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Strawberry Cheesecake Egg Rolls

Strawberry Cheesecake Egg Rolls are an easy, crowd-pleasing finger food that delivers the perfect balance of tangy cheesecake filling and sweet strawberry flavor. You can fry them in oil for a golden, crispy shell or pop them in your air fryer for a lighter twist — but skip the oven, as baking tends to make the wrappers chewy. Want to change it up? Feel free to swap in your favorite fruit for a fun, customizable dessert!

Makes 12 egg rolls

Ingredients:

- 12 egg roll wrappers
- 8 oz (225 g) cream cheese, softened
- 2 tbsp sour cream
- 1/4 cup granulated sugar
- 1 tsp lemon juice, fresh
- 1/2 tsp vanilla paste or extract
- 1/2-3/4 cup diced fresh strawberries (or strawberry jam/preserves)
- 1 egg (for egg wash)
- Powdered sugar (for dusting, optional)
- Oil for frying (if deep-frying) or cooking spray (if air frying)

Instructions:

1. Make the filling:
In a bowl, mix the softened cream cheese, sour cream, granulated sugar and lemon juice until smooth. Add vanilla paste or extract and mix until incorporated. Gently fold in the diced strawberries (or swirl in strawberry jam).

2. Assemble the egg rolls:

Lay an egg roll wrapper on a clean surface with a corner facing you (like a diamond). Spoon about 2 tablespoons of filling near the bottom corner. Fold the bottom corner over the filling, fold in the sides and roll up tightly. Seal the edge with a little egg wash.

3. Cook the egg rolls:

- Frying: Heat 1–2 inches of oil in a deep pan to 350°F (175°C). Fry egg rolls 2–3 at a time for 2–3 minutes, turning occasionally, until golden brown. Drain on paper towels.
- Air fryer: Lightly spray egg rolls with cooking spray. Air fry at 375°F (190°C) for 6–8 minutes flipping halfway, until crisp and golden.

4. Serve:

Let cool slightly. Dust with powdered sugar if desired. Serve warm, optionally with extra strawberry sauce or whipped cream.