

## Crispy Fried Cheesecake Bites: Decadent & Easy Dessert

Get ready to experience dessert heaven! This



**OVEN**  
**350°F**

**TIME**  
**15-20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

500 grams of cheesecake (pre-made or homemade, thoroughly chilled)

100 grams all-purpose flour

2 large eggs (about 100 grams), beaten

200 grams panko breadcrumbs (for extra crispiness)

Oil for frying (vegetable, canola, or sunflower oil recommended)

50 grams powdered sugar for dusting

50 ml chocolate sauce for drizzling

Swaps and Notes:

**Cheesecake:** Using a well-chilled cheesecake is crucial. The colder it is, the easier it will be to cut and coat without falling apart. Plain, New York-style cheesecake works best as a base.

**Panko Breadcrumbs:** Panko is highly recommended as it provides a superior crispy texture compared to regular breadcrumbs. You can find it in most grocery stores.

**Oil for Frying:** Use a neutral-flavored oil with a high smoke point. Ensure you have enough oil to submerge the cheesecake bites or at least cover them halfway.

**Powdered Sugar & Chocolate Sauce:** These are classic garnishes. You could also use caramel sauce, raspberry coulis, or a dusting of cinnamon sugar.

**Flavor Variations:** For extra flair, you could add a pinch of cinnamon or nutmeg to the flour for the dredging station, or a tiny bit of orange zest.

Instructions:

**Prep Cheesecake:** Start by ensuring your cheesecake is thoroughly chilled. The colder, the better! Use a sharp knife (running it under hot water and wiping it clean between cuts can help) to carefully cut the cheesecake into bite-sized pieces. Aim for uniform squares or rectangles, about 1-1.5 inches.

**Set Up Dredging Station:** Prepare your dredging station. Set up three shallow bowls: Bowl 1: 100 grams of all-purpose flour.

Bowl 2: 2 large eggs, lightly beaten.

Bowl 3: 200 grams of panko breadcrumbs.

**Coat Cheesecake Pieces:** Working in small batches, carefully dip each cheesecake piece first into the flour, ensuring it's completely coated. Gently shake off any excess flour. Next, dip the floured piece into the beaten egg, allowing any excess egg to drip off. Finally, thoroughly coat the piece in the panko breadcrumbs, pressing gently to ensure the crumbs adhere well to all sides. Place the coated cheesecake pieces on a plate or tray as you go, keeping them separate.

**Chill (Optional but Recommended):** For best results and to prevent the cheesecake from melting too quickly during frying, place the coated cheesecake bites back in the freezer for about 15-20 minutes before frying.

**Fry:** In a deep pot or Dutch oven, heat about 2-3 inches of oil for frying to 175°C (350°F). Use a kitchen thermometer to ensure the temperature is accurate. Once the oil is hot, carefully add a few cheesecake bites to the oil, being careful not to overcrowd the pan (this will lower the oil temperature and make them greasy). Fry the cheesecake bites for about 2-3 minutes, turning occasionally with a slotted spoon or tongs, until they are beautifully golden brown and crispy on all sides.

**Drain Excess Oil:** Remove the fried cheesecake bites from the oil and transfer them to a plate lined with paper towels to drain any excess oil.

**Serve:** Arrange the hot, crispy fried cheesecake bites on a serving platter. Dust generously with powdered sugar using a sifter or fine-mesh sieve. Drizzle with chocolate sauce before serving. Enjoy immediately for the best crispy-creamy experience!

Tips for Success:

**Cheesecake Temperature is Key:** Make sure your cheesecake is very cold, preferably chilled overnight or even frozen for 30 minutes before cutting and coating. This helps it hold its shape during dredging and frying.

**Don't Overcrowd the Fryer:** Fry in small batches to maintain oil temperature. Overcrowding will lower the temperature, leading to greasy, less crispy results.

**Maintain Oil Temperature:** Use a thermometer to keep the oil at a consistent 350°F (175°C). Too low, and they absorb oil; too high, and the outside burns before the inside warms.

**Double Dredge (Optional):** For an extra thick and crispy crust, you can double dredge: after the first breadcrumb coating, dip the pieces again in egg, then again in breadcrumbs.

**Serve Immediately:** Fried cheesecake is best enjoyed right after frying when the coating is at its crispiest and the inside is still cool and creamy.

**Serving Suggestions and Pairings:**

Parties or gatherings: An easy-to-eat, impressive dessert.

A fun movie night treat.

An indulgent after-dinner dessert.

A special Valentine's Day treat (especially with a raspberry sauce!).

**Storage and Leftover Tips:**

## DIRECTIONS

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15. **Serving Suggestions and Pairings:** These Fried Cheesecake Bites are a decadent dessert all on their own. They're perfect for:
  16. **Parties or gatherings:** An easy-to-eat, impressive dessert.
  17. A fun movie night treat.
  18. An indulgent after-dinner dessert.
  19. A special : Valentine's Day treat (especially with a raspberry sauce!).
  20. Pair them with a scoop of vanilla bean ice cream (if you don't mind extra decadence!), fresh berries, or a warm cup of coffee.
21. **Storage and Leftover Tips:** Fried cheesecake is truly best enjoyed immediately. The crispy coating will soften over time. Leftovers can be stored in an airtight container in the refrigerator for 1-2 days, but they will not be as crispy. To attempt to re-crisp, you can try reheating in an air fryer or a very hot oven for a few minutes, but expect a slightly different texture.
22. **More Recipes You Will Love:** If you loved the indulgent and creative nature of this fried cheesecake, you'll definitely want to explore some of these other fantastic dessert recipes:
  23. For a fun and whimsical treat that's always a hit, check out my [How This Unicorn Poke Cake Became My Favorite Party Trick](#).
  24. Indulge your chocolate cravings with my : [These Chocolate Chip Cookie Dough Brownie Bombs Are My](#)

Favorite Sweet Obsession.

25. If you're a brownie aficionado, you must try : The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot!).

## SWAPS & NOTES

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**Plain, New York-style cheesecake** works best as a base.

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/crispy-fried-cheesecake-bites-decadent-easy-dessert/>