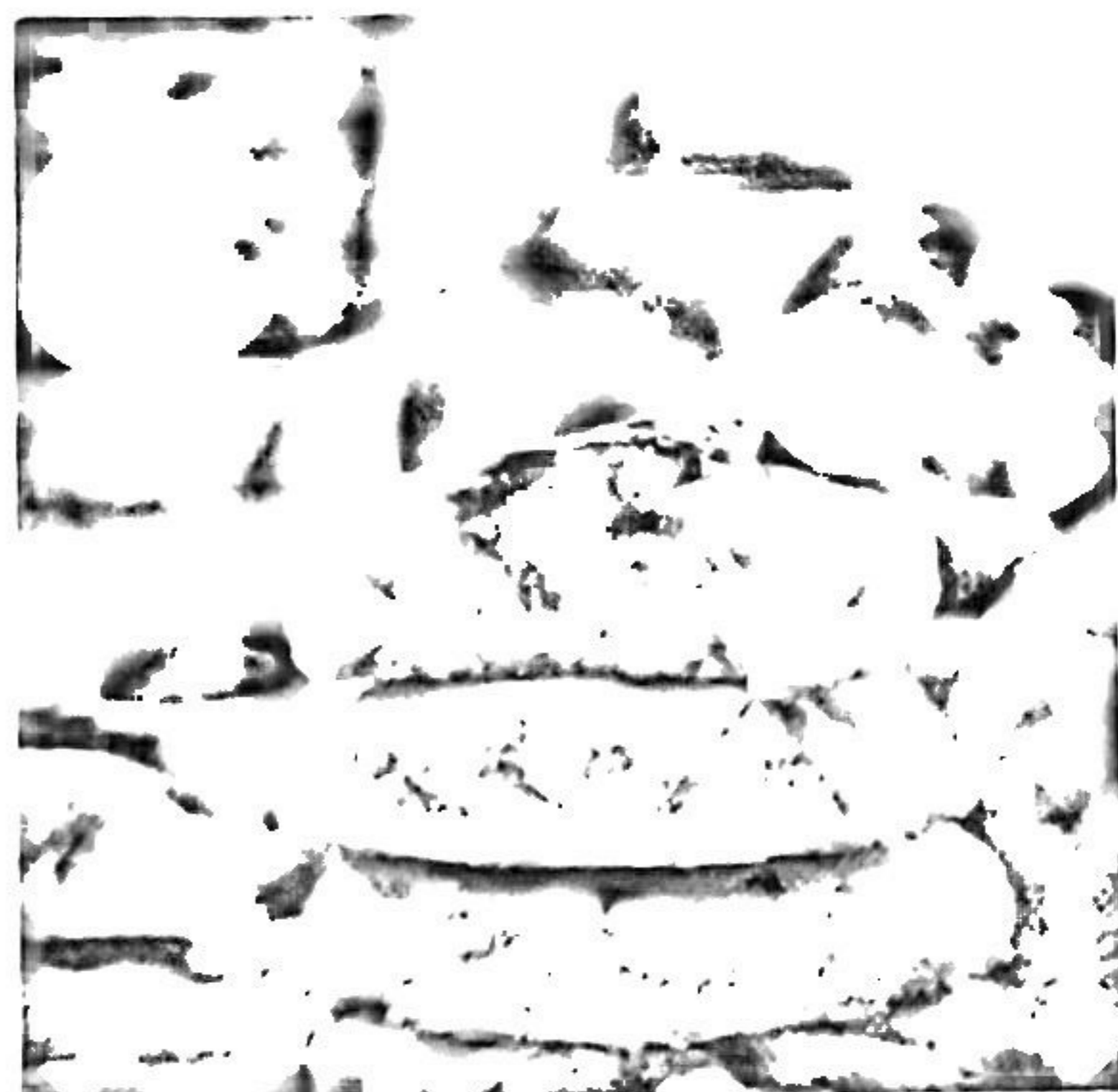


5-Ingredient Raspberry Cheesecake Thumbprint Cookies

Ashley Manila

These 5-Ingredient Raspberry Cheesecake Thumbprint Cookies are so flavorful and basically melt in your mouth!!! An easy cookie recipe you'll make over and over again!



★★★★★ 4.95 from 90 votes



PREP TIME

10 mins

COOK TIME

12 mins

INACTIVE TIME

45 mins

TOTAL TIME

1 hr 7 mins



COURSE

Dessert

CUISINE

American



SERVINGS

2 dozen

Ingredients

- 4 ounces cream cheese, softened
- 8 tablespoons salted butter, at room temperature
- 1/2 cup + 3 tablespoons sugar
- 1 cup + 3 tablespoons flour
- 1/4 cup raspberry preserves

Instructions

1. In the body of a stand mixer fitted with a paddle attachment, beat cream cheese and butter until light and fluffy, scraping down the sides as needed.
2. Add the sugar and beat well.
3. Add in flour, a small bit at a time, beating in on low speed, just until incorporated.
4. Cover bowl with plastic wrap and place in the refrigerator for at least 45 minutes, and up to 2 hours.
5. 30 minutes prior to baking, preheat oven to 375 degrees (F).
6. Line a large baking sheet with parchment paper.
7. Using a cookie scoop, scoop out 1 tablespoon sized balls of dough, roll them into rounds, and place them on the cookie sheet. Lightly press your thumb in the center of each round. Fill each indentation with a 1/2 teaspoon of jam.
8. Place pan in the oven to bake for 11 to 12 minutes, or until just golden at the edges. They will still be very soft when you remove them from the oven - that's a good thing!
9. Cool on the baking sheet for 10 full minutes, then very carefully transfer to a cooling rack to cool completely.



Tried it and loved it?

Snap a picture and share it with me on Instagram @Bakerbynature and by using the hashtag #BakerByNature

Recipe by Ashley Manila at Baker by Nature: <https://bakerbynature.com/5-ingredient-raspberry-cheesecake-thumbprint-cookies/>