

Choco Fever Dream

Blueberry Cheesecake Cookies – Easy & Delicious

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**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	3 g	26 g	11 g
Calories	Protein	Carbs	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.