

Crispy Fried Cheesecake Bites - A Golden, Creamy Dessert Dream

Crispy Fried Cheesecake Bites ?? The Ultimate Creamy-on-the-Inside Dessert Crunch



OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 (8 oz) block cream cheese, softened
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 cups finely crushed graham crackers
- 2 large eggs, beaten
- 1 cup all-purpose flour
- 1 cup milk
- 2 cups panko breadcrumbs
- Oil for frying
- Powdered sugar, for dusting

DIRECTIONS

1. Prepare the Cheesecake Mixture:: In a bowl, mix softened cream cheese, sugar, and vanilla until smooth.
2. Shape & Freeze:: Roll into 1-inch balls, coat with crushed graham crackers.
3. Freeze for at least 2 hours until firm.
4. Set Up Dredging Station:: Bowl 1: flour
5. Bowl 2: beaten eggs + milk
6. Bowl 3: panko breadcrumbs
7. Bread the Cheesecake Balls:: Roll frozen balls in flour
8. Dip into egg-milk mixture
9. Coat in panko breadcrumbs
10. Freeze again for at least 1 hour
11. Fry:: Heat oil to 350°F (175°C).
12. Fry in batches for 2-3 minutes until golden brown.
13. Finish:: Drain on paper towels
14. Dust with powdered sugar
15. Serve warm and enjoy the crispy, creamy magic!

TIPS FOR SUCCESS

Twice freezing is key to keeping the filling intact during frying.

Use a deep fry thermometer for perfect golden results.

Try flavored graham crackers (like cinnamon or chocolate) for a twist.

Make ahead: You can freeze the pre-fried balls for up to a week and fry when ready.

