



Cheesecake Cookies

Servings: 22 cookies

By Chef Melinda McNeil

Ingredients

8 oz cream cheese, softened
4 oz unsalted butter, softened
1 c sugar
2 eggs, room temperature

1 tsp vanilla
2 1/2 c all purpose flour
2 tsp baking powder
1/2 tsp salt

Directions

Preheat oven to 350. In the bowl of a stand mixer, beat cream cheese and butter together at medium speed until fluffy and smooth, 2 minutes. Gradually add sugar and beat until fully incorporated and fluffy, another 2 minutes. Beat in the eggs and vanilla just until blended, about 1 minute. Stop and scrape the sides of the bowl.

In a separate, medium-sized bowl, whisk together the flour, baking powder and salt. Add the dry ingredients all at once to the butter mixture and blend on low speed just until incorporated. Do not overmix.

Chill batter in the fridge for 20 minutes to help firm it up. Scoop and drop onto a parchment-lined baking sheet about 2 inches apart. At this point you can decorate with sprinkles or roll the ball of dough in crushed graham cracker crumbs.

Bake at 350 degrees for 10-12 minutes. Cookies should be light in color, not browned, and just starting to brown on the bottom. Cool cookies on the baking sheet for a few minutes before transferring to a wire rack to cool completely. Sprinkle any plain cookies with powdered sugar. Serve room temperature, chilled, or even frozen for a chewy texture.