

Better Than a Cinnamon Roll: Cheesecake Stuffed Cinnamon Swirl Cookies

The Ultimate Indulgence: Cheesecake Stuffed Cinnamon Swirl Cookies



OVEN
350°F

TIME
60 min

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INGREDIENTS

6 oz cream cheese: Ensure it is softened to room temperature for a smooth texture.

1/4 cup powdered sugar: Adds just the right amount of sweetness.

1/2 tsp vanilla extract: For that classic aromatic finish.

1/3 cup brown sugar: Provides a deep, molasses-like sweetness.

1 1/2 tbsp ground cinnamon: The star of the show.

2 tbsp melted butter: To create a spreadable paste.

2 1/2 cups all-purpose flour: The sturdy base of our dough.

1 tsp baking soda & 1/2 tsp baking powder: For the perfect rise.

1/2 tsp salt: To balance the sugars.

3/4 cup unsalted butter: Softened, to provide a rich, buttery crumb.

3/4 cup granulated sugar & 1/2 cup brown sugar: A blend for both crispness and chew.

1 large egg + 1 egg yolk: The extra yolk is the secret to a fudgy, chewy cookie.

1 1/2 tsp vanilla extract.

1 cup powdered sugar

2-3 tbsp milk

1/2 tsp vanilla

Swaps and Notes:

Cream Cheese: Always use full-fat brick cream

cheese. The "spreadable" kind in a tub has too much water and will leak during baking.

Sugar: If you want a deeper flavor, you can use dark brown sugar in the cinnamon swirl.

Gluten-Free: A high-quality 1-to-1 gluten-free flour blend works well here, though the texture may be slightly more delicate.

Butter: If you only have salted butter, omit the 1/2 tsp of salt from the dry ingredients.

Step-by-Step Instructions:

Prepare the Cheesecake Filling: In a medium bowl, beat the softened cream cheese, powdered sugar, and vanilla until silky smooth. Using a teaspoon, scoop small portions onto a parchment-lined tray. Freeze these for at least 45-60 minutes. This step is non-negotiable! If they aren't frozen, you won't be able to stuff the dough properly.

Make the Cinnamon Swirl: In a small bowl, combine the brown sugar, cinnamon, and melted butter. It should form a thick paste. Set this aside.

Mix Dry Ingredients: Whisk together the flour, baking soda, baking powder, and salt in a separate bowl.

Cream Butter and Sugars: In a large stand mixer, beat the butter with both sugars for 2-3 minutes. You want the mixture to look light and fluffy. Add the egg, extra yolk, and vanilla, mixing until fully incorporated.

Form the Dough: Gradually add your dry ingredients. Mix on low speed just until no streaks of flour remain.

Create the Swirl: Here is the "artistic" part. Gently fold the cinnamon mixture into the dough. Do not over-mix! You want to see distinct ribbons of cinnamon throughout the dough, much like a marble cake.

Stuff the Cookies: Take about 2 tablespoons of dough and flatten it into a disc in your palm. Place one frozen cheesecake cube in the center. Fold the edges of the dough over the filling, pinching to seal it completely. Roll it into a smooth ball.

The Big Chill: Place the cookie balls in the refrigerator for at least 1 hour. This prevents the cookies from spreading too much and ensures the center stays gooey.

Bake: Preheat your oven to 350°F (175°C). Space the cookies 2 inches apart on a baking sheet. Bake for 12-15 minutes. The edges should be golden, but the centers should still look slightly soft.

Cool and Glaze: Let them cool on the pan for 5 minutes before moving to a wire rack. If you choose to use the glaze, whisk the ingredients together and drizzle over the warm cookies.

Tips for Success:

Freeze the filling well: This keeps the cheesecake creamy and prevents it from melting into the dough.

Don't over-mix: Overworking the dough develops too much gluten, which leads to tough cookies.

DIRECTIONS

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11. Tips for Success: Freeze the filling well: This keeps the cheesecake creamy and prevents it from melting into the dough.
12. Don't over-mix: Overworking the dough develops too much gluten, which leads to tough cookies.
13. Cold dough matters: If the dough is warm, the butter will melt too fast in the oven, and you'll end up with "pancake" cookies.
14. Clean swirls: Use a spatula to fold the cinnamon paste in just 3-4 times.
15. Serving Suggestions and Pairings: These cookies are a powerhouse on their own, but they play well with others. Serve them warm with a cold glass of milk, or pair them with a hot Blueberry Lemonade for a bright, summery contrast.
16. If you are hosting a fall gathering, these are the perfect companion to caramel apple pie cookies. For a truly decadent dessert spread, serve them alongside a platter of peanut butter brownies.
17. Nutritional Information (Per Serving): Calories: 285 kcal
18. Fat: 14g
19. Carbohydrates: 38g
20. Protein: 3g
21. Sugar: 24g
22. Storage and Leftover Tips: Because of the cream cheese center, these cookies should be handled with a bit more care than your standard chocolate chip variety.
23. Room : Temperature: You can keep them in an airtight container for up to 2 days.
24. Refrigeration: For longer storage, keep them in the fridge for up to 5 days.
25. Freezing: You can freeze the baked cookies for up to 3 months. To eat, let them thaw and pop them in the microwave for 10 seconds to restore that "fresh from the oven" gooeyness.

SWAPS & NOTES

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Sugar: If you want a deeper flavor, you can use dark brown sugar in the cinnamon swirl.

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

Original recipe: <https://chefmaniac.com/better-than-a-cinnamon-roll-cheesecake-stuffed-cinnamon-swirl-cookies/>