

Churro Cheesecake Cookies

Ingredients:

For the Cookie Dough:

2 ¼ cups all-purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
¼ teaspoon salt
¾ cup unsalted butter softened
¾ cup granulated sugar
¼ cup light brown sugar packed
1 large egg
2 teaspoons pure vanilla extract

For the Cheesecake Filling:

6 oz (170 g) cream cheese, softened
3 tablespoons powdered sugar
½ teaspoon vanilla extract

For the Cinnamon Sugar Coating:

¼ cup granulated sugar
2 teaspoons ground cinnamon



Instructions:

1. Prepare the Cheesecake Filling:
2. In a small bowl, beat together cream cheese, powdered sugar, and vanilla until smooth.
3. Scoop about 1 teaspoon portions onto a parchment-lined plate and freeze for 30 minutes, until firm.
4. Make the Cookie Dough:
5. In a mixing bowl, whisk together flour, baking soda, baking powder, and salt.
6. In another large bowl, cream the softened butter, granulated sugar, and brown sugar until light and fluffy (2–3 minutes).
7. Beat in the egg and vanilla until combined.
8. Gradually mix in the dry ingredients until a soft dough forms.
9. Assemble the Cookies:
10. Scoop 2 tablespoons of dough per cookie. Flatten slightly in your hand, place a frozen cheesecake ball in the center, and wrap the dough around to seal it.
11. Roll each cookie dough ball in the cinnamon-sugar mixture.
12. Bake:
13. Arrange cookies on a parchment-lined baking sheet, spaced about 2 inches apart.
14. Bake in a preheated oven at 350°F (175°C) for 12–14 minutes, or until edges are set and tops look puffed but not browned.
15. Let cookies rest on the baking sheet for 5 minutes before transferring to a cooling rack.
16. Optional Finishing Touch:
17. Lightly sprinkle extra cinnamon sugar on top while warm for an extra “churro” effect.