



Air-Fryer Tropical Cheesecake Bites



1/4th of recipe (2 bites): 108 calories, 3.5g total fat (2.5g sat. fat), 139mg sodium, 16.5g carbs, 1g fiber, 7.5g sugars, 2g protein

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Prep: 10 minutes **Cook:** 10 minutes



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Ingredients

1/4 cup light/reduced-fat cream cheese
1/2 cup pineapple tidbits packed in juice, thoroughly drained and roughly chopped
1 tbsp. unsweetened shredded coconut
2 tsp. honey
1/8 tsp. coconut extract
Dash cinnamon
8 square wonton wrappers (stocked with the tofu in the refrigerated section of the supermarket)
Optional dip: natural light whipped topping (like [Truwhip Skinny](#) or [So Delicious Dairy Free Cocowhip Light](#))

Directions

In a medium bowl, stir cream cheese until smooth. Add drained and chopped pineapple, shredded coconut, honey, coconut extract, and cinnamon. Mix until uniform.

Spoon 1/8th of the filling (about 1 1/2 tbsp. filling) into the center of a wonton wrapper. Moisten the wrapper edges with water, and fold the bottom left corner up to meet the top right corner, forming a triangle and enclosing the filling. Press firmly on the edges to seal.

Repeat to make 7 more pieces. Spray with nonstick spray.

Place in a single layer in the air fryer cooking basket. (If needed, save additional pieces for a second batch.) Set air fryer to 392 degrees (or the nearest degree). Cook until golden brown, 3 - 4 minutes.

MAKES 4 SERVINGS

Oven Alternative: Bake at 375 degrees until golden brown, about 12 minutes, carefully flipping halfway through.

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