

## Strawberry Cheesecake Chimichangas: Crispy, Creamy & Delicious!

Strawberry Cheesecake Chimichangas: Crispy, Creamy, and Utterly Irresistible!



**OVEN**  
**360°F**

**TIME**  
**2-3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

6 (8-inch) soft flour tortillas  
8 oz cream cheese, room temperature  
2 Tablespoons sour cream  
1 Tablespoon granulated sugar  
1 teaspoon vanilla extract  
¾ cups sliced fresh strawberries  
Vegetable oil, for frying (about 2-2 ½ inches deep in your pan)  
1 Tablespoon ground cinnamon  
1/3 cup granulated sugar  
1 cup sliced fresh strawberries  
Optional: whipped cream, chocolate syrup, or ice cream

### DIRECTIONS

1. Prepare the Cheesecake Filling: In a medium mixing bowl, using an electric mixer or a whisk, beat the 8 oz cream cheese (room temperature) until it's smooth and creamy. Add the 2 Tablespoons sour cream, 1 Tablespoon granulated sugar, and 1 teaspoon vanilla extract. Continue beating until all ingredients are well combined and the mixture is light and fluffy. Gently fold in the ¾ cups of sliced fresh strawberries. Stir just until they are evenly distributed throughout the cream cheese mixture.
2. Assemble the Chimichangas: Lay out one of your 8-inch soft flour tortillas on a clean work surface. Spoon about one-sixth of the strawberry cheesecake filling onto the lower third of the tortilla. Spread it into a log shape, leaving space on the sides. Fold the two sides of the tortilla in toward the center over the filling (like an envelope). Then, starting from the bottom (the edge closest to the filling), tightly roll the tortilla up like a burrito. Once rolled, secure it tightly with one or two toothpicks inserted horizontally through the seam, to prevent it from unfolding during frying. Repeat this process for all 6 tortillas.
3. Prepare Coating & Drain Plate: In a shallow bowl (wide enough to roll a chimichanga), combine the 1/3 cup granulated sugar with 1 Tablespoon ground cinnamon. Stir until well mixed. Set aside. Line a large plate with a few layers of paper towels. This will be used to drain the fried chimichangas.
4. Heat Oil for Frying: In a deep saucepan or a heavy-bottomed skillet, pour about 2 to 2 ½ inches of vegetable oil for frying. Place the pan over

medium-high heat. Heat the oil until it reaches 360°F (182°C). If you don't have a thermometer, you can test the oil by dropping a tiny piece of tortilla into it; it should sizzle vigorously immediately.

5. 5. Fry the Chimichangas: Carefully place 2-3 chimichangas into the hot oil at a time, making sure not to overcrowd the pan (overcrowding lowers the oil temperature and leads to soggy results). Fry for about 2-3 minutes, flipping them as needed, until they are golden brown and crispy on all sides.
6. 6. Drain & Coat: Using tongs or a slotted spoon, carefully transfer the fried chimichangas to the paper towel-lined plate to drain for about a minute. This allows excess oil to drip off. Immediately, while still warm, roll each chimichanga thoroughly in the cinnamon and sugar mixture until evenly coated. Crucially, don't forget to remove all toothpicks from the chimichangas before serving!
7. 7. Serve: Serve the Strawberry Cheesecake Chimichangas warm, garnished with the 1 cup of extra sliced fresh strawberries. You can also offer optional toppings like whipped cream, a drizzle of chocolate syrup, or a scoop of vanilla ice cream for an extra indulgent treat. Enjoy your delicious, homemade dessert!

## SWAPS & NOTES

Tortillas: Use 8-inch soft flour tortillas .  
Corn tortillas are too brittle for rolling.

Larger tortillas will yield fewer, larger chimichangas.

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

## TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure cream cheese and sour cream are at room temperature for a smooth filling.

Don't Overfill: Overfilling the tortillas can make them hard to roll and prone to bursting during frying.

Roll Tightly: A tight roll helps the chimichanga hold its shape and cook evenly.

Secure with Toothpicks: This is a vital step to prevent unraveling in the hot oil.

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

Original recipe: <https://chefmaniac.com/strawberry-cheesecake-chimichangas-crispy-creamy-delicious/>