

The Ultimate Strawberry Cheesecake Crumble Cookies Copycat Recipe

Strawberry Cheesecake Cookie



OVEN
350°F

TIME
3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cookies:

For the Cheesecake Frosting:

For the Crumble Topping % cup All-Purpose Flour ...
cup Brown Sugar: Adds a deep, caramelized flavor.
... cup Melted Butter: To bind the crumble together.
Topping 1 cup Fresh Strawberries: Finely diced for
even distribution.:

DIRECTIONS

1. Steps for the : Recipe
2. Prep and : Bake the Base
3. Preheat your oven to
4. 350°F (175°C)
5. . Line a large baking sheet with parchment paper or a silicone mat. In a large bowl, cream together the softened butter and sugar until the mixture is pale and fluffy (about 2-3 minutes). Beat in the egg and vanilla.
6. In a separate bowl, whisk the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients until a thick dough forms. Roll the dough into large balls (about 3 tablespoons each), press them down slightly with the palm of your hand, and space them out. Bake for
7. 10-12 minutes
8. . You want the edges to be set but the centers to look just slightly underbaked. Let them cool completely on the pan.
9. Make the : Crumble
10. While the cookies cool, mix the flour, brown sugar, and melted butter in a small bowl until it looks like wet sand. Spread it on a small tray and bake at
11. for about 5 minutes until golden. Let it cool and then break it into small bits.
12. Whip the : Frosting
13. In a clean bowl, beat the softened cream cheese, powdered sugar, and vanilla until smooth. Slowly pour in the heavy whipping cream while continuing to beat on high speed. The frosting will transform into a thick, pipeable mousse-like consistency.

14. Once the cookies are cold, pipe or spread a generous swirl of the cheesecake frosting onto each one. Sprinkle the baked crumble over the top and finish with a pile of fresh diced strawberries.

SWAPS & NOTES

The Butter: Ensure your butter is truly "softened" and not melted.

If it's too warm, the cookies will spread into pancakes.

The Berry Flip: If strawberries aren't in season, you can use raspberries or even blueberries.

Shortcut Alert: If you are in a time crunch, you can try my Easy Cake Mix Cookies as a base, though the scratch-made version here is much closer to the original Crumbl texture.

TIPS FOR SUCCESS

Don't Overmix: When adding the flour to the cookie dough, mix just until combined.

Overworking the dough leads to tough cookies.

The "Chill" Factor: For the most authentic experience, chill the cookies for 30 minutes after frosting but before adding the strawberries.

This sets the cheesecake layer beautifully.

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

Original recipe: <https://chefmaniac.com/the-ultimate-strawberry-cheesecake-crumbl-cookies-copycat-recipe/>