

## Chocolate Chip Cookies with a Creamy Cheesecake Surprise

Cheesecake Stuffed Chocolate Chip Cookies



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Cheesecake Filling:

8 oz (226g) cream cheese, softened

1/4 cup granulated sugar

1 teaspoon vanilla extract

For the Cookie Dough:

1 cup unsalted butter, softened

1 cup brown sugar

1/2 cup granulated sugar

2 large eggs

3 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon salt

2 cups chocolate chips

Instructions:

In a bowl, beat cream cheese, sugar, and vanilla extract until smooth.

Transfer to a piping bag or spoon into a small zip-top bag and refrigerate to firm up.

In a large bowl, cream butter, brown sugar, and granulated sugar until light and fluffy.

Add eggs one at a time, then mix in vanilla.

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

Gradually add dry ingredients to wet ingredients until just combined.

Fold in chocolate chips.

Scoop about 1 tablespoon of cookie dough and flatten it in your hand.

Pipe or spoon a small dollop of cheesecake filling into the center.

Cover with another small piece of dough, sealing edges and rolling into a ball.

Place on the prepared baking sheet.

Bake for 12-15 minutes, 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:

Chill the filling: Cold cheesecake filling is easier to work with and won't leak during baking.

Don't overbake: Slightly underbaked centers give you that gooey texture.

Use a cookie scoop: For uniform size and easier stuffing.

Double up on chocolate: Try mixing semi-sweet and dark chocolate chips for deeper flavor-similar to our Chocolate Chip Cookie Dough Brownie Bombs.

Serving Suggestions:

Holiday cookie trays

Gifts for friends or neighbors

## DIRECTIONS

1. Prep: Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. Make the Cheesecake Filling:
3. In a bowl, beat cream cheese, sugar, and vanilla extract until smooth.
4. Transfer to a piping bag or spoon into a small zip-top bag and refrigerate to firm up.
3. Make the Cookie Dough:
6. In a large bowl, cream butter, brown sugar, and granulated sugar until light and fluffy.
7. Add eggs one at a time, then mix in vanilla.
8. In a separate bowl, whisk flour, baking soda, and salt.
9. Gradually add dry ingredients to wet ingredients until just combined.
10. Fold in chocolate chips.
4. Stuff the Cookies:
12. Scoop about 1 tablespoon of cookie dough and flatten it in your hand.
13. Pipe or spoon a small dollop of cheesecake filling into the center.
14. Cover with another small piece of dough, sealing edges and rolling into a ball.
15. Place on the prepared baking sheet.
5. Bake:
17. Bake for 12-15 minutes, until edges are golden and centers are just set.
18. Let cool on the baking sheet for 5 minutes before transferring to a wire rack.

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23. Serving Suggestions: These cookies are perfect for:
24. Holiday cookie trays
25. Gifts for friends or neighbors

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/chocolate-chip-cookies-with-a-creamy-cheesecake-surprise/>