

This Chocolate Chip Cookie Dough Cheesecake Is a Dessert Dream Come True

It's indulgent, it's nostalgic, and it's surprisingly simple to pull off.



OVEN
350°F

TIME
7 min

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INGREDIENTS

You'll Need

For the Crust: 1 1/2 cups graham cracker crumbs ...
1 cup granulated sugar 1/2 cup unsalted butter,
melted:

For the Cheesecake Filling: 3 blocks (8 oz each)
cream cheese, softened 1 cup granulated sugar 1
teaspoon vanilla extract 3 large eggs 1/2 cup sour
cream:

DIRECTIONS

1. Step-by-: Step)
2. Prep the : Pan and Crust
3. I preheat my oven to 325°F (163°C), grease a 9-inch springform pan, and line the bottom with parchment paper. In a bowl, I mix together the graham cracker crumbs, sugar, and melted butter until the texture resembles wet sand. I press it firmly into the bottom of the pan and bake it for 10 minutes. Once baked, I let it cool while prepping everything else.
4. Make the : Cheesecake Filling
5. In a large bowl (or stand mixer), I beat the softened cream cheese, sugar, and vanilla until smooth. Then I add the eggs one at a time, making sure each is fully incorporated before adding the next. Finally, I mix in the sour cream until everything is silky and lump-free.
6. Mix the : Cookie Dough
7. For the edible cookie dough layer, I cream the butter, granulated sugar, and brown sugar together until fluffy. I stir in the vanilla, then gradually add the heat-treated flour and a pinch of salt. Once that's mixed, I fold in the mini chocolate chips. The dough should be soft but scoopable.
8. Layer and : Swirl
9. Now comes the fun part. I pour half the cheesecake mixture into the cooled crust. Then I drop spoonfuls of the cookie dough across the top. I pour the remaining cheesecake mixture over that and gently swirl with a butter knife. You don't want to fully mix it-just create a marbled effect with bits of dough peeking through.

10. Bake : Low and Slow
11. I bake the cheesecake for 45-50 minutes. The edges should be set, but the center will still have a slight jiggle. I turn off the oven, crack the door, and let it cool for an hour inside. This helps prevent cracking and lets the cheesecake set gradually.
12. Chill and : Set
13. Once it's cooled to room temperature, I pop the cheesecake into the fridge for at least 4 hours, but preferably overnight. The longer it chills, the easier it is to slice and serve.
14. Decorate and : Serve
15. Before serving, I like to sprinkle more mini chocolate chips or dot the top with little balls of cookie dough. Sometimes I add a drizzle of chocolate ganache or a dusting of cocoa powder-whatever fits the vibe.
16. My Favorite : Ways to Serve This
17. This cheesecake is rich, so I usually serve it in small slices with something light on the side like:
18. Fresh berries or a berry compote
19. A tall glass of milk or espresso
20. Whipped cream for a little contrast
21. And yes, it freezes like a dream. Just slice it, wrap the pieces in plastic wrap, and store in an airtight container. Perfect for when that cheesecake craving strikes at midnight.
22. Tips for : Cheesecake Success
23. Don't overmix
24. : Once the eggs are in, mix just until combined to avoid a dense texture.
25. Use room temp ingredients

More recipes: [ChefManiac.com](https://chefmaniac.com)

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