

## Goopy Reese's Cheesecake Cookies - The Ultimate Dessert Mash-Up

Goopy Reese's Cheesecake Cookies - Chocolate. Peanut Butter. Cream Cheese. Yes Please! ?



OVEN  
**350°F**

TIME  
**12 min**

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### INGREDIENTS

Dry Mix:

2 $\frac{1}{2}$  cups all-purpose flour

$\frac{1}{2}$  tsp baking soda

$\frac{1}{2}$  tsp baking powder

$\frac{1}{2}$  tsp salt

Wet Mix:

$\frac{1}{2}$  cup unsalted butter, softened

$\frac{1}{2}$  cup granulated sugar

$\frac{1}{2}$  cup packed brown sugar

1 large egg

1 tsp vanilla extract

4 oz cream cheese, softened

Add-Ins:

1 cup mini Reese's Pieces

$\frac{1}{2}$  cup Reese's Peanut Butter Cups, chopped

$\frac{1}{2}$  cup white chocolate chips

$\frac{1}{2}$  cup semi-sweet chocolate chips, melted for drizzling

### DIRECTIONS

1. Preheat Oven: Preheat to 350°F (175°C). Line baking sheets with parchment paper.
2. Mix the Dry Ingredients: In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Set aside.
3. Cream Butter, Sugars & Cream Cheese: In a large mixing bowl, use a hand or stand mixer to cream the butter, granulated sugar, and brown sugar until light and fluffy. Add cream cheese and mix until smooth.
4. Add Egg & Vanilla: Beat in the egg and vanilla extract until combined.
5. Combine Wet & Dry: Gradually add the dry flour mixture to the wet ingredients. Mix until just combined-don't overmix.
6. Add the Candy & Chips: Fold in Reese's Pieces, chopped peanut butter cups, and white chocolate chips using a spatula.
7. Scoop the Dough: Use a cookie scoop or spoon to place heaping tablespoons of dough onto the prepared baking sheets, leaving space for spreading.
8. Bake: Bake for 10-12 minutes, or until the edges are lightly golden and the centers are still soft.
9. Drizzle: Cool cookies slightly, then drizzle melted semi-sweet chocolate over the tops using a spoon or piping bag.

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

Original recipe: <https://chefmaniac.com/goopy-reeses-cheesecake-cookies-the-ultimate-dessert-mash-up/>