Cookie Dough Cheesecake with Caramel Crust

Recipe By Chanie Nayman

family table Mishpacha

Cooking and Prep: 9 h 05 m

Serves: 20

Contains:

Preference: Dairy
Difficulty: Easy
Occasion: Purim, Shavuot
Source: Family Table by Mishpacha Magazine

The combination of layers in these squares is what makes it a winner. My recipe testers were all fighting over who would get to try the next batch that came out of the oven! Freeze these in advance to make your Erev Purim mishloach manos rush a breeze.

Ingredients (16)

Crust

- [ ] **2 cups** flour
- [ ] **1/2 cup** brown sugar
- [ ] **1/2 cup** butter
- [ ] **4 tablespoons** caramel (store bought)
- [ ] **1/2 teaspoon** cinnamon
- [ ] a pinch salt

Cookie Dough

☐ **6 tablespoons** butter

☐ **4 tablespoons** brown sugar

☐ **2 large eggs**

☐ **1 and 1/2 cups** flour

☐ a pinch salt

☐ 2 bars milk chocolate, broken into chunks, or **6 ounces (170 grams)** Gefen Chocolate Chips

Cheese Filling

☐ **16 ounces (454 grams)** whipped cream cheese

☐ **2 large eggs**

☐ **6 tablespoons** sugar

☐ **1 teaspoon** Gefen Vanilla

Start Cooking

Make the Cheesecake

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Combine crust ingredients in a bowl until smooth. Spread out in a 9- x 13-inch pan lined with Gefen Easy Baking Parchment Paper.

2. For cookie dough, beat butter and brown sugar together until smooth. Add eggs. Slowly add flour and salt and continue mixing. Add the chocolate pieces. Set aside.

3. Whisk all cheese filling ingredients together until mixture is smooth. Pour into pan on top of crust.

4. Form cookie dough into small balls and place gently on top of cheese. The cake should look polka-dotted with cookie dough, in a ratio of approximately 3:1 cheese to cookie dough.

5. Bake for 30 minutes. When done, allow to cool on a rack for 20 minutes, then refrigerate for eight hours or overnight. Before serving, cut into two-inch (five-cm) squares.