

## Cheesecake Taquitos: A Sweet and Crispy Dessert Hack

1 (8 oz) package cream cheese, softened



OVEN  
400°F

TIME  
10-15 min

PRINT  
Recipe Card

SAVE  
PDF

### INGREDIENTS

- 1 (8 oz) package cream cheese, softened
- $\frac{1}{2}$  cup powdered sugar
- 1 teaspoon vanilla extract
- 8 small flour tortillas
- $\frac{1}{4}$  cup unsalted butter, melted
- $\frac{1}{4}$  cup granulated sugar
- 1 teaspoon ground cinnamon

### DIRECTIONS

1. Prepare the : Filling: In a medium bowl, beat the softened cream cheese, powdered sugar, and vanilla extract until the mixture is smooth and creamy.
2. Make the : Cinnamon Sugar: In a small, shallow bowl, whisk together the granulated sugar and ground cinnamon.
3. Assemble the : Taquitos: Lay out a flour tortilla on a flat surface. Spoon about 1-2 tablespoons of the cream cheese filling in a line down the center of the tortilla. Roll the tortilla up tightly, enclosing the filling. Repeat with the remaining tortillas and filling.
4. Prep for : Baking: Preheat your oven to 400°F (200°C). Brush the melted butter over the outside of each rolled tortilla, then roll it in the cinnamon sugar mixture, coating it completely.
5. Bake: Place the taquitos seam-side down on a baking sheet lined with parchment paper. Bake for 10-15 minutes, or until they are golden brown and crispy.
6. Cool and : Serve: Let the taquitos cool on the baking sheet for a few minutes before serving. The filling will be very hot. Serve warm.

### SWAPS & NOTES

**Cream Cheese:** Make sure your cream cheese is at room temperature.

This is crucial for a smooth, lump-free filling.

**Tortillas:** Small flour tortillas (burrito or taco size) work best here.

**Cinnamon Sugar:** You can adjust the ratio of cinnamon to sugar to your liking.

## TIPS FOR SUCCESS

**Don't Overfill:** It's tempting to add a lot of filling, but too much will make it leak out during baking.

**Roll Tightly:** Rolling the tortillas up tightly is key to a good shape and to ensure the filling stays put.

**Seam-Side Down:** Placing the taquitos seam-side down on the baking sheet helps keep them from unrolling while they bake.

**Bake to Crispiness:** The cooking time may vary depending on your oven.

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

Original recipe: <https://chefmaniac.com/cheesecake-taquitos-a-sweet-and-crispy-dessert-hack/>