

Crispy Blueberry Cream Cheese Egg Rolls: The Ultimate Dessert Mashup

Crispy Blueberry Cream Cheese Egg Rolls: A Dessert Game Changer



TIME
2-3 min

METHOD
Air fryer

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Blueberry Filling:

2 cups fresh blueberries: Fresh is best for texture, though frozen can work in a pinch.

1/3 cup sugar: Adjust slightly depending on the sweetness of your berries.

1 tablespoon lemon juice: This brightens the fruit and cuts through the sweetness.

7 tablespoons water (divided): Used for cooking the berries and creating the slurry.

3 tablespoons cornstarch: This is essential for thickening the sauce so it doesn't leak out.

For the Cream Cheese Filling:

8 oz cream cheese: Ensure it is at room temperature for a smooth, lump-free filling.

1/3 cup sugar: To sweeten the "cheesecake" base.

1 teaspoon lemon juice: Adds a necessary tang.

1 teaspoon vanilla extract: For that classic dessert aroma.

For Assembly and Frying:

12 egg roll wrappers: Found in the refrigerated produce section of most grocery stores.

2+ cups vegetable oil: For frying (use an oil with a high smoke point).

1/4 cup powdered sugar: For a beautiful, snowy finish.

DIRECTIONS

1. Prepare the Blueberry Filling: In a medium saucepan over medium heat, combine the blueberries, sugar, lemon juice, and 4 tablespoons of the water. Cook, stirring occasionally, until the blueberries begin to burst and release their juices. In a small bowl, whisk together the remaining 3 tablespoons of water and the cornstarch to create a slurry. Stir the slurry into the bubbling blueberry mixture and continue to cook until thickened. Remove from heat and let it cool completely. This is crucial-hot filling will tear the wrappers.
2. Whip the Cream Cheese: In a medium mixing bowl, beat the softened cream cheese, sugar, lemon juice, and vanilla until the mixture is light and fluffy. If you're in a hurry for other treats, you might like these Cake Mix Cookies, but for this recipe, taking the time to whip the cheese properly makes a world of difference.
3. Assemble the Egg Rolls: Lay an egg roll wrapper on a clean surface in a diamond shape. Place about 1.5 tablespoons of the cream cheese mixture in the center, followed by a generous spoonful of the blueberry filling.
4. To Fold: Moisten the edges of the wrapper with a bit of water. Fold the bottom corner over the filling, tuck in the sides, and roll tightly toward the top corner. Ensure the edges are sealed well to prevent "blowouts" in the fryer.
5. Fry to Perfection: Heat the vegetable oil in a heavy skillet or deep fryer to 350°F. Carefully slide 2-3 egg rolls into the oil at a time. Fry for 2-3 minutes, turning occasionally, until they are a deep golden

brown.

6. **Drain and Dust:** Remove the egg rolls and place them on a wire rack or paper towels to drain excess oil. While still warm, dust them generously with powdered sugar.

SWAPS & NOTES

: The Texture: You get a hot, crispy shell that gives way to a silky, creamy center and bursts of juicy blueberries.

The Versatility: They work as a fancy party appetizer, a late-night snack, or a unique addition to a brunch spread.

The "Wow" Factor: People are always surprised to find a sweet filling inside an egg roll wrapper.

If you love fruit-forward treats, this recipe is a must-try.

TIPS FOR SUCCESS

Don't Overfill: It's tempting to pack them full, but too much filling will cause the wrappers to burst during frying.

Cool the Filling: If the blueberry sauce is even slightly warm, it will soften the egg roll wrapper, making it impossible to roll without tearing.

Seal it Tight: Use a "finger-painting" method with water to ensure every edge is glued shut.

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

Original recipe: <https://chefmaniac.com/crispy-blueberry-cream-cheese-egg-rolls-the-ultimate-dessert-mashup/>