



Long Livo

Blueberry Cheesecake Cookies – Easy & Delicious

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 2 1/4 cups all-purpose flour
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup granulated sugar
- ☐ 1/2 cup brown sugar
- ☐ 2 large eggs
- ☐ 1 tsp vanilla extract
- ☐ 8 oz cream cheese, softened
- ☐ 1 cup fresh blueberries
- ☐ 1 tsp lemon zest

Instructions

- 1 Preheat the oven to 350°F (175°C). Line two baking sheets with parchment paper.
- 2 In a bowl, whisk flour, baking soda, and salt; set aside.
- 3 In a large mixer, cream butter, granulated sugar, and brown sugar until light and fluffy, about 2 minutes.
- 4 Add eggs one at a time, then vanilla and lemon zest; mix until smooth.
- 5 Blend in the softened cream cheese until fully incorporated.
- 6 Gradually add the dry ingredients, mixing on low speed just until combined.
- 7 Gently fold in the blueberries, being careful not to crush them.
- 8 Drop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart.
- 9 Bake for 10-12 minutes, until edges are lightly golden and the centers look set.
- 10 Cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

210 kcal

Calories

3 g

Protein

26 g

Carbs

11 g

Fat

Tips & notes

- If you prefer a firmer cheesecake swirl, chill the dough for 20 minutes before baking.
- A light dusting of powdered sugar after cooling adds a pretty finish.
- For extra tang, add a teaspoon of cream of tartar to the dough.