



# Raspberry Cheesecake Cookies



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## Introduction

**Delve into a delightful combination of flavors with these raspberry cheesecake cookies. Blending the rich creaminess of cheesecake with the tangy brightness of fresh raspberries, these cookies are sure to be a crowd-pleaser. Perfect for gatherings or a cozy night in, each bite delivers a perfect balance of sweetness and tartness.**

## Detailed Ingredients with measures

**All-purpose flour - 2 cups**

**Granulated sugar - 1 cup**

**Brown sugar - 1/2 cup**

**Butter, softened - 1 cup**

**Cream cheese, softened - 8 oz**

**Egg - 1 large**

**Vanilla extract - 1 teaspoon**

**Baking powder - 1 teaspoon**

**Salt - 1/2 teaspoon**

**Fresh raspberries - 1 cup**

**Powdered sugar - for dusting**

## **Prep Time**

**20 minutes**

## **Cook Time, Total Time, Yield**

**Cook Time - 12-15 minutes**

**Total Time - 32-35 minutes**

**Yield - Approximately 24 cookies**





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## Detailed Directions and Instructions

### Step 1: Prepare the Oven and Baking Sheet

Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper and set it aside.

### Step 2: Mix the Cream Cheese

In a large mixing bowl, combine softened cream cheese, sugar, and vanilla extract. Beat until the mixture is smooth and creamy.

### Step 3: Add the Egg

Add the egg to the cream cheese mixture and continue to beat until fully incorporated.

### Step 4: Combine Dry Ingredients

In another bowl, mix together the flour, baking powder, and salt. Whisk until well combined.

### Step 5: Combine Wet and Dry Ingredients

Gradually add the dry ingredients to the cream cheese mixture. Stir until just combined.

### Step 6: Incorporate the Raspberries

Carefully fold in the raspberries, being gentle not to mash them.

See also [Spaghetti with Fresh Soppressata](#)

**Step 7: Scoop the Cookie Dough**

Using a cookie scoop or tablespoon, drop rounded portions of dough onto the prepared baking sheet, leaving space between each cookie.

**Step 8: Bake the Cookies**

Bake in the preheated oven for 12-15 minutes, or until the edges are lightly golden and the centers are set.

**Step 9: Cool on the Baking Sheet**

Allow the cookies to cool on the baking sheet for about 5 minutes before transferring them to a wire rack to cool completely.

**Step 10: Serve and Enjoy**

Once cooled, serve your raspberry cheesecake cookies and enjoy this delightful treat!

## Notes

**Note 1: Storage**

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

**Note 2: Raspberry Substitutions**

You can substitute fresh raspberries with frozen ones. Just make sure to thaw and drain them before adding to the batter.

**Note 3: Cream Cheese Temperature**

Ensure that the cream cheese is at room temperature for easier mixing and a smoother texture.

**Note 4: Variations**

Feel free to add white chocolate chips or a drizzle of chocolate on top for an extra touch!

**Note 5: Gluten-Free Option**

For a gluten-free version, use a gluten-free all-purpose flour blend in place of regular flour.





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## Cook techniques

### Chilling the Dough

Refrigerate the cookie dough before baking to ensure a thicker, chewier cookie.

### Using a Cookie Scoop

Utilize a cookie scoop for uniform cookie sizes, which helps them bake evenly.

### Oven Temperature

Preheat the oven adequately to achieve the perfect cookie texture and prevent spreading.

### Cooling on a Wire Rack

Transfer cookies to a wire rack after baking to cool completely, allowing them to maintain their shape and avoid becoming soggy.

See also [Blackberry Cake](#)

### Mixing Techniques

Cream the butter and sugar thoroughly to incorporate air, resulting in a lighter cookie texture.

## FAQ

### Can I use different types of cheese?

Yes, you can substitute with different cream cheeses or even

mascarpone for a unique flavor.

**How should I store the cookies?**

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

**Can I freeze the cookie dough?**

Absolutely! Cookie dough can be frozen for up to three months for future baking.

**What can I substitute for raspberries?**

You can use other berries like blueberries or strawberries for a different twist.

**How do I know when the cookies are done baking?**

Look for a light golden color around the edges; the centers may appear slightly underbaked.





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## More recipes suggestions and combination

### Conclusion

Experience the delightful fusion of raspberry and cheesecake flavors with these cookies. They offer a unique twist on traditional desserts, making them perfect for any occasion. Whether enjoyed fresh out of the oven or stored for later, these cookies provide a burst of fruity goodness combined with creamy sweetness that is sure to impress.

## More recipes suggestions and combination

### Chocolate Chip Raspberry Cheesecake Bars

Combine the rich flavors of chocolate chip cookie dough with the creamy texture of cheesecake and the tartness of raspberries for a delectable treat that takes dessert to the next level.

### Lemon Raspberry Cheesecake Parfaits

Layer whipped lemon cheesecake and fresh raspberries in parfait glasses for a refreshing and visually appealing dessert that is perfect for warm weather.

### Raspberry Almond Crumble Bars

Make a buttery almond crust topped with a creamy raspberry filling and a crunchy crumble topping for a delicious and easy-to-serve dessert.

See also [Creamy Mushroom Herb Spaghetti Recipe](#)

**Coconut Raspberry Cheesecake Bites**

Create bite-sized cheesecake treats infused with coconut and topped with raspberry sauce for a tropical twist on the classic cheesecake experience.

**Raspberry Swirl Brownies**

Add a raspberry swirl to fudgy brownies to enhance their richness with a fruity zing, creating a perfect blend of flavors for chocolate lovers.



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