

Deep Fried Strawberry Cheesecake Pies: The Viral Dessert Hack That's Crispy, Creamy, and Irresistible

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TIME
20 min

METHOD
Air fryer

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INGREDIENTS

? Swaps and Notes:

Wrapper Swap: If you want a truly shatteringly crisp exterior, ditch the flour tortillas and use egg roll wrappers instead. They puff up beautifully when fried.

Filling Flavor Swaps: Strawberry is classic, but you can swap the jam for blueberry preserves, raspberry jam, or even a spoonful of caramel sauce for an apple pie vibe.

Healthier Option: You can turn these into "air fryer cheesecake wraps." Spray the assembled rolls with oil and air fry at 375°F (190°C) for 6-8 minutes, flipping halfway, until golden brown.

DIRECTIONS

- Step 1: Prepare the Creamy Filling:** In a medium bowl, use an electric hand mixer (or a stand mixer) to beat the softened cream cheese until it is completely smooth. Add the powdered sugar and vanilla extract, and continue beating until the mixture is light, fluffy, and there are no lumps remaining.
- Step 2: Assemble the Pies:** Lay a tortilla flat. Spread 1-2 tablespoons of the cheesecake filling in a line across the center of the tortilla.
- Spoon 1 tablespoon of strawberry jam directly on top of the cream cheese filling.
- Beat the single egg in a small bowl to create an egg wash. Use your finger or a pastry brush to lightly coat all four edges of the tortilla with the egg wash.
- Roll the tortilla tightly, like a miniature burrito. Fold in the two sides first, then roll from the bottom. The egg wash will help seal the edges tightly. Repeat with the remaining pies.
- ? **Chef's Tip:** For a cleaner, firmer fry, place the assembled rolls on a plate and freeze them for 15 minutes. This helps the filling set and prevents bursting during frying.
- Step 3: Fry Until Golden:** Pour enough frying oil into a deep pan or pot to reach a depth of about 2 inches. Heat the oil to 350°F (180°C). Use a thermometer to ensure accuracy—too cold, and they'll be greasy; too hot, and they'll burn.
- Carefully place the pies, seam-side down, into the hot oil (do this in batches to avoid overcrowding).

9. Fry each roll for 2-3 minutes total, turning occasionally, until they are a rich, crispy golden brown on all sides.
10. Remove the pies with tongs or a slotted spoon and place them immediately on a wire rack lined with paper towels to drain any excess oil.
11. Step 4: Dust and Serve Warm: Transfer the warm pies to a serving plate. Immediately dust generously with powdered sugar. Serve right away while the wrapper is crispy and the filling is gloriously gooey and warm!

SWAPS & NOTES

Cheesecake Filling Cream cheese, softened 8 oz (225 g) Must be fully softened to avoid lumps.

Powdered sugar Don't use granulated sugar; it will make the filling gritty.

Vanilla extract 1 tsp Use a good quality extract for the best flavor.

For Assembly Strawberry jam (or berry filling) 1 cup High-quality jam or homemade preserves work best.

TIPS FOR SUCCESS

Softened Cream Cheese is Key: Take your cream cheese out at least an hour before you plan to bake.

This is the secret to a smooth, lump-free filling.

Mind the Temperature: If you don't have a thermometer, drop a tiny piece of tortilla into the oil.

If it bubbles vigorously right away, the oil is ready.

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

Original recipe: <https://chefmaniac.com/deep-fried-strawberry-cheesecake-pies-the-viral-dessert-hack-thats-crispy-creamy-and-irresistible/>