

Choco Fever Dream

Heart Cookies Recipe – Festive Cut-Out Treats

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Cookies

- [ ] 2 1/2 cups all-purpose flour
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt
- [ ] 1 tbsp lemon juice

For the Cream Cheese Frosting

- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp unsalted butter, softened
- [ ] 1 cup powdered sugar, sifted
- [ ] 1/2 tsp vanilla extract
- [ ] 1 tsp milk (optional, for consistency)

Instructions

1. In a large bowl, cream together the softened butter and powdered sugar until light and fluffy, about 2-3 minutes.
2. Add vanilla extract, lemon juice, and salt; mix until combined.
3. Gradually stir in the flour, mixing just until a smooth dough forms. Avoid over-mixing.
4. Shape the dough into a disc, wrap in plastic, and chill for at least 30 minutes.
5. Preheat oven to 350°F (175°C). Roll out the chilled dough on a lightly floured surface to 1/4-inch thickness.
6. Cut hearts with a cookie cutter, place on a parchment-lined baking sheet, and bake 10-12 minutes until edges are just set.
7. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely.
8. While cookies cool, beat together cream cheese, butter, powdered sugar, and vanilla until smooth; add milk if needed for a pipeable consistency.
9. Pipe or spread frosting onto each cooled heart, then let set for 15 minutes before serving.

Nutrition per serving

210 kcal	2 g	27 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too soft after mixing, chill it a bit longer before rolling.
- For an extra decorative touch, sprinkle tiny pink or red sprinkles on the frosting before it sets. Check out the digital chocolate chip cookie recipe for another fun style.
- You can store the unfrosted cookies for up to a week and frost them just before serving.