

Bite Spoon

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 Base

- ▢ 1 ½ cups all-purpose flour
- ▢ ¼ cup granulated sugar
- ▢ ¼ tsp baking soda
- ▢ ¼ tsp salt
- ▢ 1/3 cup unsalted butter, melted
- ▢ ½ cup cream cheese, softened

Cheesecake Swirl

- ▢ ¼ cup cream cheese, softened
- ▢ 2 tbsp honey
- ▢ 1 tsp lemon zest
- ▢ 1 tsp vanilla extract

Blueberry Mix

- ▢ ¾ cup fresh blueberries
- ▢ 1 tbsp sugar (optional, to sweeten berries)

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, sugar, baking soda, and salt; set aside.
3. In another bowl, combine melted butter with ½ cup softened cream cheese until smooth; fold in the dry ingredients just until a dough forms.
4. In a small bowl, blend the swirl cream cheese, honey, lemon zest, and vanilla until creamy.
5. Gently fold the blueberry mix into the dough, being careful not to crush the berries.
6. Drop tablespoonfuls onto the prepared sheet, then dollop a spoonful of the cheesecake swirl on each and swirl with a toothpick.
7. Bake for 10-12 minutes, until the edges are lightly golden and the centers are set.
8. Allow cookies to cool on the sheet for 5 minutes, then transfer to a wire rack. Dust with powdered sugar if desired.

Nutrition per serving

180 kcal	3 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a firmer cookie, add an extra tablespoon of flour.
- For extra blueberry flavor, sprinkle a pinch of dried blueberry powder on top before baking.
- These cookies taste best when enjoyed fresh, but they keep well sealed.