate lined with paper towels to drain any excess oil.

9. Dust and : Garnish:
10. While the fried wontons are still warm, lightly dust them with powdered sugar using a small sifter or fine-mesh sieve. If desired, drizzle with your choice of caramel or chocolate sauce. For extra texture and a continuation of the theme, sprinkle with crushed graham crackers or a little more finely chopped turkey bacon.
11. Serve your : Turkey Bacon Wonton Cheesecake Slammers warm or slightly cooled. The contrast between the warm, crispy exterior and the cool, creamy filling is what makes these so incredibly special!

SWAPS & NOTES

Bacon: While turkey bacon offers a leaner option, regular crispy pork bacon can be used if you prefer a more intense savory flavor.

Chocolate Chips: The mini chocolate chips are optional, but they add a delightful classic cheesecake element.

You could also try white chocolate chips or omit them entirely.

Vanilla Extract: Good quality vanilla makes a difference.

TIPS FOR SUCCESS

Softened Cream Cheese: Ensure your cream cheese is truly at room temperature.

This will prevent lumps and make for a silky-smooth filling.

Don't Overfill: A teaspoon of filling per wonton might seem small, but it's enough!

Overfilling will make sealing difficult and can cause bursting during frying.

