

Foodnity Recipes

Strawberry Cheesecake Cookies – Soft Jammy Treat

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup (2 sticks) unsalted butter, softened
- [ ] 3/4 cup brown sugar, packed
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs, at room temperature
- [ ] 8 oz full-fat cream cheese, softened
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 8 fresh strawberries, thinly sliced
- [ ] Zest of 1 lemon

For the Topping

- [ ] 2 tbsp strawberry jam (optional for extra shine)
- [ ] Powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C). Line a baking sheet with parchment paper; I remember when I first did this, the scent of butter already started to whisper.
2. In a large bowl, cream together the butter, brown sugar, and granulated sugar until light and fluffy; this takes about 3 minutes of gentle mixing.
3. Add the eggs one at a time, then blend in the softened cream cheese and vanilla until the batter is smooth and glossy.
4. Sift together the flour, baking powder, and salt; gradually fold into the wet mixture, being careful not to over-mix.
5. Gently fold in the lemon zest and sliced strawberries, distributing them evenly but preserving their shape.
6. Drop rounded tablespoons of dough onto the prepared sheet, leaving space; press a small piece of strawberry on top of each and, if desired, brush with a dab of strawberry jam.
7. Bake for 12-15 minutes, until the edges are lightly golden; the centers should still look soft. Cool on the sheet for 5 minutes, then transfer to a wire rack.

8 Dust lightly with powdered sugar before serving; the cookies are best enjoyed while still warm and the strawberry glaze glistens.

Nutrition per serving

320 kcal	4 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too soft, chill it for 10-15 minutes before shaping.
- Avoid over-baking; the cookies will continue to set as they cool.
- For extra shine, brush with a thin layer of warmed strawberry jam right after baking.