



Long Livo

Pumpkin Cheesecake Cookies – Easy Fall Dessert

20 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

32 min

Total time

American

Cuisine

Ingredients

Cookie Base

- ☐ 2 cups all-purpose flour
- ☐ 1 tsp baking powder
- ☐ 1/2 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup brown sugar
- ☐ 1/4 cup granulated sugar
- ☐ 1 large egg
- ☐ 1 tsp vanilla extract

- ☐ 1 cup pumpkin puree
- ☐ 1 tsp ground cinnamon
- ☐ 1/2 tsp ground nutmeg
- ☐ 1/2 tsp ground ginger
- ☐ 1/4 tsp ground cloves

Cheesecake Swirl

- ☐ 8 oz cream cheese, softened
- ☐ 1/4 cup powdered sugar
- ☐ 1 tsp lemon juice
- ☐ 1/2 tsp vanilla extract

Instructions

- 1** Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
- 2** In a bowl, whisk together flour, baking powder, baking soda, salt, and spices; set aside.
- 3** In a large mixer, cream butter, brown sugar, and granulated sugar until light and fluffy; add the egg and vanilla, mixing well.
- 4** Blend in the pumpkin puree until the mixture is uniform, then gradually add the dry ingredients, stirring just until combined.
- 5** For the swirl, beat cream cheese with powdered sugar, lemon juice, and vanilla until smooth.
- 6** Drop 1-ounce scoops of cookie dough onto the sheet, then place a teaspoon of cheesecake mixture on top and use a toothpick to swirl gently.
- 7** Bake for 10-12 minutes, until the edges are lightly golden; let cool on the sheet for 5 minutes before transferring to a wire rack.

Nutrition per serving

210 kcal

Calories

3 g

Protein

28 g

Carbs

11 g

Fat

Tips & notes

- If the dough feels sticky, refrigerate for 15 minutes before scooping.
- A light dusting of cinnamon sugar adds a sweet finish.
- For extra flavor, drizzle a thin glaze of maple syrup while still warm.