

Creamy Carrot Cheesecake Cookies You'll Want to Bake on Repeat

Carrot Cheesecake Stuffed Cookies: Spiced, Soft, and Cream-Filled



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Carrot Cookie Dough:

- 1 cup all-purpose flour
- 1/2 cup shredded carrots
- 1/2 cup brown sugar
- 1/4 cup unsalted butter, softened
- 1 large egg
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt

For the Cheesecake Filling:

- 4 oz cream cheese, softened
- 1/4 cup sugar
- 1/2 teaspoon vanilla extract

DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper or a silicone mat.
- 2.** Make the Cookie Dough: In a mixing bowl, cream together the butter and brown sugar until smooth. Mix in the egg, then stir in shredded carrots, flour, cinnamon, nutmeg, and salt until just combined.
- 3.** Prepare the Filling: In a separate bowl, beat together cream cheese, sugar, and vanilla until smooth and creamy.
- 4.** Stuff the Cookies: Scoop about a tablespoon of cookie dough and form it into a ball. Make a small well in the center, place a teaspoon of cheesecake filling inside, and seal it shut with a bit more dough. Roll gently to smooth.
- 5.** Bake: Place cookies on the prepared sheet, spaced about 2 inches apart. Bake for 12-15 minutes, or until the edges are just golden. Let cool on the tray for a few minutes before transferring to a rack.
- 6.** Cool & Serve: Cool completely for the cheesecake centers to set. Store in the fridge for an even creamier bite!

SWAPS & NOTES

& Tips Shred carrots finely - you want them soft, not crunchy.

Don't skip the chill - pop the filling in the freezer for 10 minutes if it's too soft to work with.

Add-ins welcome - try mixing chopped walnuts or raisins into the dough if you want a more carrot cake-like vibe.

Preheat & Prep Preheat oven to 350°F (180°C).

TIPS FOR SUCCESS

Use a small cookie scoop to keep sizes uniform and baking even.

Work quickly with the filling -it's easier to stuff the dough when the cream cheese mixture is slightly chilled.

The cookies should be soft with a barely golden edge.

They'll continue to set as they cool.

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

Original recipe: <https://chefmaniac.com/creamy-carrot-cheesecake-cookies-youll-want-to-bake-on-repeat/>