

Zucchini Bread Recipes

Blueberry Cheesecake Cookies

20 min Prep time	**15 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Base

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 teaspoon baking powder
- [ ] 1/4 teaspoon salt
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/2 cup granulated sugar
- [ ] 8 ounces cream cheese, softened
- [ ] 1 large egg
- [ ] 1 teaspoon vanilla extract
- [ ] 1 teaspoon lemon zest

Blueberry Mix

- [ ] 1 cup fresh blueberries
- [ ] 2 tablespoons sugar (optional, if berries are tart)
- [ ] 1 teaspoon cornstarch

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.



2. In a bowl, whisk together flour, baking powder, and salt; set aside.



3. Using a mixer, cream butter and 1/2 cup sugar until light and fluffy, about 2 minutes.



4. Add cream cheese, egg, vanilla, and lemon zest; beat until smooth.



5 Gradually mix in the flour mixture, just until combined.



6 Toss blueberries with 2 tablespoons sugar and cornstarch; gently fold into dough.



7 Drop rounded tablespoons of dough onto the sheet, spacing 2 inches apart.



8 Bake 12-15 minutes, until edges turn lightly golden and centers are set.



9 Cool on the sheet for 5 minutes, then transfer to a wire rack.



Nutrition per serving

210 kcal	3 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, chill for an extra 10 minutes.
- For extra berry flavor, fold in a handful of dried blueberries.
- A light dusting of powdered sugar adds a pretty finish.