

Sugar Cookie Swirl Cheesecake - The Sweetest Holiday Surprise

Holiday Sugar Cookie Cheesecake ??



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

1 1/2 cups graham cracker crumbs

3 tbsp granulated sugar

5 tbsp unsalted butter, melted

For the Cheesecake Filling:

16 oz cream cheese, softened

3/4 cup granulated sugar

2 tsp vanilla extract

2 eggs

1/2 cup sour cream

1 tbsp all-purpose flour

For the Sugar Cookie Swirl:

1 cup sugar cookie dough (homemade or store-bought)

Red and green food coloring

For Garnish:

Whipped cream

Holiday-themed sugar cookies

DIRECTIONS

1. ? Step 1: Prepare the Crust: Preheat your oven to 325°F (163°C). Mix graham cracker crumbs, sugar, and melted butter until the texture resembles wet sand. Press firmly into the bottom of a 9-inch springform pan. Bake for 8-10 minutes, then set aside to cool.
2. ? Step 2: Make the Cheesecake Filling: In a large bowl, beat cream cheese, sugar, and vanilla until smooth and fluffy. Add the eggs one at a time, mixing well after each. Stir in the sour cream and flour until fully incorporated.
3. ? Step 3: Create the Sugar Cookie Swirl: Divide your sugar cookie dough into two portions. Add red food coloring to one and green to the other. Roll or pinch off small pieces and drop them evenly over the cheesecake batter once it's poured into the pan. Use a toothpick or butter knife to gently swirl the colors through the cheesecake.
4. ? Step 4: Bake & Chill: Bake the cheesecake for 35-40 minutes, or until the center is just set. Turn off the oven and let the cheesecake sit inside with the door cracked open for 10 minutes. Let it cool completely at room temp, then refrigerate for at least 4 hours, or overnight for best texture.
5. ? Step 5: Garnish & Serve: Once chilled, top with whipped cream, extra cookie pieces, and holiday sugar cookies for decoration. Slice and serve!

SWAPS & NOTES

Sugar Cookie Dough : Store-bought works great, but you can use

leftover dough from holiday baking too.

Food Coloring : Gel food coloring gives the most vibrant red and green hues without watering down the dough.

Cream Cheese : Make sure it's softened to avoid lumps in the

batter.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/sugar-cookie-swirl-cheesecake-the-sweetest-holiday-surprise/>