

Ultimate Caramel Cheesecake Cookies: Soft, Creamy, and Totally Addictive

The Ultimate Caramel Cheesecake Cookies: A Sweet, Creamy Masterpiece



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

1 1/2 cups All-purpose flour: The structure of our cookie.

1/2 tsp Baking soda: For that perfect lift.

1/4 tsp Salt: To balance the sweetness of the caramel.

1/2 cup Unsalted butter: Softened to room temperature.

1/2 cup Granulated sugar: For crisp edges.

1/2 cup Brown sugar (packed): For a deep, molasses-like chew.

1 Large egg: The binder.

1 tsp Vanilla extract: I recommend high-quality pure vanilla.

4 oz Cream cheese: Make sure it is the full-fat brick variety, softened.

1/2 cup Caramel bits: These hold their shape better than chopped squares.

1/4 cup Chopped pecans: (Optional) Adds a wonderful nutty contrast.

Swaps and Notes:

The Caramel: If you can't find caramel bits, you can use chopped-up soft caramels. However, avoid caramel sauce as it will make the dough too runny.

Nut-Free: If you have an allergy, simply omit the pecans. The cookies are still spectacular without them.

Cream Cheese: Ensure your cream cheese is truly at room temperature. If it's cold, you'll end up with

tiny white lumps in your dough rather than a smooth, integrated base.

Step-by-Step Instructions:

Prep the Oven: Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper or a silicone baking mat to prevent the caramel from sticking.

Whisk Dry Ingredients: In a medium bowl, whisk together the flour, baking soda, and salt. This ensures the leavening agent is evenly distributed.

Cream the Butter and Sugars: In a large bowl, cream together the softened butter, granulated sugar, and brown sugar. Use a hand mixer or stand mixer and beat for about 2-3 minutes until the mixture looks pale and fluffy.

Emulsify: Add the egg and vanilla extract to the butter mixture, beating until well combined.

The Cheesecake Element: In a separate small bowl, beat the softened cream cheese until it's perfectly smooth. Gradually add this to your main butter mixture. Blend well until the batter is creamy and uniform.

Combine: Slowly mix in the dry ingredients. Be careful not to overmix here-stop as soon as you see no more streaks of flour.

Fold in the Extras: Gently fold in the caramel bits and the chopped pecans using a spatula.

Scoop and Bake: Drop tablespoon-sized portions of dough onto the prepared sheet, leaving about 2 inches of space between them.

The Bake: Bake for 8-10 minutes. You are looking for the edges to be a light golden brown while the centers still look slightly soft.

Cooling: Let them rest on the baking sheet for 5 minutes. This is crucial as the caramel needs to "set." Move to a wire rack to cool completely.

Tips for Success:

Don't Overbake: These cookies are meant to be soft. If they look a little underdone in the center when you pull them out, don't panic! They will firm up as they cool.

Chill the Dough: If your kitchen is very warm, the dough might feel sticky. Pop it in the fridge for 20 minutes before scooping to make it easier to handle.

Use Quality Bakeware: Heavy-duty baking sheets help distribute heat evenly, preventing the bottoms from burning before the centers are set.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 165 kcal

Total Fat: 9g

Carbohydrates: 20g

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14. **Serving Suggestions and Pairings:** These cookies are rich enough to stand on their own, but they are divine when paired with a cold glass of milk or a hot latte. If you are putting together a dessert platter, they look beautiful alongside these caramel apple pie cookies for a fall-themed spread.
15. **If you're hosting a party and want a variety of textures,** I recommend serving these with these pecan pie bars. The contrast between the soft cookie and the dense bar is always a hit with guests.
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18. **Carbohydrates:** 20g
19. **Protein:** 2g
20. **Sugar:** 14g
21. **Storage and Leftover Tips: Room Temperature:** Store in an airtight container for up to 3 days. Because of the cream cheese content, if your house is very warm, I recommend moving them to the fridge.
22. **Freezing:** These cookies freeze beautifully! Place them in a freezer-safe bag for up to 3 months. Thaw at room temperature for an hour before eating.
23. **Reviving:** If you want that "just out of the oven" feel, pop a room-temperature cookie in the microwave for 5-8 seconds to soften the caramel.
24. **More Recipes You Will Love:** If you enjoyed the rich flavors of this recipe, you have to try some of my other favorites:
25. **The : Best Peanut Butter Brownies I've Ever Made**

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/ultimate-caramel-cheesecake-cookies-soft-creamy-and-totally-addictive/>