

My Favorite Cheesecake-Inspired Cookies with Sweet Cherries and White Chocolate Drizzle

Let me walk you through how I make them and why they always disappear fast.



OVEN
350°F

TIME
25 min

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INGREDIENTS

You'll Need (Makes about 24 cookies | Prep Time: 25 minutes | Bake Time: 12-14 minutes)

For the Cookie Dough: 1 cup unsalted butter, softened ¾ cup granulated sugar ¾ cup powdered sugar 1 large egg 2 teaspoons vanilla extract 2... cups all-purpose flour ¾ teaspoon baking powder ... teaspoon salt:

For the Cheesecake Filling: 8 oz cream cheese, softened ... cup powdered sugar 1 teaspoon vanilla extract:

For the Topping: 1 cup cherry pie filling ... cup white chocolate, melted (for drizzling) How I Make Cherry Cheesecake Cookies (:

DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep
3. I preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper. This makes cleanup easy and keeps the cookies from spreading too much.
4. Make the : Cookie Dough
5. In a large mixing bowl, I cream together the softened butter, granulated sugar, and powdered sugar until light and fluffy-about 2-3 minutes.
6. I beat in the egg and vanilla extract until smooth.
7. In a separate bowl, I whisk together the flour, baking powder, and salt. Then I gradually add the dry ingredients to the wet mixture, mixing just until a soft dough forms.
8. Shape the : Cookies
9. Using a small cookie scoop or tablespoon, I form balls of dough and place them a few inches apart on the baking sheets. I gently press my thumb into the center of each one to make a little well for the filling. If the dough cracks slightly, I just pinch it back together.
10. Make the : Cheesecake Filling
11. In a small bowl, I mix the softened cream cheese, powdered sugar, and vanilla extract until smooth and creamy. I spoon a small dollop of the filling into each cookie indentation-enough to fill the well but not overflow.
12. Bake to : Perfection
13. I bake the cookies for 12-14 minutes, or until the edges are lightly golden but the centers are still soft. They'll continue to firm up a bit as they cool.

14. I let the cookies rest on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.
15. Top and : Drizzle
16. Once cooled, I spoon a small amount of cherry pie filling onto the center of each cookie-usually one or two cherries per cookie.
17. Then I drizzle melted white chocolate over the top in thin ribbons. You can use a spoon, piping bag, or even a zip-top bag with the corner snipped off.
18. Let the chocolate set before serving (I pop them in the fridge for 10 minutes if I'm in a hurry).
19. Tips for : Perfect Cheesecake Cookies
20. Don't overfill:
21. The cheesecake filling should stay nestled in the center. Too much can cause the cookie to spread.
22. Use a scoop for even cookies:
23. It helps keep the size uniform so everything bakes evenly.
24. Chill the dough if it's too soft:
25. If the dough feels sticky, a quick 15-minute chill helps with handling.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/my-favorite-cheesecake-inspired-cookies-with-sweet-cherries-and-white-chocolate-drizzle/>