

## Soft & Flaky: Cream Cheese Churro Cookies for a Sweet Treat

Cream Cheese Churro Cookies: A Sweet and Creamy Fusion



**OVEN**  
**350°F**

**TIME**  
**30min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

For the Dough: 2 cups all-purpose flour 1/2 teaspoon baking powder 1/4 teaspoon salt 1/2 cup unsalted butter , softened 1 cup granulated sugar 1 large egg 1 teaspoon vanilla extract:

For the Filling: 8 oz cream cheese , softened 1/4 cup granulated sugar 1 teaspoon vanilla extract:

For the Coating: 1/2 cup granulated sugar 1 tablespoon ground cinnamon:

### DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Dough
3. : In a medium bowl, whisk together the all-purpose flour, baking powder, and salt. In a separate, large bowl, use a hand mixer to cream together the softened butter and 1 cup of sugar until the mixture is light and fluffy. Beat in the egg and vanilla extract until everything is well combined. Gradually add the flour mixture to the butter mixture, mixing on low speed until a soft dough forms. Cover the dough and refrigerate for at least 30minutes. This will make it much easier to handle.
4. Prepare the : Filling
5. : While the dough is chilling, prepare the filling. In a medium bowl, use a hand mixer to beat the softened cream cheese, 1/4 cup of sugar, and vanilla extract until the mixture is completely smooth and creamy.
6. Assemble the : Cookies
7. : Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper. In a small bowl, mix together the remaining 1/2 cup of sugar and the ground cinnamon for the coating.
8. Fill and : Roll
9. : Take a small amount of dough, about 1 tablespoon, and flatten it into a disc in the palm of your hand. Place a small spoonful of the cream cheese filling in the center of the dough. Carefully fold the edges of the dough over the filling, pinching them together to completely seal the cream cheese inside. Roll the filled dough into a ball.

10. Coat the : Cookies
11. : Roll the filled dough ball in the cinnamon-sugar mixture until it is fully coated. Place the cookie on the prepared baking sheet. Repeat this process with the remaining dough and filling, leaving a little space between each cookie.
12. : Bake the cookies for 12-15 minutes, or until the edges are a light golden brown. The cookies may puff up and then deflate slightly as they cool, which is normal.
13. Cool and : Serve
14. : Allow the cookies to cool on the baking sheet for a few minutes before carefully transferring them to a wire rack to cool completely. The cream cheese filling will be very hot right out of the oven, so be patient!

## SWAPS & NOTES

**Cream Cheese** : It's crucial to use full-fat cream cheese for the filling, as it will be much creamier and more stable when baked.

Ensure it's softened to room temperature for a smooth, lump-free filling.

**Dough** : The dough for these cookies is wonderfully simple.

You can add a pinch of ground nutmeg or cardamom to the dough for an extra layer of warm spice that complements the cinnamon-sugar coating beautifully.

## TIPS FOR SUCCESS

**Chill the Dough** : Chilling the dough is a crucial step.

It makes the dough less sticky and much easier to work with, especially when you're trying to wrap it around the cream cheese filling.

**Seal the Cookies Tightly** : Be sure to pinch the dough together firmly around the cream cheese filling.

This will prevent the filling from leaking out during baking.

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

Original recipe: <https://chefmaniac.com/soft-flaky-cream-cheese-churro-cookies-for-a-sweet-treat/>