

Christmas Sugar Cookie Cheesecake: The Creamiest Holiday Dessert You Need

Some desserts are just meant for the holidays, and this



OVEN
325°F

TIME
8 min

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INGREDIENTS

? Swaps and Notes:

Sugar Cookies: If you're pressed for time, a quality shortbread cookie makes a fantastic substitute. You can use graham crackers, but you'll lose the signature sugar cookie flavor.

Gluten-Free: Substitute the flour in the filling with 1 tablespoon of cornstarch and use gluten-free sugar cookies for the crust.

Sprinkle Color: Swap out the Christmas sprinkles for red, white, and blue for a patriotic Fourth of July dessert, or pink and red for Valentine's Day (try these amazing Chocolate Oreo Hearts).

Water Bath: While not strictly required thanks to the flour, placing the springform pan in a large pan with 1 inch of hot water is the ultimate way to ensure a crack-free top.

DIRECTIONS

- STEP 1 - Make the Crust:** Preheat & Prep: Preheat your oven to 325°F (160°C).
- Mix:** In a medium bowl, combine the crushed cookies, 2 tablespoons of sugar, and the melted butter.
- Press:** Press the mixture firmly into the bottom of a 9-inch springform pan. Use the bottom of a measuring cup to get a perfectly even, compact layer.
- Bake:** Bake the crust for 8 minutes. Remove from the oven and set aside to cool slightly while you prepare the filling.
- STEP 2 - Prepare the Cheesecake Filling:** Cream Cheese: In a large mixing bowl (or stand mixer with the paddle attachment), beat the softened cream cheese until it is completely smooth and fluffy. Scrape down the sides.
- Sweeten & : Soften:** Add the 1/2 cup of granulated sugar and the sour cream. Mix until just combined.
- Add : Eggs:** Add the eggs one at a time, mixing only until the yellow streak disappears. Do not overmix! Overmixing adds air, which causes cracking during cooling.
- Flavor:** Add the vanilla extract and the all-purpose flour. Mix gently on low speed until combined.
- Fold in : Sprinkles:** Gently fold in the 1/2 cup of Christmas sprinkles using a rubber spatula.
- STEP 3 - Bake:** Pour: Pour the cheesecake batter evenly over the pre-baked crust.
- Bake:** Bake for 50-60 minutes. The cheesecake is done when the edges are set and slightly puffed, but the center 2-3 inches are still slightly wobbly (like firm Jell-O).

12. **Cooling : Trick (The Key to No Cracks!):** Turn off the oven, crack the door open (use a wooden spoon to hold it ajar), and let the cheesecake rest inside the oven for 1 hour. This slow, gentle cooling prevents sudden temperature changes that cause cracks.
13. **Chill:** Remove the cheesecake from the oven and let it cool completely on the counter. Then, transfer it to the refrigerator to chill for at least 4 hours-or overnight for the absolute best results!
14. **STEP 4 - Decorate: Release:** Once fully chilled, carefully run a thin knife around the edge before releasing the springform ring.
15. **Top:** Pipe or dollop whipped cream on top, add more sprinkles, and finish with optional sugared cranberries for that extra holiday elegance.

SWAPS & NOTES

for a successful holiday bake: The Sugar Cookie Crust: It's a game-changer.

The subtle almond and vanilla notes of the sugar cookie elevate the entire dessert far beyond a typical graham cracker base.

The Creaminess: By using the correct ratio of cream cheese and sour cream, and ensuring you don't overmix the eggs, the texture remains dense, smooth, and unbelievably silky.

The Festive Look: The inclusion of bright jimmie sprinkles not only adds a lovely touch of vanilla flavor but makes every slice pop with Christmas colors.

TIPS FOR SUCCESS

Room Temperature Ingredients: This is non-negotiable!

Cream cheese and eggs must be at room temperature to ensure a smooth, lump-free batter.

Cold ingredients will result in lumps, which ruins the texture.

Don't Overmix: As mentioned above, overmixing the eggs incorporates too much air, which expands rapidly during baking and collapses upon cooling, resulting in cracks.

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

Original recipe: <https://chefmaniac.com/christmas-sugar-cookie-cheesecake-the-creamiest-holiday-dessert-you-need/>