

Strawberry Cheesecake Crumb Cookies - Bakery-Style at Home!

If you love those giant, melt-in-your-mouth Crumb cookies, then these



OVEN
350°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cookies:

- 1 cup unsalted butter, softened
- 1 cup white sugar
- 1 large egg
- 1 tsp vanilla extract
- 2 ½ cups all-purpose flour
- 1 tsp baking powder
- ¼ tsp salt

For the Cheesecake Frosting:

- 8 oz cream cheese, softened
- ½ cup powdered sugar
- ½ cup heavy whipping cream

For the Crumble Topping:

- ½ cup flour
- ¼ cup brown sugar
- ¼ cup melted butter

For the Topping:

- 1 cup diced fresh strawberries

DIRECTIONS

- 1.** Bake the Cookie Base: Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper. Cream together the butter and white sugar until fluffy. Add in the egg and vanilla extract. In a separate bowl, mix the flour, baking powder, and salt. Slowly add dry ingredients into the wet mixture until a dough forms.
- 2.** Shape: Roll dough into golf-ball-sized rounds. Slightly press them down before placing on the baking sheet. Bake: 10-12 minutes, until edges are set and bottoms are slightly golden. Cool completely.
- 3.** Make the Cheesecake Frosting: Beat cream cheese until smooth. Add powdered sugar and vanilla extract. Pour in the whipping cream and beat on high until the frosting becomes light, fluffy, and spreadable.
- 4.** Make the Crumble: Mix flour, brown sugar, and melted butter until crumbly. Spread on a small baking tray and bake at 350°F for about 5 minutes, or until golden.
- 5.** Assemble: Once the cookies are fully cooled:
- 6.** Spread a swirl of cheesecake frosting on each one.
- 7.** Sprinkle generously with the baked crumble.
- 8.** Top with fresh diced strawberries.
- 9.** Pro : Tip: Add a drizzle of brownie batter dip on top for extra decadence!

TIPS FOR SUCCESS

Add crushed Oreos on top, inspired by this no-bake Oreo cream pie

