

Oriana's Oven Tie-Dye Cheesecake Cookies



As you may know by now, Oriana's Oven is known for making delicious homemade cheesecakes from an original recipe. What you may not know is that I create the specialty cheesecake recipes from 5-10 different recipes for a similar flavor. Each of the measurements are adjusted to taste and to proportionally match the ingredients in the base recipe of my plain traditional cheesecake.

While experimenting with everything cheesecake, I stumbled upon a recipe for cheesecake cookies that was so good, no ingredient modifications are necessary. This is what we will be making together today. These cookies are fluffy, light, moist, and very yummy!

Please remember one unique thing about cooking and baking. Even if using the same recipe, everyone's finished product will vary for one reason or another. For example, those reasons may be due to minor differences in measuring cups, accuracy of oven temperature, different mixing techniques, etc. Everyone has their own techniques and skills they like to use in the kitchen. While following the recipe I found



online (link attached at the bottom), I added and tweaked some tips I thought made the recipe easier to follow and the cookies both better looking and tasting!

The cookies pictured throughout this recipe are red and gray themed, the colors of my alma mater, Stevens Institute of Technology. I will be hosting a virtual baking class on Tuesday, July 7th at 3:30, where we will make these cookies together step by step! If you'd like to join me click the link [HERE](#) to register! I am counting down the minutes!

So let's get started!



Equipment Needed:

- Stand mixer or hand mixer
- Medium sized bowl (2 bowls if you are using a hand mixer)
- Small bowl for each cookie color
- 2 Cookie sheets
- Parchment paper
- 1” Cookie dough scooper
- Whisk
- Rubber/latex gloves
- Muffin tin (optional)

A stand mixer is easiest for mixing and a common household appliance. No worries if you don't have one. A hand mixer works just as well but requires slightly more patience. For this recipe, the wet and dry ingredients will be mixed separately until there are two homogenous mixtures before being combined. That is why we need a separate medium-sized bowl if you have a stand mixer, or two bowls if you are using a hand mixer.



Sectioning the Dough:

To make tie-dye cookies we will be dividing the dough into different sections for each color. You will need a bowl for each color dye being used, in addition to a bowl for plain uncolored dough. When separating the dough into sections, I recommend saving a larger portion of the plain dough. The plain dough helps with the marbling effect and keeps the colors from blending together. For example, I typically only use two (2) different color dyes. I would split the dough into sections as such: $\frac{1}{4}$ color A, $\frac{1}{4}$ color B, $\frac{1}{2}$ plain uncolored dough. You can use as many colors as you'd like and be as creative as you can dream of! Do not let me limit you. However, this just happens to work best for me. Furthermore, if you want to garnish the cookies with sprinkles you will need the plain dough.



(The recipe was doubled when the pictures above were taken, your portion sizes will be smaller)

If you are a neat freak like me, I found that using rubber gloves coated with a tiny bit of non-stick cooking spray makes handling the raw dough more manageable and much neater! You won't get any dough under your fingernails or uncomfortably stuck in between your fingers. The dough is quite sticky!



Sprinkles (Optional):

Lastly, the muffin tin is used for the sprinkles. When garnishing the cookies with sprinkles, I organize the different types of sprinkles in separate muffin cups. Once you have a golf-ball size of raw dough, you can roll it inside the muffin cup for the best coverage and least amount of waste.



Ingredients:

- 8 oz. cream cheese (room temperature)
- ½ cup butter (softened at room temperature)
- 2 ½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 ¼ cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- Food coloring of your choice (gel food coloring works best)
- Sprinkles of your choice (optional)
- Powdered sugar (optional)
- PAM or non-stick cookie spray (optional)

Instructions:

1. Preheat oven to 350°F. Line your cookie sheets with parchment paper. Aluminum foil can be substituted if you do not have parchment paper.
2. In the stand mixer, mix the softened butter and cream cheese on high until thoroughly combined and fluffy. Approximately 2 minutes.
3. Add sugar to the butter and cream cheese mixture until fully incorporated; approximately 1-2 minutes. Beat in eggs and vanilla; approximately 1 minute.



4. In a separate medium sized bowl, whisk together the flour, baking powder, and salt. Gradually add the mixed dry ingredients to the cream cheese mixture until fully incorporated. Be mindful of over mixing. Once the ingredients are fully combined, do not mix further.
5. Separate the dough mixture into smaller bowls for each food color being used, in addition to a bowl for the plain uncolored dough. When dividing the dough into sections, save a larger portion of the plain uncolored dough than the colored dough portions. If garnishing cookies with sprinkles, save even more uncolored dough. Cover bowls with saran wrap and refrigerate for at least 15-30 minutes.
6. Remove chilled dough from refrigerator and add in food coloring to achieve desired color. This can be done by folding and stretching the dough in your hand over and over.
7. To form the cookie, use the cookie scoop to scoop the different colors of dough. Once the scoop is full, release the scoop and roll the dough into a ball in the palm of your hands. If you do not have a cookie scoop, you can use your fingers or a spoon to scoop the dough. The ball of dough should have a marble/ tie-dye effect. Be cautious of over mixing, you do not want the colors to blend into one color. Repeat this step for the remainder of the dough and place on baking sheet. Once on the sheet, slightly press the top of the dough ball in with 2-3 fingers for a more circular cookie shape.
8. Optional* If decorating the cookies with sprinkles, scoop plain dough into the palm of your hand and roll into a ball. Press the ball into the muffin cup of desired sprinkles until fully covered on the top half. Place raw cookie on baking sheet and lightly press down on the top of the cookie



9. Bake at 350°F for 11 minutes. Cookies will be light in color but not browned. If cooked perfectly the bottoms will have just started to lightly brown.
10. Remove cookies from oven and let sit for 5-10 minutes before transferring to a cooling rack or serving tray to cool completely.



11. Optional* Garnish the cookies with powdered sugar for a finished look. This will also help keep the cookies from being less sticky and wet on the outside.



Bon Appetit!

If you decided to make these cookies, please tag Oriana's Oven on [Instagram](#) or [Facebook](#) and let us know how it went for you!

Here is the original link I found on Pinterest and used for inspiration.

<https://www.yellowblissroad.com/patriotic-cheesecake-cookies/>

