

## Caramel Cheesecake Cookies - A Soft & Goopy Sweet Indulgence!

Caramel Cheesecake Cookies: A Sweet Indulgence You Can't Resist!



**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 cup cream cheese, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup caramel bits

How to Make Caramel Cheesecake Cookies:

1. Preheat the Oven:

Set your oven to 350°F (175°C).

Line a baking sheet with parchment paper or a silicone baking mat.

2. Cream the Butter & Sugars:

In a large mixing bowl, beat together softened butter, granulated sugar, and brown sugar until light and fluffy.

3. Add the Cream Cheese & Vanilla:

Mix in the softened cream cheese and vanilla extract until well combined and smooth.

4. Mix the Dry Ingredients:

In a separate bowl, whisk together: All-purpose flour? Baking soda? Salt

5. Combine Wet & Dry Ingredients:

Gradually add the dry ingredients to the cream cheese mixture, stirring until just combined.

6. Fold in the Caramel Bits:

Gently mix in the caramel bits, ensuring they're evenly distributed throughout the dough.

7. Scoop the Dough:

Use a cookie scoop or spoon to drop dough balls onto the prepared baking sheet, spacing them 2 inches apart.

8. Bake Until Golden:

Bake for 10-12 minutes, or until the edges are lightly golden.

The centers will still look slightly soft but will firm up as they cool.

9. Cool & Enjoy!:

Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.

Pro Tips for the Best Caramel Cheesecake Cookies:

Fun Variations to Try:

What to Serve with Caramel Cheesecake Cookies:

FAQs About Caramel Cheesecake Cookies:

A Soft, Chewy, & Indulgent Treat for Every Occasion!:

## DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C).
2. Line a baking sheet with parchment paper or a silicone baking mat.
3. Cream the Butter & Sugars: In a large mixing bowl, beat together softened butter, granulated sugar, and brown sugar until light and fluffy.
4. Add the Cream Cheese & Vanilla: Mix in the softened cream cheese and vanilla extract until well combined and smooth.
5. Mix the Dry Ingredients: In a separate bowl, whisk together: ? All-purpose flour? Baking soda? Salt
6. Combine Wet & Dry Ingredients: Gradually add the dry ingredients to the cream cheese mixture, stirring until just combined.
7. Fold in the Caramel Bits: Gently mix in the caramel bits, ensuring they're evenly distributed throughout the dough.
8. Scoop the Dough: Use a cookie scoop or spoon to drop dough balls onto the prepared baking sheet, spacing them 2 inches apart.
9. Bake Until Golden: Bake for 10-12 minutes, or until the edges are lightly golden.
10. The centers will still look slightly soft but will firm up as they cool.
11. Cool & Enjoy!: Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a wire rack to cool completely.
12. Pro Tips for the Best Caramel Cheesecake Cookies: ? Use Softened Cream Cheese & Butter - This ensures a smooth, creamy dough.? Don't Overmix - Stir just until combined for a soft, chewy texture.? Want

Extra Caramel? - Drizzle melted caramel or salted caramel sauce on top! For a Crispy Edge & Soft Center - Bake for 10 minutes for softer cookies, or 12 minutes for crispier edges. Chill the Dough for Thicker Cookies - If your dough is too soft, refrigerate for 20-30 minutes before baking.

13. Fun Variations to Try: ? Chocolate Caramel Cheesecake Cookies - Add 1/2 cup of chocolate chips for a caramel-chocolate combo. ? Salted Caramel Pecan Cookies - Mix in 1/2 cup chopped pecans and sprinkle with sea salt before baking. ? Oreo Caramel Cheesecake Cookies - Crumble Oreos into the dough for a fun twist. ? Birthday Cake Caramel Cookies - Add rainbow sprinkles for a festive touch!
14. What to Serve with Caramel Cheesecake Cookies: These soft, caramel-filled cookies are delicious on their own, but pair them with:
  15. ? Coffee or Espresso - The bitterness balances the sweet, creamy flavor. ? Vanilla Ice Cream - A perfect warm cookie + cold ice cream combo! ? A Glass of Milk - A classic, comforting pairing. ? Apple Slices - A caramel apple-inspired treat!
16. FAQs About Caramel Cheesecake Cookies: Q: Can I use caramel sauce instead of caramel bits? A: Caramel bits work best because they stay firm inside the dough. If using caramel sauce, drizzle it on after baking instead.
17. Q: Can I freeze these cookies? A: Yes! Freeze the baked cookies in an airtight container for up to 3 months. Thaw at room temperature before serving.
18. Q: Can I make the dough ahead of time? A: Absolutely! Chill the dough for up to 24 hours before baking for even more flavor.
19. Q: Can I use low-fat cream cheese? A: Yes, but full-fat cream cheese gives the best texture and richness.
20. A Soft, Chewy, & Indulgent Treat for Every Occasion!: These Caramel Cheesecake Cookies are a rich, creamy, and sweet indulgence that's perfect for holidays, special occasions, or whenever you need a comforting treat. The combination of soft cream cheese cookie dough and gooey caramel bits makes every bite pure bliss!
21. Try them out and let me know-what's your favorite way to enjoy caramel cookies? Drop a comment and share your baking tips! ???

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

Original recipe: <https://chefmaniac.com/caramel-cheesecake-cookies-a-soft-gooey-sweet-indulgence/>