

DINNERLY



Snickerdoodle Cheesecake with Cookie Crust



3,5h



2 Servings

Can anything instantly turn your day around like a snickerdoodle cookie? Not to brag but...we've outdone ourselves with this fancified cardamom and cinnamon-spiced snickerdoodle-inspired cheesecake! A creamy cheesecake filling, a buttery homemade crust, and lots of spiced sugar add up to one satisfying dessert. We've got you covered! (serves 8)

WHAT WE SEND

- 8 oz cream cheese ¹
- 10 oz granulated sugar
- 10 oz self-rising flour ³
- 1 pkt cardamom sugar
- ¼ oz ground cinnamon
- 4 (1 oz) sour cream ¹

WHAT YOU NEED

- 10 Tbsp butter ¹
- 2 large eggs ²
- vanilla extract
- kosher salt
- all-purpose flour ³

TOOLS

- hand-held electric mixer
- medium (9-inch) pie tin
- rimmed baking sheet
- parchment paper
- microwave

COOKING TIP

Before you start cooking, take out cream cheese and 8 Tbsp butter to soften at room temperature.

ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 450kcal, Fat 25g, Carbs 53g, Protein 5g



1. Make dough

Preheat oven to 350°F with a rack in the center. Set aside **8 tablespoons butter** and **cream cheese** to soften separately.

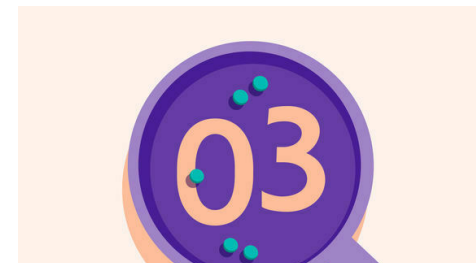
Add **softened butter** and **½ cup granulated sugar** to a large bowl. Using an electric mixer, beat until pale and fluffy. Add **1 egg** and **1 teaspoon vanilla**; beat until combined. Add **1¼ cups flour** and **½ teaspoon salt**; beat until **dough** forms.



2. Make spiced sugar & crust

Make **spiced sugar** by adding **¼ cup granulated sugar**, **all of the cardamom sugar**, and **¼ teaspoon cinnamon** to a small bowl; stir to combine.

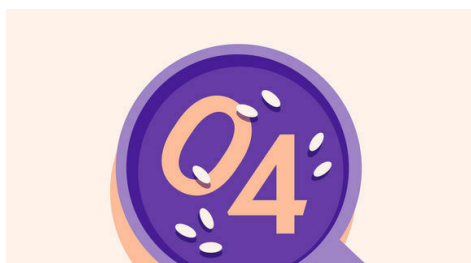
Using **floured hands**, press **⅔ of the dough** into bottom of pie tin in an even layer (if dough sticks to hands, use more flour as needed). Sprinkle all over with **about 1 tablespoon spiced sugar**. Let chill in freezer for 20 minutes.



3. Make cookies

Form **remaining dough** into 4 equal-sized balls. Roll balls in **about 1 tablespoon spiced sugar**; place on a baking sheet lined with parchment paper. Bake on center oven rack until **cookies** are just starting to brown around edges, 12–15 minutes. Let cool until step 6.

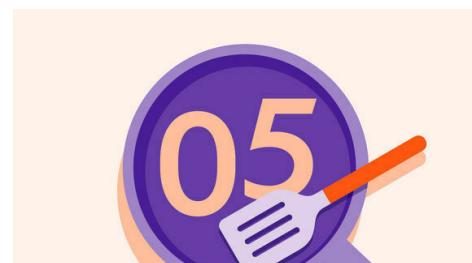
Reduce oven to 325°F, keeping rack in center position.



4. Make batter & assemble

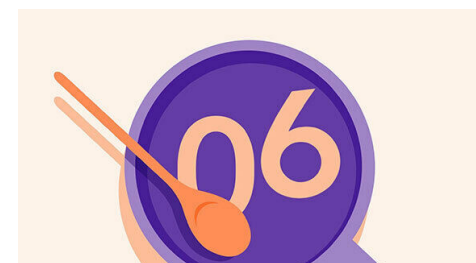
In a medium bowl, combine **softened cream cheese**, **sour cream**, and **remaining granulated sugar**; use an electric mixer to beat until smooth, about 2 minutes. Add **1 teaspoon vanilla** and **1 large egg**; beat until smooth.

Transfer **batter** to **chilled crust** and smooth surface with a knife or spatula. Sprinkle all over top with **about 1 tablespoon spiced sugar**.



5. Bake cheesecake

Bake **cheesecake** on center oven rack until crust is browned and center is still jiggly, about 45–50 minutes. Let rest at room temperature for 30 minutes.



6. Finish topping & serve

Meanwhile, melt **2 tablespoons butter** in microwave. Crumble **2 of the cookies** into melted butter. Add **remaining spiced sugar** and stir to combine. Sprinkle **topping** around edges of cake surface. Let set in fridge at least 2 hours (and eat your two leftover cookies in the meantime!)

Cut **snickerdoodle cheesecake** into slices and serve. Enjoy!