

Soft and Chewy Oreo Cheesecake Cookies with Cream Cheese Drizzle

Oreo Cheesecake Cookies ??



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the Cookies:

- 1 cup (225 g) unsalted butter, softened
- $\frac{3}{4}$ cup (150 g) granulated sugar
- $\frac{3}{4}$ cup (150 g) light brown sugar, packed
- 2 large eggs
- 2 tsp vanilla extract
- $2\frac{1}{2}$ cups (310 g) all-purpose flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 cup (100 g) crushed Oreo cookies
- 1 cup (170 g) white chocolate chips (optional but awesome)

For the Cream Cheese Drizzle:

- 4 oz (113 g) cream cheese, softened
- 1 cup (120 g) powdered sugar
- 1-2 tbsp milk or heavy cream
- $\frac{1}{2}$ tsp vanilla extract

DIRECTIONS

- Step 1 - Make the Dough:** Preheat oven to 350°F (175°C). Line baking sheets with parchment. In a large bowl, cream together the butter and sugars until light and fluffy (about 3-5 minutes). Add eggs one at a time, beating well after each. Stir in vanilla extract. In another bowl, whisk together flour, baking soda, and salt. Gradually mix the dry ingredients into the wet until just combined. Fold in crushed Oreos and white chocolate chips.
- Step 2 - Bake the Cookies:** Scoop dough (about 1 tablespoon each) onto baking sheets, spaced 2 inches apart. Bake for 8-10 minutes, until the edges are golden and the centers are set but soft. Cool on the baking sheet for 5 minutes, then transfer to a wire rack.
- Step 3 - Make the Drizzle:** Beat softened cream cheese until smooth. Add powdered sugar and mix until combined. Stir in vanilla extract and 1-2 tbsp milk or cream until the mixture is thin enough to drizzle.
- Step 4 - Decorate:** Once cookies are fully cool, drizzle cream cheese topping over them using a spoon or piping bag. Sprinkle extra crushed Oreos on top if you're feeling fancy.
- Step 5 - Serve & Store:** Let the drizzle set slightly before serving. Store cookies in an airtight container in the refrigerator for up to 5 days (if they last that long).

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

Original recipe: <https://chefmaniac.com/soft-and-chewy-oreo-cheesecake-cookies-with-cream-cheese-drizzle/>