

These easy air fryer creamy cheesecakes are delicious Russian-style cheesecakes (Syrniki) with a smooth, creamy, and melt-in-your-mouth texture, surrounded by a crispy caramelized crust. Cooked in Air Fryer in under 10 minutes.

Prep Time 5 minutes mins

Cook Time 10 minutes mins

Total Time 15 minutes mins

CourseDessert

CuisineAmerican, Russian

Servings 6

Calories 170 kcal

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Ingredients

- 8 oz Cream cheese 226 g, softened
- 1 Egg large
- 1/3 cup All-purpose Flour can sub for low-carb flour of choice
- 1 Teaspoon Vanilla extract
- 2 TBS Granulated sugar Can substitute for preferred granulated sweetener of your choice. I use Golden Monkfruit.
- 1 teaspoon baking powder
- Spray oil

Optional, but recommended toppings

- Sour cream
- Powdered sugar
- Fruit
- 2 TBS Semolina Optional, Semolina Flour.

Instructions

1. Preheat the air fryer to 350F/175C for 3 minutes.
2. In a mixing bowl add all ingredients: Cream cheese, egg, flour, sugar, semolina, vanilla extract, and baking powder.
3. Using a spoon or fork, mix all ingredients together until well combined.
4. Divide the mixture into 6 even parts.
5. Using your hands pick up one part and roll it into a ball. If the dough is too sticky (and this mixture will be sticky), roll the ball lightly in the flour. Or scoop the mixture using a spoon.
6. Place onto air fryer basket or tray, lined with parchment paper.
7. Gently shape the ball and press it into a pancake shape and make it approx. 3/4 inch thick. If the pancake is too sticky, gently pat it with a bit of flour.
8. Lightly spray cheesecakes with oil.
9. Air fry (air crisp mode) at 350F/180C for 5 minutes.
10. Open air fryer, flip each cheesecake on the other side, lightly spray with oil, and fry for an additional 3-4 minutes or until golden brown with a crispy caramelized crust.
11. Transfer to a plate, let cool a bit, and serve with your favorite topping, like powdered sugar, and top with some fruits. Delicious with a dollop of sour cream on top. Enjoy!

Notes

How to make the Air Fryer Cheesecakes low carb and keto-friendly:
Substitute flour for almond flour and

Substitute sugar for granulated sweetener of your choice

Nutrition

Calories: 170kcal Carbohydrates: 10g Protein: 5g Fat: 14g Saturated Fat: 8g Polyunsaturated Fat: 1g Monounsaturated Fat: 4g Trans Fat: 0.003g Cholesterol: 65mg Sodium: 200mg Potassium: 77mg Fiber: 0.4g Sugar: 5g Vitamin A: 547IU Calcium: 82mg Iron: 1mg