

How to Make Soft, Spiced Cookies Filled with Cheesecake

Get ready to fall in love-literally. These



OVEN
350°F

TIME
2 min

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INGREDIENTS

For the Sweet Potato Cookie Dough:

- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1/2 cup mashed sweet potatoes (about 1 medium sweet potato)
- 1 large egg
- 1 tsp vanilla extract

For the Cheesecake Filling:

- 8 oz cream cheese, softened
- 1/4 cup powdered sugar
- 1/2 cup heavy cream

DIRECTIONS

1. Step 1: Prepare the Cookie Dough: Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, baking powder, baking soda, salt, cinnamon, nutmeg, and ginger.
3. In a large mixing bowl, beat butter, granulated sugar, and brown sugar until light and fluffy (about 2 minutes).
4. Mix in mashed sweet potato, egg, and vanilla extract.
5. Gradually add the dry ingredients, mixing until just combined.
6. Step 2: Make the Cheesecake Filling: In a medium bowl, beat the cream cheese until smooth.
7. Add powdered sugar and vanilla, mixing well.
8. Slowly add heavy cream, whipping until the filling is fluffy and spreadable.
9. Step 3: Assemble the Cookies: Scoop tablespoon-sized portions of dough and flatten slightly.
10. Add 1 teaspoon of cheesecake filling in the center.
11. Top with another flattened dough ball, pinch the edges, and gently form into a sealed ball.
12. Place on baking sheet, spaced about 2 inches apart.
13. Step 4: Bake and Cool: Bake for 12-14 minutes, until edges are golden and centers are set.
14. Cool on the baking sheet for 5 minutes, then transfer to a wire rack.
15. Step 5: Serve and Enjoy: Once cool, serve these chewy, creamy cookies with a warm cup of coffee or tea.

TIPS FOR SUCCESS

Cream the butter and sugar well -this adds fluff and structure.

If the filling is too runny , chill it for 10 minutes before assembling.

Chill the cookie dough if it feels too soft for stuffing.

Add a dash of clove or cardamom for extra fall flair.

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

Original recipe: <https://chefmaniac.com/how-to-make-soft-spiced-cookies-filled-with-cheesecake/>