

Stuffed Strawberry Shortcake Cookies: The Ultimate Dessert Mashup

My Favorite Stuffed Strawberry Shortcake Cookies



OVEN
350°F

TIME
12-15 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- $\frac{1}{2}$ cup brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 $\frac{1}{2}$ cups all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 cup white chocolate chips
- 1 cup crushed freeze-dried strawberries (or fresh strawberries, diced)
- 8 oz cream cheese, softened
- $\frac{1}{2}$ cup powdered sugar
- 1 tablespoon milk (if needed for consistency)

DIRECTIONS

1. Prepare the cream cheese filling: In a mixing bowl, beat together the softened cream cheese, powdered sugar, and vanilla extract until smooth. Add milk if needed to achieve a spreadable consistency. Place this in the refrigerator to firm up while you make the dough.
2. Make the cookie dough: In a large bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract. In a separate bowl, whisk together the flour, baking soda, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Fold in the white chocolate chips and crushed freeze-dried strawberries.
3. Assemble the cookies: Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper. Take about 1 tablespoon of cookie dough and flatten it in your palm. Place about 1 tablespoon of the chilled cream cheese filling in the center, then fold the dough around it to enclose the filling. Roll it into a ball. Place the stuffed cookie ball on the prepared baking sheet. Repeat with the remaining dough and filling, spacing the cookies about 2 inches apart.
4. Bake the cookies: Bake for 12-15 minutes or until the edges are lightly golden. The centers may look slightly underbaked; they will set as they cool.
5. Serve: Remove from the oven and let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely. Enjoy your delicious stuffed strawberry shortcake cookies as a sweet treat for any occasion!

SWAPS & NOTES

Butter and Sugars: Make sure your butter is properly softened. It should be pliable but not melted.

The combination of granulated and brown sugar gives the cookies a great balance of crispiness and chewiness.

Strawberries: Freeze-dried strawberries are a fantastic choice as they provide a concentrated strawberry flavor without adding extra moisture that can affect the cookie's texture.

TIPS FOR SUCCESS

Chill the Filling: Chilling the cream cheese filling is a crucial step.

It makes it easier to handle and ensures it stays put inside the cookie dough while baking.

Don't Overmix the Dough: Overmixing will develop the gluten and result in a tough, dense cookie.

Mix just until the flour streaks are gone.

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

Original recipe: <https://chefmaniac.com/stuffed-strawberry-shortcake-cookies-the-ultimate-dessert-mashup/>