



CHERRY CHEESECAKE CHIMICHANGAS

Ingredients

- 6 (8-inch) soft flour tortillas
 - 8 oz. cream cheese (softened)
 - 4 teaspoons sugar
 - 1 teaspoon vanilla extract
 - 1 ½ cups cherries from cherry pie filling
 - Vegetable oil (for frying)
 - 1 TBSP cinnamon
 - 1/2 cup sugar
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Instructions

1. Mix cream cheese, sugar and vanilla in a small bowl.
2. Divide the mixture evenly between 6 tortillas and spread evenly in the lower third of each tortilla.
3. Add ¼ cup cherries onto each tortilla in the center of cream cheese.
4. Fold sides of each tortilla toward the center and then roll up the tortilla tight like a burrito, securing with a toothpick.
5. Combine 1/2 cup sugar & 1 tablespoon cinnamon in a shallow bowl. Set aside.
6. Line a large plate with paper towels. Set aside.
7. In 5 inch deep saucepan place about 2 -2 1/2 inch vegetable oil and heat it over medium-high heat.
8. Fry the chimichangas until golden brown and crispy, about 2-3 minutes and flip them as needed.
9. Transfer fried chimichangas onto paper towel lined plate to drain for a minute, then roll them in the cinnamon-sugar mixture.
10. Remove toothpicks from the chimichangas before serving!