

Fried Strawberry Cheesecake Sandwiches: The Ultimate Crispy, Creamy Dessert Upgrade

Fried Strawberry Cheesecake Sandwich



TIME
2-3 min

METHOD
Air fryer

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INGREDIENTS

Here's everything you need to create these heavenly fried dessert sandwiches: [Ingredient](#) [Quantity](#) [Notes](#)

For the Sandwich Brioche or White Bread:

For the Egg Wash & Coating Eggs:

DIRECTIONS

1. Follow these simple steps for perfectly golden and creamy fried strawberry cheesecake sandwiches.
2. Step 1: Prepare the Cheesecake Filling: In a medium bowl, use a hand mixer or wooden spoon to combine the softened cream cheese, powdered sugar, and vanilla extract. Mix until the mixture is completely smooth and creamy.
3. Step 2: Assemble the Sandwiches: Spread the cream cheese mixture evenly over four slices of bread.
4. Arrange the sliced fresh strawberries on top of the cream cheese filling. Don't overfill, or the cheese will squeeze out when frying.
5. Top with the remaining four slices of bread to create the sandwiches. Press them together gently.
6. Step 3: Prepare the Coatings: In a shallow dish (like a pie plate), whisk together the 2 eggs, 1/2 cup milk, and 1/2 teaspoon cinnamon to create the egg wash.
7. Pour the 1/2 cup granulated sugar onto a separate plate for the final coating.
8. Step 4: Fry the Sandwiches: Heat about one inch of oil in a large skillet over medium-high heat until it shimmers.
9. Carefully dip one sandwich at a time into the egg wash, ensuring both sides are fully coated, but don't let it soak-you don't want the bread to get soggy.
10. Place the dipped sandwich into the hot oil. Fry for about 2-3 minutes per side, or until the exterior is a deep, golden brown and perfectly crisp.
11. Remove the fried sandwich and place it on a paper towel-lined plate to drain excess oil for about 30 seconds.

12. Step 5: Finish and Serve: Immediately, while the sandwich is still warm, roll both sides in the plate of granulated sugar until fully coated. Slice diagonally and serve immediately while the exterior is crispy and the filling is warm and gooey.

SWAPS & NOTES

For the Sandwich Brioche or White Bread 8 slices Brioche is recommended for its rich flavor and soft texture, but any thick-cut bread works.

Cream Cheese, softened 8 oz (1 package) Must be softened for a smooth filling.

Powdered Sugar 1/4 cup Used to sweeten the cream cheese filling.
Vanilla Extract 1 tsp For flavor in the cheesecake filling.

TIPS FOR SUCCESS

Soften the Cream Cheese Completely: This is crucial.

Cold cream cheese will result in a lumpy filling that's hard to spread and won't feel smooth when you bite into the sandwich.

Use a Sturdy Skillet: A heavy-bottomed skillet, like cast iron, maintains heat better, which is key for getting a consistent, golden crust without over-soaking the bread in oil.

Fry in Batches: Don't crowd the pan!

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

Original recipe: <https://chefmaniac.com/fried-strawberry-cheesecake-sandwiches-the-ultimate-crispy-creamy-dessert-upgrade/>