

Golden, Cinnamon-Sugar Coated Chimichangas Stuffed with Creamy Cheesecake & Strawberries

If there's one dessert that's guaranteed to make everyone's eyes light up, it's these



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 6 large flour tortillas
- 8 oz cream cheese, softened
- ... cup powdered sugar
- 1 tsp vanilla extract
- $\frac{1}{2}$ cup diced fresh strawberries
- $\frac{1}{2}$ cup granulated sugar (for coating)
- 1 tsp cinnamon (for coating)
- Oil for frying

Step-by-Step Instructions:

1. Make the Cheesecake Filling:

In a mixing bowl, I beat the cream cheese, powdered sugar, and vanilla extract until smooth and creamy.

Then, I gently fold in the diced fresh strawberries, being careful not to mash them too much.

2. Assemble the Chimichangas:

I lay out a flour tortilla and spread 2-3 tablespoons of the filling in the center.

To fold them properly, I tuck in the sides first, then roll it up tightly like a burrito.

It's important to roll them snugly so the filling doesn't leak out while frying.

3. Fry Until Golden:

In a deep skillet, I heat about 2 inches of oil over medium heat.

Once the oil is hot (around 350°F / 175°C), I carefully place one or two chimichangas at a time into the oil.

I fry them for 1-2 minutes per side, flipping gently with tongs, until they're golden brown and crispy.

After frying, I transfer them to a paper towel-lined plate to drain excess oil.

4. Coat in Cinnamon Sugar:

While the chimichangas are still warm, I roll them in a cinnamon sugar mixture (¾ cup granulated sugar + 1 tsp cinnamon).

This step gives them a sweet, slightly crunchy coating-like a cross between a churro and a cheesecake!

5. Serve & Enjoy!:

I love serving these warm, sometimes with an extra drizzle of chocolate or caramel sauce.

A dollop of whipped cream or a scoop of vanilla ice cream takes them to the next level!

My Tips for Perfect Chimichangas:

Seal them well - If you're worried about them unrolling while frying, secure them with toothpicks (just remember to remove them before serving!).

Don't overcrowd the pan - Fry just one or two at a time to keep the oil temperature consistent.

Want to bake them instead? Brush with melted butter and bake at 375°F (190°C) for 15-18 minutes, flipping halfway through.

For an air-fryer version - Spray with cooking spray and air-fry at 375°F for 8-10 minutes, flipping halfway.

What to Serve with Strawberry Cheesecake Chimichangas:

Chocolate sauce - Because cheesecake + chocolate = heaven.

Caramel drizzle - Adds a buttery, caramelized sweetness.

DIRECTIONS

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18. What to Serve with Strawberry Cheesecake Chimichangas: These indulgent treats are amazing on their own, but if you want to take them to the next level, try pairing them with:
 19. Chocolate sauce - Because cheesecake + chocolate = heaven.
 20. Caramel drizzle - Adds a buttery, caramelized sweetness.
 21. Whipped cream - Light, fluffy, and the perfect contrast to the crispy shell.
 22. Vanilla ice cream - A warm-and-cold contrast that's truly irresistible.
23. Frequently Asked Questions: Q: Can I make these ahead of time?A: Yes! You can assemble the chimichangas and keep them in the fridge for up to 12 hours before frying.
24. Q: Can I use other fruits?A: Absolutely! Try using blueberries, raspberries, or even banana slices for a fun twist.
25. Q: Can I freeze them?A: Yes! Freeze uncooked chimichangas on a baking sheet, then transfer them to a freezer bag. When ready to cook, fry straight from frozen (just add 1-2 extra minutes to the cook time).

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

Original recipe: <https://chefmaniac.com/golden-cinnamon-sugar-coated-chimichangas-stuffed-with-creamy-cheesecake-strawberries/>