

Fried Blueberry Cheesecake Egg Rolls (Easy 40-Minute Dessert!)

Blueberry Cream Cheese Egg Rolls

OVEN
375°F

TIME
40 min

METHOD
Air fryer

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Recipe Card

INGREDIENTS

For the Blueberry Filling:

2 cups fresh blueberries

1/3 cup granulated sugar

1 tablespoon lemon juice (divided)

7 tablespoons water (divided)

3 tablespoons cornstarch

For the Cream Cheese Filling:

8 oz cream cheese, room temperature

Remaining lemon juice

1 teaspoon vanilla extract

For Assembly & Frying:

12 egg roll wrappers

2 cups vegetable oil (for frying)

1/4 cup powdered sugar (for dusting)

DIRECTIONS

1. Make the Blueberry Compote: In a saucepan, combine blueberries, sugar, 1 tablespoon lemon juice, and 4 tablespoons water. Cook over medium heat until berries burst and release their juices.
2. Mix remaining water with cornstarch and stir into the blueberry mixture. Cook until thickened. Remove from heat and cool completely.
3. Prepare the Cream Cheese Filling: Beat cream cheese, sugar, remaining lemon juice, and vanilla extract until smooth and fluffy.
4. Assemble the Egg Rolls: Lay an egg roll wrapper on a clean surface in a diamond shape. Add a spoonful of cream cheese filling and a spoonful of cooled blueberry filling in the center.
5. Moisten edges with water, fold in the sides, and roll tightly to seal.
6. Fry to Golden Perfection: Heat vegetable oil to 350°F (175°C). Fry egg rolls in batches for 2-3 minutes per side, until golden brown and crispy.
7. Drain on paper towels.
8. Finish & Serve: Dust generously with powdered sugar and serve warm.

SWAPS & NOTES

No need to thaw - just cook a bit longer.

Bottled juice works, but fresh adds brightness.

Air fryer option: Spray with oil and cook at 375°F for 8-10 minutes, flipping halfway.

Baked version: Brush with oil and bake at 400°F for 12-15 minutes until golden.

TIPS FOR SUCCESS

Seal edges tightly to prevent filling from leaking.

Do not overcrowd the pan when frying.

Maintain oil temperature around 350°F for even browning.

Let the filling cool fully before assembling.

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

Original recipe: <https://chefmaniac.com/fried-blueberry-cheesecake-egg-rolls-easy-40-minute-dessert/>