

Choco Fever Dream

Pumpkin Cheesecake Cookies – Easy Fall Dessert

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**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	3 g	28 g	11 g
Calories	Protein	Carbs	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.