

Caramel Cheesecake Cookies - Stuffed, Soft-Baked, and Drizzled with Sweetness

are a mash-up of three of the best things in life:



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cookies:

- 1½ cups all-purpose flour
- ½ tsp baking soda
- ½ tsp salt
- 1 tsp ground cinnamon
- ½ cup unsalted butter, softened
- ½ cup brown sugar, packed
- ... cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- ¾ cup graham cracker crumbs

For the Cheesecake Filling:

- 6 oz cream cheese, softened
- ... cup powdered sugar
- ½ tsp vanilla extract

For the Caramel Drizzle:

- ... cup store-bought caramel sauce, or homemade

DIRECTIONS

1. Make the Cheesecake Filling: In a small bowl, mix softened cream cheese, powdered sugar, and vanilla until smooth.
2. Scoop ½ teaspoon-size portions onto a parchment-lined plate and freeze while making the dough (about 20-30 minutes).
3. Mix the Cookie Dough: In a medium bowl, whisk together flour, baking soda, salt, cinnamon, and graham cracker crumbs.
4. In a separate large bowl, cream together butter, brown sugar, and granulated sugar until light and fluffy (2-3 minutes).
5. Beat in egg and vanilla.
6. Gradually add dry ingredients to the wet and mix until a dough forms.
7. Shape and Fill: Scoop about 1½ tbsps of dough and flatten into a disc.
8. Place a frozen cheesecake ball in the center, then wrap and seal with more dough. Roll into a ball.
9. Place on a parchment-lined baking sheet. Repeat with remaining dough.
10. Chill and Bake: Chill shaped cookie dough balls in the fridge for 20 minutes to prevent spreading.
11. Preheat oven to 350°F (175°C).
12. Bake for 10-12 minutes, or until edges are set and tops just begin to crack.
13. Let cool on baking sheet for 5 minutes, then transfer to a wire rack.
14. Drizzle with Caramel: Once fully cooled, drizzle cookies with caramel sauce using a spoon or piping

bag.

15. Let caramel set slightly before serving.

SWAPS & NOTES

Graham cracker crumbs : Crush your own or buy pre-crushed.

Caramel drizzle : Use salted caramel for extra contrast, or skip it entirely for a less sweet version.

Make it festive : Add a pinch of nutmeg or swap cinnamon for pumpkin pie spice in the dough.

Stuffed shortcut : Freeze the cream cheese filling in advance for easier shaping.

TIPS FOR SUCCESS

Freeze the filling : This step makes stuffing the dough so much easier.

The centers will finish setting as they cool.

Use a cookie scoop for even portions.

Chill the dough balls overnight before baking.

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

Original recipe: <https://chefmaniac.com/caramel-cheesecake-cookies-stuffed-soft-baked-and-drizzled-with-sweetness/>