

CHEESECAKE STROOPWAFEL COOKIES

Waffle Cookie Wafer:

3 eggs
¼ c. sugar
¼ c. canola oil
2 Tbsp. vanilla extract
¼ tsp. baking soda
½ tsp. cream of tartar
1 c. gluten-free all-purpose flour

Cheesecake Filling:

1 (8 oz.) pkg. cream cheese
1 egg
2 Tbsp. sugar
1 Tbsp. lemon juice

Caramel:

1 lb. brown sugar
1 c. corn syrup
1 stick (½ c.) butter
1 (14 oz) can sweetened condensed milk

Make Cookie Wafers:

Whisk together eggs & sugar. Beat in oil, vanilla, soda, and cream of tartar. Stir in flour, just until fully incorporated. Drop batter in 1-tsp. dallops onto an electric waffle cone maker.* Bake 2-3 minutes. Remove to a wire rack to cool completely. Set aside. *(Makes approximately 60 wafers— enough for about 2 ½ dozen cookies)*

Make Cheesecake Filling:

Mix together until creamy. Drop with 1-tsp. dallops about 1-2 inches apart onto parchment-lined cookie sheet. Bake at 350 degrees Fahrenheit for 12 minutes. Cool to room temperature, then chill in the fridge until ready to assemble. *(Makes about 4 dozen cheesecake discs—extras can be frozen)*

Prepare Caramel:

In a heavy pot over medium heat, melt together sugar and corn syrup, stirring constantly, until it comes to a boil. Boil 1 minute. Remove from heat and stir in butter, then milk. Return to medium heat and bring back to a boil. Boil 2 minutes, stirring constantly. *(Makes enough for several batches.)*

Assembling the Cookies:

Spoon a dollop of caramel onto one wafer. Place a cheesecake piece on top of the warm caramel. Add a second wafer on top of that, pressing down just slightly so that the caramel sticks all of the layers together. (If the cheesecake piece covers all of the caramel, you may need to add a little bit of caramel on top to stick the layers together - but don't go overboard, or you'll end up with a sticky, too-sweet mess! Store in an airtight container in the fridge or freezer.

**If you don't have a waffle cone maker, you can cook the wafers on a cast-iron griddle, pressing them flat with a hot cast-iron skillet with a greased bottom.*

This recipe pairs well with [I'LL FIND YOU WHERE THE TIMELINE ENDS](#) by [Kylie Lee Baker](#)

