

Crispy Cherry Cheesecake Egg Rolls: Easy Air Fryer Dessert

Get ready to experience a delightful twist on two beloved treats! These



OVEN
350°F

TIME
15-20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 12 egg roll wrappers
- 8 ounces cream cheese, room temperature
- 1/3 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 21 ounces cherry pie filling (canned or homemade)
- Powdered sugar (for dusting)

Swaps and Notes:

Cream Cheese: Ensure your cream cheese is at room temperature for a perfectly smooth, lump-free filling.

Cherry Pie Filling: While cherry pie filling is classic, you can experiment with other fruit pie fillings like blueberry, apple, or peach.

Vanilla Extract: Pure vanilla extract makes a difference in the cream cheese filling's flavor.

Sugar: Granulated sugar for the cream cheese mixture. Powdered sugar is for dusting after frying.

Egg Roll Wrappers: These are readily available in the refrigerated section of most grocery stores, usually near the produce or tofu.

Frying Method: This recipe is optimized for the air fryer for crispness with less oil. You can also deep fry them (at 350°F / 175°C) until golden, or bake them in a preheated oven at 375°F (190°C) for 15-20 minutes, flipping halfway, until golden (though they may not be as crispy as air-fried or deep-fried).

Oil Spray: Olive oil spray or any neutral cooking oil spray works well for air frying to achieve crispiness.

Toppings: Beyond powdered sugar, consider a drizzle of chocolate sauce, caramel sauce, or whipped cream for extra decadence.

Instructions:

Prepare Air Fryer: Begin by spraying your air fryer basket generously with cooking spray. This helps prevent sticking and promotes even browning.

Make Cream Cheese Filling: In a medium-sized bowl, combine the softened cream cheese, granulated sugar, and vanilla extract. Mix thoroughly with a spoon or whisk until the mixture is completely smooth and creamy, with no lumps.

Set Up Assembly Station: Lay out an egg roll wrapper on a clean, flat surface. Keep the remaining wrappers covered with a damp paper towel to prevent them from drying out.

Fill Egg Roll: Add one to two tablespoons of cherry pie filling in the center of the egg roll wrapper. The amount will depend on how full you like your rolls. Then, add about two tablespoons of the prepared cream cheese filling directly on top of the cherry pie filling.

Seal the Egg Roll: Use a pastry brush (or your fingertip) and brush water along all four edges of the egg roll wrapper. This will help create a strong seal.

Roll the Egg Roll: To roll, fold the bottom corner of the wrapper up and over the filling, tucking it in tightly. Then, fold in both side corners towards the center. Roll the egg roll tightly from the bottom upward, forming a neat cylinder. Before sealing completely, brush the top corner (the last flap) with water again, and press firmly to seal the egg roll completely. Ensure all edges are well-sealed to prevent filling from leaking during cooking.

Prepare for Air Frying: Once an egg roll is sealed, lightly spray the entire exterior of the egg roll wrapper with olive oil spray. This is key for achieving a golden, crispy finish in the air fryer.

Air Fry: Place the prepared egg roll(s) into the air fryer basket in a single layer. Do not overcrowd the basket; cook in batches if necessary. Set the air fryer to 350°F (175°C) and air fry for 8-10 minutes, flipping halfway through, until they are golden brown and crispy on all sides. Cooking times can vary based on your air fryer model, so keep an eye on them.

Cool & Serve: Once cooked, carefully remove the hot egg rolls from the air fryer basket. Let them cool slightly on a wire rack for a few minutes. This allows the filling to set and prevents burns. Finally, sprinkle generously with powdered sugar

using a sifter or fine-mesh sieve. Plate, serve, and enjoy your delicious, homemade Cherry Cheesecake Egg Rolls!

Tips for Success:

Chill Cheesecake Well: If using homemade cheesecake, ensure it's very cold to make it easier to cut and handle without falling apart.

Room Temp Cream Cheese: For the filling, soft cream cheese is essential for a smooth, lump-free mixture.

Don't Overfill: While tempting, overfilling the egg rolls can make them difficult to roll and more prone to bursting during cooking.

Seal Tightly: A good seal is crucial to prevent the filling from oozing out. Water helps the wrapper stick firmly together.

Don't Overcrowd Air Fryer: Cook in a single layer with space between egg rolls for proper air circulation, ensuring they get evenly crispy.

Spray with Oil: A light spray of oil is necessary for that golden-brown, crispy exterior in the air fryer.

Cool Slightly: The filling will be very hot right out of the air fryer. Let them cool for a few minutes before diving in to prevent burns.

Serving Suggestions and Pairings:

Party dessert or appetizer: Easy to pick up and enjoy.

DIRECTIONS

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- 2. Make : Cream Cheese Filling:** In a medium-sized bowl, combine the softened cream cheese, granulated sugar, and vanilla extract. Mix thoroughly with a spoon or whisk until the mixture is completely smooth and creamy, with no lumps.
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17. **Serving Suggestions and Pairings:** These Cherry Cheesecake Egg Rolls are a decadent treat perfect for any sweet craving. They make a fantastic:
18. **Party dessert or appetizer:** Easy to pick up and enjoy.
19. **Movie night treat:** Fun and satisfying.
20. **After-dinner indulgence:** A unique twist on classic cheesecake.
21. **Serve them simply** dusted with powdered sugar.
22. **Offer extra** chocolate sauce, caramel sauce, or raspberry coulis for dipping.
23. **A side of** whipped cream or a small scoop of vanilla ice cream would also be delightful.
24. **For other fantastic** dessert ideas, you might also enjoy:
25. **My Fried : Cheesecake** for a different take on crispy, creamy indulgence.

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

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