

Soft and Goopy Strawberry Cheesecake Filled Cookies You'll Love

Strawberry Cheesecake Stuffed Cookies: The Goopy Center You Didn't Know You Needed



OVEN
350°F

TIME
30 min

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INGREDIENTS

- ¾ cup unsalted butter, softened
- ¾ cup granulated sugar
- ¾ cup brown sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 ¾ cups all-purpose flour
- ¾ tsp baking soda
- ... tsp baking powder
- ... tsp salt
- ¾ cup freeze-dried strawberries, crushed
- 4 oz cream cheese, softened
- 2 tbsp granulated sugar
- ... cup strawberry jam or puree

Ingredient Notes & Swaps:

Freeze-dried strawberries: These add natural strawberry flavor and a pop of color without watering down the dough. You can find them in most grocery stores or online.

Strawberry jam vs. puree: Use jam for sweetness and thickness. If using fresh puree, cook it down slightly to thicken before adding to the filling.

Add-ins: Want crunch? Fold in some mini white chocolate chips to the dough.

Step-by-Step Instructions:

Make the Cheesecake Filling: In a small bowl, beat cream cheese, granulated sugar, vanilla extract, and strawberry jam or puree until smooth and silky.

Cover and refrigerate while you make the dough-this helps it firm up for stuffing later.

Make the Cookie Dough: In a large bowl, cream the softened butter with the granulated and brown sugars until light and fluffy.

Mix in the egg and vanilla extract until well combined.

In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.

Gradually add dry ingredients to wet ingredients and mix until a smooth dough forms.

Fold in the crushed freeze-dried strawberries.

Chill the Dough: Cover the dough and refrigerate for 30 minutes. This makes it easier to handle and helps prevent spreading.

Preheat Oven and Prep Baking Sheet: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.

Assemble the Cookies: Scoop out about 1 tablespoon of dough and flatten it slightly in your hand.

Add ½ teaspoon of the chilled cheesecake filling to the center.

Take another tablespoon of dough, flatten, and place it over the filling.

Seal the edges and gently roll into a ball, making sure no filling is exposed.

Place spaced apart on the prepared baking sheet.

Bake: Bake for 12-15 minutes, or until edges are golden and centers are just set.

Let cool on the baking sheet for 5 minutes before transferring to a wire rack.

Tips for Success:

DIRECTIONS

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2. Cover and refrigerate while you make the dough-this helps it firm up for stuffing later.
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14. Place spaced apart on the prepared baking sheet.

15. Bake: Bake for 12-15 minutes, or until edges are golden and centers are just set.
16. Let cool on the baking sheet for 5 minutes before transferring to a wire rack.
17. Tips for Success: Use cold filling: It's much easier to seal the dough around the filling when the cheesecake mixture is firm.
18. Don't overbake: The centers should still look slightly underdone when you take them out-they'll continue to set as they cool.
19. Seal edges tightly: This prevents filling leakage during baking.
20. Serving Suggestions and Pairings: These cookies are a showstopper on dessert platters alongside:
21. Chocolate : Chip Cookie Dough Brownie Bombs for over-the-top indulgence
22. Brownie : Batter Dip for a rich chocolatey contrast
23. Rainbow : Sprinkle Cookies for a colorful, kid-friendly option
24. Chocolate : Chip Cookie Bites for a classic mini treat
25. Easy : Coconut Macaroons for a light, chewy balance

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/soft-and-gooey-strawberry-cheesecake-filled-cookies-youll-love/>