

# Strawberry Chimichangas

# Cheesecake

## Ingredients

For chimichangas:

6 (8-inch) soft flour tortillas  
8 oz cream cheese ( room temperature)  
2 Tablespoon sour cream  
1 Tablespoon sugar  
1 teaspoon vanilla extract  
3/4 cups sliced strawberries  
Vegetable oil-for frying  
For coating:  
1 Tablespoon cinnamon  
1/3 cup sugar

## How to make it :

Beat cream cheese , sour cream, 1 tablespoon sugar and vanilla extract .

Fold in 3/4 cup of sliced fresh strawberries.

Divide the mixture evenly between 6 tortillas. Slather the filling in the lower third of each tortilla, fold the two sides of each tortilla toward the center and then roll the tortilla up like a burrito (secure it with a toothpicks!) .

Combine 1/3 cup sugar with 1 tablespoon cinnamon in a shallow bowl and set aside.

Line a large plate with paper towels.

In about 5 inch deep saucepan place about 2 -2½ inch vegetable oil for frying and heat it over medium-high heat until it reaches 360°F.

Fry the chimichangas until golden brown and crispy, about 2-3 minutes and flip them as needed (work in batches)

Transfer the chimichangas to the paper towel on a plate to drain for a minute, then roll them in the cinnamon and sugar mixture.

Don't forget to remove all toothpicks from the chimichangas!!!