

# Cherry Cheesecake Cookies

## Ingredients:

- 1/4 cup of unsalted butter
- 2-ounces (1/4 cup) cream cheese
- 1 cup white granulated sugar
- 1 egg, room temperature
- 1/2 teaspoon cherry extract
- 1 teaspoon vanilla extract
- 1 tablespoon milk or cream
- 1/8 teaspoon nutmeg
- 1/4 teaspoon salt
- 2-1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon cornstarch
- 1/2 cup finely diced candied cherries
- 1/4 cup small graham cracker pieces



## Topping:

- 1/4 cup crushed graham cracker crumbs
- 2 tablespoons white granulated sugar or colored sanding sugar (I used pink sanding sugar)

## Directions

Notes: Cookie dough needs to chill before baking.

In the bowl of a stand mixer, affixed with the paddle attachment, add the butter, and cream cheese. Mix on medium-high speed until light and creamy. Add the sugar and mix until fluffy. Add the egg to the mixture. Mix in the cherry and vanilla extracts, milk, nutmeg and salt. Mix until combined.

Change the mixer to low speed and add the flour, baking powder and cornstarch. Mix until barely combined. Add in the candied cherries and graham cracker pieces. Mix until just combined. Remove the bowl from the mixer and refrigerate the dough for 2-3 hours or overnight (if overnight, place the dough in tightly wrapped plastic wrap).

Once the dough has chilled, mix together the topping in a small bowl. Line two baking sheets with parchment paper and preheat the oven to 350-degrees.

Use a standard sized cookie scoop to scoop cookie dough balls. Roll the cookie dough balls in the topping and place on prepared baking sheet. Bake, one baking sheet at a time, in 350-degree oven for 13-minutes.

Remove baked cookies from the oven and allow cookies to set on the baking sheet for 15-minutes before transferring to a wire rack to finish cooling completely. Repeat process with remaining baking sheets.

#### NOTES:

Store cookies in an airtight container at room temperature. Cookies stay fresh for 5-7 days.