

Blueberry Cream Cheese Egg Rolls: Crispy, Sweet & Creamy

Get ready to indulge in a dessert that's truly a game-changer! These



OVEN
350°F

TIME
2-3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 2 cups fresh blueberries
- 1/3 cup sugar
- 1 tablespoon lemon juice
- 7 tablespoons water, divided
- 3 tablespoons cornstarch
- 8 oz cream cheese, room temperature
- 1 teaspoon lemon juice
- 1 teaspoon vanilla
- 12 egg roll wrappers
- 2+ cups vegetable oil for frying
- ... cup powdered sugar for dusting

Swaps and Notes:

Blueberries: Fresh blueberries are ideal, but frozen blueberries (do not thaw) can be used. If using frozen, they may release more liquid, so cook slightly longer until the desired thickness is achieved.

Sugar (Blueberry/Cream Cheese): Adjust the amount of sugar in both fillings to your preferred sweetness level.

Lemon Juice: Fresh lemon juice is recommended for both fillings as it brightens the fruit flavor and balances the cream cheese.

Cornstarch: This is essential for thickening the blueberry filling. Do not substitute with flour for thickening.

Cream Cheese: Full-fat cream cheese (block-style)

is best for richness and stability. Ensure it's at room temperature for a smooth, lump-free cream cheese filling.

Vanilla: Pure vanilla extract offers the best flavor.

Egg Roll Wrappers: These are typically found in the refrigerated produce section of most grocery stores. Spring roll wrappers are usually too thin and won't give the same crispy result.

Frying Oil: Vegetable oil, canola oil, or peanut oil are good choices for deep frying due to their high smoke points. You'll need enough to allow the egg rolls to be mostly submerged.

DIRECTIONS

1. Let's get these sweet and crispy : Blueberry Cream Cheese Egg Rolls frying!
2. Prepare : Blueberry Filling: In a medium saucepan, combine the fresh blueberries, 1/3 cup sugar, 1 tablespoon lemon juice, and 5 tablespoons of the water. Cook over medium heat, stirring occasionally, until the blueberries burst and the mixture starts to simmer. In a separate small bowl, whisk together the remaining 2 tablespoons of water with the 3 tablespoons of cornstarch until smooth (this is a slurry). Add the cornstarch slurry to the simmering blueberry mixture in the saucepan. Stir continuously until the filling thickens to a jam-like consistency. Remove from heat and transfer to a bowl. Let the blueberry filling cool completely before assembling the egg rolls. This is crucial to prevent the egg rolls from getting soggy.
3. Prepare : Cream Cheese Filling: In a separate medium bowl, add the room-temperature cream cheese, 1/3 cup sugar, 1 teaspoon lemon juice, and 1 teaspoon vanilla. Using an electric mixer (or a whisk), beat until the mixture is light, fluffy, and completely smooth.
4. Assemble the : Egg Rolls: Lay an egg roll wrapper on a clean, flat surface in a diamond shape (with one corner pointing towards you). Place about 1-2 tablespoons of the cream cheese filling in a line across the center of the wrapper, closer to the bottom corner. Leave space on the sides. On top of the cream cheese, spoon about 1-2 tablespoons of the cooled blueberry filling. To roll, fold the bottom corner of the wrapper up and over the filling, tucking it in tightly. Then, fold in the left and right sides

towards the center, creating an envelope shape.

5. Starting from the bottom, tightly roll the wrapper upwards towards the remaining top corner. Just before you reach the very top corner, dab a small amount of water onto the corner (this acts like glue) and press it down firmly to seal the egg roll tightly. Repeat with the remaining wrappers and fillings.
6. Fry the : Egg Rolls: In a deep pot or Dutch oven, heat at least 2 inches of vegetable oil to 350°F (175°C). Use a kitchen thermometer to monitor the temperature; maintaining a consistent temperature is key for crispy, non-greasy egg rolls. Carefully place the assembled egg rolls into the hot oil, frying in batches to avoid overcrowding the pot (which can drop the oil temperature). Fry for about 2-3 minutes per side, turning them occasionally with tongs, until they turn a beautiful golden brown and are crispy.
7. Drain and : Dust: Once golden and crispy, remove the fried egg rolls from the oil using tongs or a slotted spoon. Transfer them to a plate lined with paper towels to drain any excess oil. Let them cool for a few minutes until they are warm but not too hot to handle. Just before serving, dust generously with powdered sugar. Serve immediately and enjoy your delicious Blueberry Cream Cheese Egg Rolls!

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TIPS FOR SUCCESS

Cool Fillings Completely: This is the most important tip!

Warm fillings will make the egg roll wrappers soggy, leading to a less crispy result.

Allow both blueberry and cream cheese fillings to cool fully before assembling.

Room Temperature Cream Cheese: Ensures a smooth, lump-free cream cheese filling.

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

Original recipe: <https://chefmaniac.com/blueberry-cream-cheese-egg-rolls-crispy-sweet-creamy/>