

Foodnity Recipes

Strawberry Cheesecake Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 8 oz cream cheese, softened
- [ ] 3/4 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup fresh strawberries, mashed

Cheesecake Swirl

- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp strawberry puree

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large bowl, cream together butter, 8 oz cream cheese, and sugar until light and fluffy; add the egg and vanilla, mixing gently.
3. Stir in the mashed strawberries, then whisk together flour, baking soda, and salt; fold into the wet mixture just until combined.
4. For the swirl, beat 4 oz softened cream cheese with powdered sugar, lemon zest, and strawberry puree until smooth.
5. Drop spoonfuls of dough onto the sheet, dollop a tiny swirl of cheesecake mixture on top, and lightly swirl with a toothpick; bake 10-12 minutes until edges turn golden.

Nutrition per serving

210 kcal	3 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, chill it for 10-15 minutes before scooping.
- For extra strawberry flavor, add a tablespoon of finely diced strawberry pieces into the dough.
- A quick quick treat tip is to dust the tops with a pinch of powdered sugar while still warm.