

Cheesecake Cookies



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Ingredients

8 ounces cream cheese (room temperature)

$\frac{1}{2}$ cup butter (room temperature)

1 $\frac{1}{4}$ cup granulated sugar

2 eggs

1 teaspoon vanilla extract

2 $\frac{1}{2}$ cups all-purpose flour

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt

Powdered Sugar

Method

1. Preheat oven to 350 degrees F. Line 2 baking sheets with parchment paper or silicone mats.

2. Beat cream cheese and butter together at high speed until fluffy and smooth; 1-2 minutes. Add sugar to the butter mixture and beat until fully incorporated and fluffy; 1-2 minutes. Beat in the eggs and vanilla; 1 minute.
3. In a separate, medium-sized bowl, whisk together the flour, baking powder and salt. Gradually add the dry ingredients to the butter mixture and stir just until incorporated. Do not over-mix.
4. Drop by rounded tablespoons onto the prepared baking sheets; batter will be sticky.
5. Bake at 350 degrees for 10-11 minutes. Cookies should be light in color, not browned, and just starting to brown on the bottom. *Length of baking time may vary from oven to oven.
6. Cool cookies on the baking sheet for a few minutes before transferring to a wire rack to cool completely.
7. If desired, sprinkle with powdered sugar or dip in chocolate once cooled.

Notes

The vanilla smooths out the flavor, but for a more tart, cheesey flavor, add a teaspoon of lemon juice or no extracts at all.

Do not overbake. This can cause the cookies to come out more dry and biscuit like.

Prep

- Prep: 10 Minutes
- Cook: 10 Minutes
- Total Time: 20 Minutes

Source: Yellow Bliss Road (44 servings)