

CHEESECAKE STUFFED CHOCOLATE CHIP COOKIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 12 cookies

Cheesecake Filling:

4 ounces of cream cheese, softened

½ cup powdered sugar

½ teaspoon vanilla extract

Cookie Dough:

½ cup unsalted butter, melted and cooled at least 5-10 minutes

6 tablespoons sugar

6 tablespoons brown sugar, lightly packed

1 large egg, room temperature

½ teaspoon vanilla extract

1 ½ cups all-purpose flour

1 teaspoon cornstarch

½ teaspoon baking soda

½ teaspoon baking powder

¼ teaspoon salt

¾ cup semisweet chocolate chips

Directions:

- Prepare cheesecake filling first by briefly warming cream cheese in microwave (about 10 seconds) to make it easy to stir, then adding sugar and vanilla extract and stirring well
- Transfer bowl to freezer to chill while you prepare cookie dough
- In a large bowl, combine butter and sugars
- Add egg and vanilla – stir well
- In a separate bowl, whisk together flour, cornstarch, baking soda, baking powder, & salt
- Gradually stir flour mixture into butter mixture until completely combined
- Stir in chocolate chips and place cookie dough in refrigerator for 15 minutes
- Preheat oven to 375 degrees F and remove your cookie dough and cheesecake filling
- Use a 1 ½ tablespoon-sized cookie scoop and scoop a heaping portion of cookie dough
- Make a crater in the center of the dough with your thumb and gently press a frozen dollop of cheesecake filling in the center
- Roll the dough into a ball around the center, taking care to ensure that no cracks remain and no filling is visible (add more dough, if needed)
- Place on a parchment paper-lined cookie sheet at least 2 ½ inches apart and bake for 13-15 minutes
- Allow cookies to cool completely on cookie sheet before serving