



Air Fryer Cherry Cheesecake Egg Rolls

Description

If you're a fan of cherry cheesecake and love the convenience of your air fryer, this dessert recipe is going to hit all the right notes. These **Air Fryer Cherry Cheesecake Egg Rolls** combine the creamy decadence of cheesecake with the tart sweetness of cherry pie filling wrapped in a crispy egg roll shell. Best of all, they come together quickly and easily, making them perfect for a quick treat or a party-ready dessert.

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Ingredients

- 1 cup cream cheese, softened
- 1/4 cup granulated sugar
- 1 teaspoon vanilla extract
- 1 can (21 oz) cherry pie filling
- 12 egg roll wrappers
- Butter-flavored cooking spray
- Powdered sugar, for dusting (optional)

Instructions

Step 1: Prepare the Cheesecake Filling

In a medium bowl, beat together the **cream cheese**, **sugar**, and **vanilla extract** until smooth and creamy. This will form the rich, tangy cheesecake base of your egg rolls.

Step 2: Fill the Egg Rolls

Lay one **egg roll wrapper** flat on a clean surface. Spoon about **2 tablespoons** of the cream cheese mixture slightly below the center of the wrapper. Then, add **1 tablespoon** of cherry pie filling on top of

the cream cheese.

Step 3: Fold and Seal

Fold in the sides of the wrapper, then roll it up tightly from bottom to top, just like a burrito. Seal the edge with a dab of water to keep everything intact. Repeat this process for the remaining wrappers.

Step 4: Preheat Your Air Fryer

Preheat your air fryer to **400°F (200°C)** for about **3 minutes** to ensure even cooking and a crisp finish.

Step 5: Air Fry to Perfection

Lightly spray each egg roll with **butter-flavored cooking spray**, ensuring even coverage for a golden, buttery finish. Place the egg rolls in the air fryer basket, leaving space between them so the air can circulate freely.
Air fry in batches for **7-8 minutes**, flipping halfway through, until golden brown and crispy.

Step 6: Serve and Enjoy

Let the egg rolls cool slightly before optionally dusting them with **powdered sugar**. Serve warm and watch them disappear in seconds!

Variations & Tips

- **Fruit Swap:** Not a cherry fan? Try **blueberry**, **apple**, or **strawberry** pie filling for a fruity twist.
- **Spiced Cream Cheese:** Add a pinch of **cinnamon** or **nutmeg** to the cream cheese filling for a warm, spiced flavor.
- **Savory Spin:** Craving something savory instead? Fill the egg rolls with **ricotta and spinach**, then dip them in **warm marinara sauce**.
- **No Air Fryer?** No problem! Bake in a **preheated oven at 425°F (220°C)** for **12-15 minutes**, flipping halfway through until golden and crispy.

Final Thoughts

These Air Fryer Cherry Cheesecake Egg Rolls are an irresistible mix of creamy, fruity, and crispy. Whether you’re making them for a family dessert night, a festive gathering, or just because you’re craving something sweet and simple, they’re sure to be a crowd favorite. Easy to customize, fast to cook, and delicious to devour—this is one air fryer recipe you’ll be making on repeat!

Category

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Author
rauf

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