

Salted Caramel Cheesecake Cookies

Course: **Cookies, Cookies with frosting**

Servings	Prep time	Cooking time	Total time
8 servings	20 minutes	10 minutes	30 minutes

Ingredients

Cookie Base:

- 113g (½ cup) Butter, softened (salted or unsalted)
- 50g (¼ cup) Granulated sugar
- 50g (¼ cup) Brown sugar
- 1 large Egg
- 1 tsp Vanilla extract
- 170g (1 & ⅓ cup) All-purpose flour
- 120g (1 cup) Graham crackers, finely crushed (about 7 sheets)
- ¼ tsp Salt
- ¼ tsp Baking soda
- ½ tsp Baking powder
- 44g (⅓ cup)Graham crackers, finely crushed (about 2 sheets) (for rolling)

Cream Cheese Frosting:

- 113g (4 oz) Cream cheese, softened
- 57g (4 tbsp) Butter, softened (salted or unsalted)
- 90g (¾ cup) Powdered sugar
- 1 tsp Vanilla extract

Topping:

- ¼ cup Caramel sauce
- Sea salt for sprinkling

Directions

Make the Cookie Dough:

- 1 Preheat Oven:** Set your oven to **350°F (175°C)** and line a baking sheet with parchment paper.
Cream the Butter and Sugars: In a large mixing bowl, cream together **butter, granulated sugar,** and

brown sugar until light and fluffy.

2 Add Egg & Vanilla: Beat in the **egg** and **vanilla extract** until fully combined.

3 Incorporate Dry Ingredients: Add the **all-purpose flour**, **graham cracker crumbs**, **salt**, **baking soda**, and **baking powder** into the wet mixture. Mix until just combined, avoiding overmixing.

Form the Cookies:

4 Scoop the Dough: Using a large cookie scoop, divide the dough into 8 equal balls.

5 Roll in Graham Crumbs: Roll each dough ball in the additional $\frac{1}{3}$ **cup graham cracker crumbs** to coat the outside.

6 Shape the Cookies: Place the dough balls on your prepared baking sheet, and gently flatten them to about $\frac{1}{2}$ **inch thickness**.

Bake the Cookies:

7 Bake: Bake the cookies in your preheated oven for about **10 minutes**, or until the edges are lightly golden.

8 Cool: Allow the cookies to cool on the baking sheet for **10 minutes**, then transfer to a cooling rack.

Make the Cream Cheese Frosting:

9 Whip the Ingredients: In a stand mixer or with a hand mixer, whip together **cream cheese** and **butter** until smooth and creamy. Add in the **powdered sugar** and **vanilla extract**, then whip on high speed until the frosting is light and fluffy. This should take about 2-3 minutes.

10 Prepare the Piping Bag: Fill a piping bag or a ziplock bag with the cream cheese frosting. If using a piping bag, fit it with a large round tip for a smooth swirl.

Assemble the Salted Caramel Cheesecake Cookies:

11 Frost the Cookies: Once the cookies are completely cool, pipe a generous swirl of cream cheese frosting onto each cookie.

12 Add Caramel and Sea Salt: Drizzle **caramel sauce** over the frosting. Use about $\frac{1}{2}$ **to 1 tsp** per cookie. **Sprinkle with sea salt** to balance the sweetness and enhance the flavors.