

## Churro Cheesecake Donut Cookies: The Viral Dessert Hybrid You Need to Bake Now

Soft, golden, and oozing with a creamy, tangy cheesecake center-say hello to the



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

#### Swaps and Notes:

**Cinnamon Sugar:** I use a 2:1 ratio of sugar to cinnamon (2 parts sugar, 1 part cinnamon). Feel free to increase the cinnamon for a bolder churro flavor.

**Dough:** You can swap the crescent roll dough for puff pastry if you prefer an even flakier texture, but you'll lose the slight tang of the crescent dough.

**Filling Flavor Boost:** A tiny squeeze of lemon juice (about 1/4 tsp) added to the cream cheese filling can really brighten the flavor.

**Cream Cheese:** Ensure it is fully softened! Cold cream cheese will result in a lumpy filling.

### DIRECTIONS

- Step 1: Prep the Filling:** Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper or a silicone mat.
- In a medium bowl, beat the softened cream cheese, granulated sugar, and vanilla extract until the mixture is completely smooth and lump-free. Set aside.
- Step 2: Prepare the Dough:** Unroll the crescent roll dough from the two cans. Lay the sheets flat.
- Using a small circular cutter (I use a 3-inch biscuit cutter or a donut cutter), cut out circles from the dough. You'll need two circles for every cookie. You can lightly press the dough scraps together and cut more circles to maximize your yield.
- Step 3: Assemble the Cookies:** Place half of the dough circles on the prepared baking sheet. These will be the bottoms.
- Spoon a heaping teaspoon of the cheesecake filling into the center of each bottom circle. Leave about a 1/2-inch border around the edge.
- Top each dollop of filling with a second dough circle. Gently pinch and press the edges of the top and bottom dough circles together to seal the filling inside. Use a fork to crimp the edges for a decorative, secure seal.
- Step 4: Bake and Finish:** Melt the butter in a small bowl.
- In a separate shallow dish, combine your cinnamon sugar mix.
- Brush the tops and sides of the assembled cookies generously with the melted butter.

11. Dredge or sprinkle the buttery cookies thoroughly in the cinnamon sugar mixture, ensuring they are coated on all sides.
12. Bake for 12-15 minutes, or until the dough is golden brown and puffy.

## SWAPS & NOTES

For the Cheesecake Filling: Cream Cheese, softened 225 g (8 oz) Use full-fat block cream cheese for the best texture.

Granulated Sugar 60 g (... cup) Standard white sugar.

Vanilla Extract 1 tsp Use pure vanilla extract.

For the Churro Donut Cookie: Crescent Roll Dough 2 cans (8 oz each) The refrigerated tubes work perfectly.

## TIPS FOR SUCCESS

Don't Overfill: The key to a clean cookie is not to add too much filling.

Overfilling will cause the cheesecake to ooze out and make sealing the edges difficult.

Sealing is Key: Press the edges firmly.

If you are struggling, slightly dampen your fingertip with water and run it along the edges before crimping with a fork.

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

Original recipe: <https://chefmaniac.com/churro-cheesecake-donut-cookies-the-viral-dessert-hybrid-you-need-to-bake-now/>