

Cherry Cheesecake Cookies That Taste Like Bakery-Style Dessert Perfection

They are pretty, delicious, and exactly the kind of dessert people reach for first.



OVEN
350°F

TIME
12 to 14 min

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INGREDIENTS

For the cookies:

- 1 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup powdered sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

For the cheesecake filling:

- 8 ounces cream cheese, softened
- 1/4 cup powdered sugar
- 1 teaspoon vanilla extract

For the topping:

- 1 cup cherry pie filling
- 1/4 cup white chocolate, melted

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F (175°C) and line baking sheets with parchment paper.
2. Cream the butter and sugars: In a large bowl, cream together the softened butter, granulated sugar, and powdered sugar until light and fluffy.
3. Add the egg and vanilla: Beat in the egg and vanilla extract until well combined.
4. Mix the dry ingredients: In a separate bowl, whisk together the flour, baking powder, and salt.
5. Make the dough: Gradually add the dry ingredients to the wet ingredients and mix until combined.
6. Shape the cookies: Scoop the dough onto the prepared baking sheets, forming small rounds.
7. Use your thumb or the back of a spoon to make an indentation in the center of each cookie.
8. Make the cheesecake filling: In a small bowl, mix together the softened cream cheese, powdered sugar, and vanilla extract until smooth.
9. Fill the cookies: Spoon the cheesecake filling into each indentation.
10. Bake: Bake for 12 to 14 minutes, or until the edges are lightly golden.
11. Let the cookies cool completely.
12. Add the cherry topping: Top each cooled cookie with a spoonful of cherry pie filling.
13. Drizzle with white chocolate: Drizzle the melted white chocolate over the tops and let it set before serving.

SWAPS & NOTES

Softened butter and softened cream cheese make a big difference here.

They help both the dough and the filling mix up smoothly and evenly.

Using both granulated and powdered sugar in the cookie dough helps create a soft, tender texture that works especially well with the cheesecake center.

Cherry pie filling is convenient and gives the cookies their glossy, classic cheesecake-style topping.

TIPS FOR SUCCESS

Do not overfill the cookie centers before baking.

A modest spoonful of cheesecake filling works best and helps keep the cookies neat.

If the indentations puff up a little while baking, gently press the centers again right after they come out of the oven.

Let the cookies cool completely before adding the cherry topping so the topping stays glossy and the cookies hold their shape better.

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

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