



Pumpkin Cheesecake Chimichangas

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 6

INGREDIENTS:

- | | |
|---|--|
| <input type="checkbox"/> 8-12 small flour tortillas | <input type="checkbox"/> 1 stick butter |
| <input type="checkbox"/> 8 oz. cream cheese, softened | <input type="checkbox"/> 1 cup sugar |
| <input type="checkbox"/> 4 tbsp. sugar | <input type="checkbox"/> 1 dash cinnamon |
| <input type="checkbox"/> 2 tbsp. sour cream | <input type="checkbox"/> 1 dash pumpkin spice |
| <input type="checkbox"/> 2 tsp. vanilla | <input type="checkbox"/> caramel sauce or honey, for drizzling |
| <input type="checkbox"/> 1 cup canned pumpkin pie filling (not plain pumpkin puree) | |

DIRECTIONS:

- ☐ 1. Mix softened cream cheese, sour cream, vanilla, and 2 tbsp. of sugar in a bowl until smooth and creamy. Set aside.
- ☐ 2. In another small bowl, place your pumpkin pie filling and add 2 tbsp. of sugar and 1/2 tsp. of vanilla.
- ☐ 3. Lay out your tortillas and place about 1 tbsp. of each filling in the center of each tortilla.
- ☐ 4. Roll the tortillas up like a burrito folding the bottom edges in and rolling.
- ☐ 5. Brush and coat each chimichanga with melted butter.
- ☐ 6. Roll and coat each chimichanga in the sugar, cinnamon, and pumpkin spice mixture. You can add as much or as little cinnamon and pumpkin spice as you like.
- ☐ 7. Preheat the air fryer to 375°F and place chimichangas inside.
- ☐ 8. Cook for 10-15 minutes or until golden brown and crispy.
- ☐ 9. Serve with a drizzle of caramel sauce or honey and a scoop of Laura Lynn Vanilla Ice Cream.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!