

## Strawberry Cheesecake Egg Rolls with Lemon Glaze Are the Crispy Dessert Everyone Loves

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**OVEN**  
**350°F**

**TIME**  
**2 to 3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Egg Rolls:

- 8 oz cream cheese, softened
- 1/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 cup fresh strawberries, diced
- 1 large egg, beaten, for sealing the wrappers
- 8 to 10 egg roll wrappers
- Vegetable oil, for frying

For the Lemon Glaze:

- 1 cup powdered sugar
- 2 tablespoons fresh lemon juice
- 1 teaspoon lemon zest

Optional Garnish:

- Extra diced strawberries
- Additional lemon zest

### DIRECTIONS

1. Prepare the cheesecake filling: In a medium mixing bowl, beat the softened cream cheese, granulated sugar, and vanilla extract until smooth and creamy. Gently fold in the diced strawberries so they are evenly distributed without breaking down too much.
2. Assemble the egg rolls: Lay an egg roll wrapper on a clean surface with one corner facing you like a diamond. Spoon about 2 tablespoons of filling into the center.
3. Fold the bottom corner over the filling, then fold in the sides. Brush the edges with beaten egg and roll tightly to seal. Repeat with the remaining wrappers and filling.
4. Fry until golden: Heat vegetable oil in a deep skillet or saucepan to 350°F (175°C). Fry the egg rolls in batches for 2 to 3 minutes per side, or until golden brown and crispy. Transfer them to a paper towel-lined plate to drain.
5. Make the lemon glaze: In a small bowl, whisk together the powdered sugar, lemon juice, and lemon zest until smooth. Add a little more lemon juice if you want a thinner glaze, or a bit more powdered sugar if you prefer it thicker.
6. Finish and serve: Drizzle the warm egg rolls with the lemon glaze. Garnish with extra diced strawberries or more lemon zest if desired, then serve immediately while the shells are crisp and the filling is creamy.

### SWAPS & NOTES

Fresh strawberries are ideal because they bring bright flavor and a nice texture, but make sure they are diced small and patted dry if they are especially juicy.

Too much moisture can make the filling looser and the wrappers harder to seal.

The lemon glaze is a perfect match for the strawberry cheesecake filling, but you could also make a simple vanilla glaze if you want a softer citrus note.

Still, I think the lemon really helps balance the sweetness and adds that extra pop that makes these feel special.

## TIPS FOR SUCCESS

A couple tablespoons of filling is enough to give you a creamy center without risking leaks during frying.

Seal the wrappers well with egg wash, especially along the final edge.

That helps keep the filling tucked inside and gives you a neater final result.

Keep the oil temperature steady around 350°F.

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

Original recipe: <https://chefmaniac.com/strawberry-cheesecake-egg-rolls-with-lemon-glaze-are-the-crispy-dessert-everyone-loves/>