

# Soft Cheesecake Cookies

## Ingredients

- Unsalted butter 60 g | 4 tbsp (softened)
- Cream cheese 60 g | 2 oz (room temperature)
- White sugar 90 g | 1/2 cup
- Egg 1 large egg (room temperature)
- Salt pinch
- Lemon juice 1 tsp | 1 tsp
- All-purpose flour 100 g | 3/4 cup
- Baking powder 3 g | 3/4 tsp
- Powdered sugar (for dusting)

## Instructions

1. Beat the softened butter and cream cheese until smooth, add the sugar, and continue mixing until light and fluffy.
2. Beat in the egg, lemon juice, and a pinch of salt until fully combined.
3. Sift in the flour and baking powder and stir just until a soft, slightly sticky dough forms.
4. Cover the dough and refrigerate for at least 1 hour until firm enough to scoop.
5. Preheat the oven to 375°F (190°C) and line a baking sheet with parchment paper.
6. Scoop tablespoon-sized portions of dough, roll into balls, and place evenly spaced on the prepared tray.
7. Bake for 10–12 minutes until puffed, set at the edges, and just slightly golden underneath while the tops remain pale.
8. Cool completely on a wire rack and dust generously with powdered sugar before serving.

## Note & Storage

- Store cookies in an airtight container at room temperature for up to 3 days.
- Chill the dough overnight or freeze scooped dough portions and bake from frozen, adding 1–2 minutes if needed.
- **Chilling the dough is essential** to help the cookies hold their shape and prevent excessive spreading.
- Beating butter, cream cheese, and sugar until fluffy creates a lighter, softer texture.
- Dust with powdered sugar only after cooling so it stays visible and doesn't melt.
- Lemon adds brightness, but vanilla or almond extract also works well.