

## Ingredients

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

## Directions

1. In a medium bowl, beat the cream cheese, sugar, and vanilla extract until smooth and creamy.
2. Lay an egg roll wrapper flat on a clean surface. Place about 2 tablespoons of the cream cheese mixture slightly below the center of the wrapper. Top it with 1 tablespoon of cherry pie filling.
3. Fold in the sides and then roll up the wrapper tightly. Use a little water to seal the edges. Repeat with the remaining wrappers and filling.
4. Preheat your air fryer to 400°F (200°C) for about 3 minutes.
5. Lightly spray the egg rolls with butter-flavored cooking spray and place them in the air fryer basket, making sure they don't touch.
6. Fry in batches for 7-8 minutes, turning halfway through, until they are golden and crispy.
7. Let the egg rolls cool slightly before dusting with powdered sugar, if desired. Serve warm.

## Variations & Tips

If cherries aren't your thing, you can easily swap them for blueberry or strawberry pie filling. For a slightly different take, add a dash of cinnamon to the cream cheese mixture. You can also make these savory by using a ricotta and spinach filling with a side of marinara sauce. If you don't have an air fryer, bake them in a preheated oven at 425°F (220°C) for 12-15 minutes, turning halfway through.