

# Cheesecake Stuffed Chocolate Chips



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“Use the brain in your head ‘fore you

lose it” - Dababy

# Inspiration for this treat

**This cookie is for the one who can never decide what sweets they want. So why not just have two in one! This is my new favorite cookie recipe that I love to enjoy with a movie. They are very easy to make and only take less than an hour to make. This is a perfect dessert to make with anyone and will sure make you and your stomach happy.**



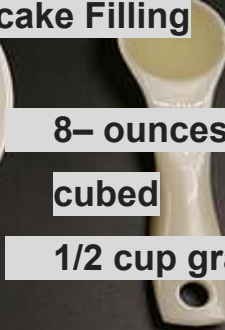
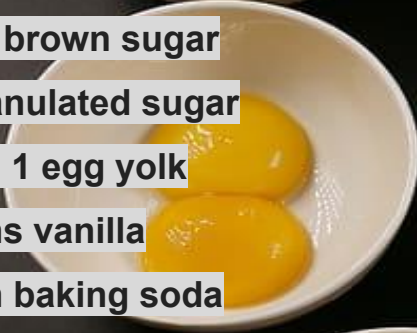
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# Ingredients

## Cookies

1. 1 cup butter, room temperature
2. 1 cup light brown sugar
3. 1/4 cup granulated sugar
4. 1 egg, plus 1 egg yolk
5. 2 teaspoons vanilla
6. 1 teaspoon baking soda
7. 1 teaspoon kosher salt
8. 2 1/2 cups all purpose flour
9. 2 cups semi-sweet chocolate chips



## Cheesecake Filling

- 8- ounces cream cheese, cubed
- 1/2 cup granulated sugar



Get ready to preheat that oven to 375°F and line a baking sheet with parchment paper and set aside...

# Let's make the Stuffing

In the bowl of your stand mixer fitted with the paddle attachment combine the cream cheese and powdered sugar, mixing on medium speed for 1-2 minutes until smooth, scraping the sides of the bowl as necessary. Transfer the cream cheese mixture into a smaller bowl, and place in the refrigerator while you prepare your cookie dough.

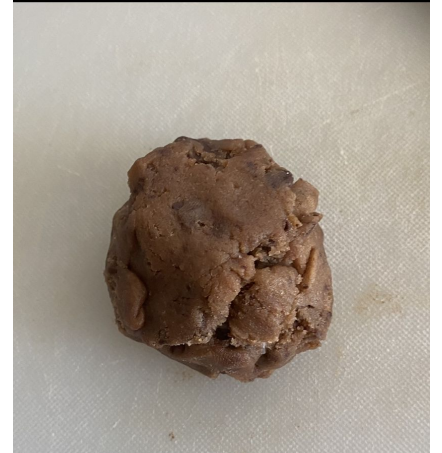


## Now let go make this dough

Using the same mixing bowl and paddle attachment, mix the butter, brown sugar, and granulated sugar together on medium speed for 2 minutes. Add in the egg, the egg yolk, vanilla, baking soda, and salt, mixing for 1 minute until combined, scraping the sides of the bowl as necessary. Turn the mixer to low and add in the flour, mixing until just combined.

# The Best Part

**Stir in the chocolate chips until evenly incorporated. Using a medium (2- tablespoon) cookie scoop, portion out the dough. Flatten each dough ball into a flat circle. Scoop 2- teaspoons of the cold cream cheese mixture out and place each scoop in the center of the flattened dough. Form the dough into a ball around the cream cheese, making sure it's sealed inside.**



**Place the cookie dough balls onto the baking sheet 2- inches apart and bake for 9 minutes, or until the edges are golden brown and the tops are just set. Remove from the oven and allow the cookies to cool on the baking sheet for 2-3 minutes before transferring to a wire rack to cool completely.**

# Final project



**Hope you enjoyed!!**