

Churro Cheesecake Cookies: A Buttery, Cinnamon-Sugar Delight

churros and creamy cheesecake



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 package (8 oz) cream cheese, softened
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 cup butter, softened
- 2 cups all-purpose flour
- 1 tablespoon cinnamon
- $\frac{1}{2}$ teaspoon salt

Step-by-Step Instructions:

1. Preheat the Oven:
2. Cream the Butter & Sugar:
1 cup softened butter
3. Add the Cream Cheese & Vanilla:
1 package (8 oz) softened cream cheese
4. Combine the Dry Ingredients:
5. Mix Everything Together:
6. Scoop the Cookie Dough:
7. Bake Until Golden:
8. Let Them Cool & Enjoy!:

Pro Tips for the Best Churro Cheesecake Cookies:

Use Softened Butter & Cream Cheese - This ensures a smooth, creamy dough with no lumps.

For Extra Churro Flavor - Roll each cookie dough ball in a cinnamon-sugar mixture before baking!

Make Them Extra Chewy - Slightly underbake them and let them cool on the baking sheet for a softer texture.

Want a More Intense Cheesecake Flavor? - Add ½ teaspoon of lemon zest to enhance the tangy cheesecake notes.

Drizzle with Caramel or Chocolate - For an indulgent twist, top with dulce de leche or melted chocolate!

What to Serve with Churro Cheesecake Cookies:

Hot Chocolate - A rich, creamy drink that complements the cinnamon-sugar flavors.

Espresso or Latte - The bold coffee notes pair beautifully with the buttery cookies.

Vanilla Ice Cream - Sandwich a scoop between two cookies for a churro-inspired ice cream treat!

Mexican Hot Coffee - A delicious cinnamon-spiced coffee with a hint of chocolate.

FAQs (From My Kitchen to Yours):

Why You Need to Make These Churro Cheesecake Cookies:

DIRECTIONS

1. Preheat the Oven: I set my oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. Cream the Butter & Sugar: In a large bowl, I beat together:
3. 1 cup softened butter
4. 1 cup sugar
5. I mix until the texture becomes light, fluffy, and creamy.
6. Add the Cream Cheese & Vanilla: Next, I blend in:
7. 1 package (8 oz) softened cream cheese
8. 1 teaspoon vanilla extract
9. I mix until the batter is smooth and well combined.
10. Combine the Dry Ingredients: In another bowl, I whisk together:
11. 2 cups all-purpose flour
12. 1 tablespoon cinnamon
13. ½ teaspoon salt
14. This step evenly distributes the dry ingredients, ensuring a perfect balance of flavor in every bite.
15. Mix Everything Together: I gradually add the dry ingredients to the wet mixture, stirring until a soft, slightly sticky dough forms.
16. Scoop the Cookie Dough: Using a spoon or cookie scoop, I drop even portions of dough onto the prepared baking sheet, leaving a little space between each cookie.
17. (Pro Tip: For perfectly round cookies, roll the dough balls lightly between your hands before placing them on the sheet!)
18. Bake Until Golden: I bake the cookies for 12-15 minutes, or until the edges are lightly golden brown.

19. Let Them Cool & Enjoy!: After baking, I let the cookies cool on the baking sheet for a few minutes, then transfer them to a wire rack to cool completely.
20. Now, they're ready to enjoy, and trust me-they won't last long!
21. Pro Tips for the Best Churro Cheesecake Cookies: Use Softened Butter & Cream Cheese - This ensures a smooth, creamy dough with no lumps.
22. For : Extra Churro Flavor - Roll each cookie dough ball in a cinnamon-sugar mixture before baking!
23. Make : Them Extra Chewy - Slightly underbake them and let them cool on the baking sheet for a softer texture.
24. Want a : More Intense Cheesecake Flavor? - Add ½ teaspoon of lemon zest to enhance the tangy cheesecake notes.
25. Drizzle with : Caramel or Chocolate - For an indulgent twist, top with dulce de leche or melted chocolate!

SWAPS & NOTES

Drizzle with Caramel or Chocolate - For an indulgent twist, top with dulce de leche or melted chocolate !

What to Serve with Churro Cheesecake Cookies These sweet, cinnamon-kissed cookies are delicious on their own , but here are some perfect pairings: Hot Chocolate - A rich, creamy drink that complements the cinnamon-sugar flavors.

Espresso or Latte - The bold coffee notes pair beautifully with the buttery cookies.

Vanilla Ice Cream - Sandwich a scoop between two cookies for a churro-inspired ice cream treat!

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

Original recipe: <https://chefmaniac.com/churro-cheesecake-cookies-a-buttery-cinnamon-sugar-delight/>