

Caramel Cheesecake Cookies: Soft, Gooney, and Seriously Addictive

When cheesecake meets cookie, magic happens. Add a gooey caramel drizzle and you've got



OVEN
350°F

TIME
12 min

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INGREDIENTS

For the Cookie Dough:

1½ cups all-purpose flour

½ tsp baking powder

... tsp baking soda

... tsp salt

½ cup unsalted butter, softened

¾ cup brown sugar

... cup granulated sugar

1 egg

1 tsp vanilla extract

For the Cheesecake Filling:

4 oz cream cheese, softened

2 tbsp powdered sugar

½ tsp vanilla extract

For Topping:

... cup caramel sauce (store-bought or homemade)

Sea salt flakes (optional but highly recommended)

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2.** Mix Dry Ingredients: In a medium bowl, whisk together flour, baking powder, baking soda, and salt.
- 3.** Make the Dough: In a separate large bowl, cream together the softened butter, brown sugar, and granulated sugar until fluffy. Beat in the egg and vanilla extract. Slowly add the dry ingredients and mix until combined.
- 4.** Make Cheesecake Filling: In a small bowl, stir together the cream cheese, powdered sugar, and vanilla until smooth.
- 5.** Assemble the Cookies: Scoop dough into 1½-inch balls and flatten slightly in your hand. Place 1 teaspoon of the cheesecake mixture in the center. Wrap the dough around the filling and seal well, rolling gently into a ball.
- 6.** Bake: Place the stuffed cookies on the prepared baking sheet, spaced a couple of inches apart. Bake for 10-12 minutes, or until edges are golden but centers still look soft. Cool on the pan for 5 minutes, then transfer to a wire rack.
- 7.** Add the Topping: Once slightly cooled, drizzle with caramel sauce and sprinkle with sea salt flakes, if using.

SWAPS & NOTES

Caramel sauce : Use store-bought for convenience or make your own for extra wow-factor.

Cream cheese : Full-fat is best for a rich filling, but low-fat will still work.

Sea salt : Adds a bakery-style finish-don't skip if you love sweet-salty combos.

Add-ins : A few mini chocolate chips in the dough or a sprinkle of chopped pecans on top would be divine.

TIPS FOR SUCCESS

Chill the filling for 10-15 minutes if it's too soft-it'll be easier to stuff.

Seal the dough completely to avoid cream cheese leaking during baking.

Let cookies rest before drizzling so the caramel doesn't slide off.

Use a cookie scoop to keep portions even and ensure uniform baking.

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

Original recipe: <https://chefmaniac.com/caramel-cheesecake-cookies-soft-goey-and-seriously-addictive/>