

Chocolate-Filled Cookies: Goopy Centers, Crispy Edges, Pure Joy

Chocolate-Filled Cookies: A Goopy Surprise in Every Bite ??



OVEN
350°F

TIME
3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cookie Dough:

1 ½ cups all-purpose flour

¾ cup cocoa powder

1 tsp baking soda

¼ tsp salt

¾ cup unsalted butter, room temperature

¾ cup brown sugar

¼ cup granulated sugar

1 large egg

1 tsp vanilla extract

3 tbsp milk

For the Filling:

¾ cup cream cheese, softened

¼ cup powdered sugar

¼ tsp vanilla extract

Optional:

White chocolate glaze, for drizzling

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper or a silicone baking mat.
- 2.** Mix the Dry Ingredients: In a medium bowl, whisk together the flour, cocoa powder, baking soda, and salt.
- 3.** Cream the Butter and Sugars: In a large bowl, beat the butter, brown sugar, and granulated sugar until fluffy and well blended (about 2-3 minutes). Add the egg, vanilla extract, and milk, and mix until combined.
- 4.** Add Dry to Wet: Gradually add the dry mixture into the wet ingredients and stir until a soft dough forms. Chill dough for 10-15 minutes if too sticky.
- 5.** Make the Filling: In a small bowl, mix cream cheese, powdered sugar, and vanilla until smooth.
- 6.** Shape and Stuff: Take about 1.5 tablespoons of cookie dough, flatten slightly in your hand, add a small dollop of filling in the center, then seal with more dough. Roll into a ball, ensuring the filling is completely enclosed.
- 7.** Bake: Place stuffed dough balls on the prepared baking sheet, spacing them 2 inches apart. Bake for 10-12 minutes, or until cookies are set around the edges but soft in the center.
- 8.** Cool and Glaze: Let cookies cool on the sheet for 5 minutes before transferring to a wire rack. Once cool, drizzle with white chocolate glaze, if using.

TIPS FOR SUCCESS

Seal well : Make sure the filling is fully enclosed to prevent leaking.

Chill if needed : If your dough feels too soft, pop it in the fridge for 15-20 minutes.

Don't overbake : These cookies should stay soft in the middle-they'll finish setting as they cool.

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

Original recipe: <https://chefmaniac.com/chocolate-filled-cookies-gooey-centers-crispy-edges-pure-joy/>