



# **Irresistible Strawberry Cheesecake Cookies**



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Philly Steak Cheese Fries

## Introduction

Indulge in the delightful fusion of flavors with these Irresistible Strawberry Cheesecake Cookies. Perfect for any occasion, these cookies combine the rich creaminess of cheesecake with the sweet tartness of strawberries, all wrapped up in a soft and chewy cookie. With white chocolate chips adding a touch of sweetness, these treats will have everyone reaching for seconds. Let's dive into this easy yet delicious recipe!

## Detailed Ingredients with measures

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1/2 cup brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup white chocolate chips
- 1/2 cup strawberry jam
- 1/2 cup cream cheese, softened

## Prep Time

20 minutes

## Cook Time, Total Time, Yield

Cook Time: 15 minutes

Total Time: 35 minutes

Yield: 24 cookies

## Directions

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy. Beat in the eggs, one at a time, followed by the vanilla extract. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Fold in the white chocolate chips. In a small bowl, mix the strawberry jam with the softened cream cheese. Scoop dough onto the prepared baking sheet, then press a small indent into each ball of dough. Fill each indent with a spoonful of the strawberry cream cheese mixture. Bake for 12-15 minutes or until the edges are golden brown. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

See also Cheddar Bacon Chicken Tenders





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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.

### **Cream the Butters and Sugars**

In a large bowl, cream together the softened unsalted butter, granulated sugar, and packed brown sugar until the mixture is light and fluffy.

### **Add Eggs and Vanilla**

Beat in the large eggs, one at a time, ensuring they are fully incorporated. Then mix in the vanilla extract.

### **Combine Dry Ingredients**

In a separate bowl, whisk together the all-purpose flour, baking soda, and salt to combine.

### **Mix Wet and Dry Ingredients**

Gradually add the dry ingredients to the wet mixture, mixing until just combined. Be careful not to overmix.

### **Fold in White Chocolate Chips**

Gently fold in the white chocolate chips until evenly distributed throughout the dough.

**Prepare Strawberry Cream Cheese Filling**

In a small bowl, mix the strawberry jam with the softened cream cheese until well blended.

**Form Cookies**

Scoop tablespoon-sized portions of the dough onto the prepared baking sheet, leaving space between each cookie. Press a small indent into the center of each ball of dough.

**Fill Indents with Filling**

Fill each indent with a spoonful of the strawberry cream cheese mixture.

**Bake the Cookies**

Bake in the preheated oven for 12-15 minutes or until the edges are golden brown. Keep an eye on them to avoid overbaking.

**Cool the Cookies**

Let the cookies cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.

## Notes

**Prep Time and Cooking Time**

Prep time is approximately 20 minutes, and cooking time is about 15 minutes, making the total time around 35 minutes.

### **Nutritional Information**

Each cookie contains approximately 280 kcal. This recipe yields about 24 cookies.

See also [Easy Mathri Recipe for Perfect Snack](#)

### **Storage**

Store cookies in an airtight container at room temperature for up to a week for optimal freshness.





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## Cook techniques

### Creaming

Creaming is the process of mixing butter and sugars together until light and fluffy. This technique helps to incorporate air into the mixture, which contributes to a lighter texture in baked goods.

### Whisking

Whisking dry ingredients together, such as flour, baking soda, and salt, ensures that they are evenly combined and helps prevent clumps, leading to a more uniform texture in your cookies.

### Folding

Folding is a gentle mixing technique used to combine delicate ingredients, such as white chocolate chips, into the dough without deflating it. Use a spatula to lift and turn the mixture carefully.

### Indenting

Creating an indent in each ball of cookie dough is crucial for holding the strawberry cream cheese filling. Use your thumb or the back of a spoon to create a small well in the center.

### Cooling

Allowing cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack helps them set properly and prevents breakage.

## FAQ

### **Can I use salted butter instead of unsalted butter?**

Yes, but if you use salted butter, consider reducing the added salt in the recipe for a balanced flavor.

### **Can I replace white chocolate chips with another type of chocolate?**

Absolutely! You can replace white chocolate chips with milk or dark chocolate chips, depending on your preference.

### **What can I use if I don't have strawberry jam?**

You can use any berry jam or fruit preserves you like as an alternative, or even make a homemade version if you prefer.

See also Shoney's Strawberry Pie

### **How do I store the cookies?**

Store the cookies in an airtight container at room temperature for up to a week, or refrigerate for extended freshness.

### **Can I freeze the cookie dough?**

Yes, you can freeze the cookie dough. Scoop into balls and freeze on a baking sheet before transferring to a freezer-safe bag. Bake from frozen, adding an extra minute or two to the baking time.





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## Conclusion

Indulging in these Irresistible Strawberry Cheesecake Cookies brings together the delightful flavors of strawberries and cream cheese in a soft, chewy cookie. With a perfect balance of sweetness and a creamy texture, they make for an appealing treat for any occasion. Your friends and family will be asking for second helpings, making them an immediately cherished favorite!

## More recipes suggestions and combination

### **Raspberry Cheesecake Cookies**

Swap the strawberry jam for raspberry jam and follow the same recipe for a berry variation that packs a tart punch!

### **Chocolate Chip Strawberry Cookies**

Add semi-sweet chocolate chips along with the white chocolate chips for a delicious double chocolate twist.

### **Peanut Butter Strawberry Swirl Cookies**

Incorporate peanut butter into the dough and swirl in the strawberry cream cheese mixture for a nutty and fruity delight.

### **Lemon Cream Cheese Cookies**

Replace the strawberry jam with lemon curd for a citrusy take that brightens up the flavor profile wonderfully.

### **Oreo Cheesecake Cookies**

Fold in crushed Oreo cookies instead of white chocolate chips and create an Oreo cheesecake cookie sensation.

### **Nutty Strawberry Cookies**

Add chopped nuts, like walnuts or pecans, for extra texture and a nutty undertone that complements the strawberries perfectly.

### **Coconut Strawberry Cookies**

Mix in shredded coconut for a tropical twist that enhances the cookies' flavors and adds unique chewiness.



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