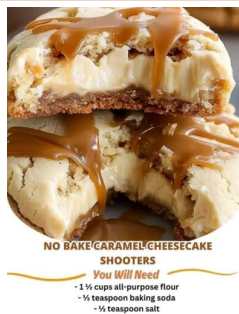


Caramel Cheesecake Cookies That Taste Like Bakery-Style Dessert Bliss

1/2 cup unsalted butter, softened



OVEN
350°F

TIME
20 min

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INGREDIENTS

1/2 cup unsalted butter, softened
4 ounces cream cheese, softened
3/4 cup granulated sugar
1/4 cup light brown sugar
1 large egg
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup soft caramel bits or chopped soft caramels
2 tablespoons heavy cream or milk, if melting
caramel for drizzle
Flaky sea salt
Extra caramel drizzle
Powdered sugar for a softer finished look

DIRECTIONS

1. Preheat the oven to 350°F and line two baking sheets with parchment paper.
2. Cream the butter and cream cheese in a large bowl until smooth and fluffy. Add the granulated sugar and brown sugar and beat until well combined.
3. Add the wet ingredients by mixing in the egg and vanilla extract until smooth.
4. Combine the dry ingredients in a separate bowl. Whisk together the flour, baking powder, baking soda, and salt.
5. Make the dough by gradually adding the dry ingredients to the wet ingredients, mixing just until combined.
6. Fold in the caramel gently so the pieces are distributed throughout the dough.
7. Scoop the cookies onto the prepared baking sheets, spacing them about 2 inches apart.
8. Bake for 10 to 12 minutes, or until the edges are lightly golden and the centers look just set.
9. Cool slightly on the pan for 5 minutes, then move to a wire rack.
10. Finish with caramel drizzle if desired. Melt additional caramel with a little cream or milk, then drizzle over the cooled cookies. Add a tiny pinch of flaky sea salt if you like.

SWAPS & NOTES

Cream cheese: Full-fat cream cheese gives the richest flavor and best texture.

Caramel: Caramel bits are easiest, but chopped soft caramels work well too.

Vanilla boost: A splash of vanilla bean paste makes the flavor feel even more dessert-like.

Salted finish: A tiny sprinkle of flaky sea salt on top helps balance the sweetness beautifully.

TIPS FOR SUCCESS

Use softened butter and cream cheese so the dough mixes smoothly and evenly.

If either ingredient is too cold, the dough can turn lumpy, which affects the final texture.

Because of the cream cheese, they are at their best when they stay soft and tender in the center.

Pull them from the oven when the edges are set and the centers still look slightly soft.

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

Original recipe: <https://chefmaniac.com/caramel-cheesecake-cookies-that-taste-like-bakery-style-dessert-bliss/>