Red Velvet Cheesecake Cookies

Prep Time 75 minutes

Cook Time 15 minutes

Total Time 90 minutes

Yield 2 dozen

Ingredients

Cookies

- 1 box (16.5 oz) red velvet cake mix
- 2 large eggs
- 1/3 cup canola oil
- 1 tsp vanilla extract

Cheesecake Filling:

- 4 oz cream cheese room temperature
- 1 1/4 cups powdered sugar
- 1 tsp vanilla extract

White chocolate drizzle:

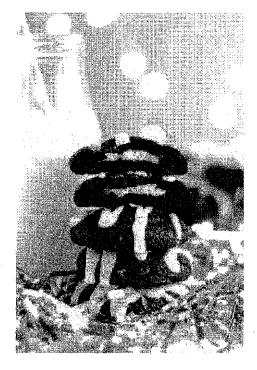
1 1/2 cups white chocolate chips melted

Instructions

- 1. Using a mixer, combine cream cheese, powdered sugar, and vanilla extract until fully mixed.
- 2. Scoop cheesecake mixture by teaspoonful and place on a plate. Put in freezer and freeze for at least 1 hour.
- 3. When cheesecake filling is just about frozen, mix together in a large bowl the cake mix, eggs, oil, and vanilla extract and mix until smooth.
- 4. Preheat oven to 350 degrees F and line baking sheet with parchment paper or spray with nonstick cooking spray.
- 5. Take about 1 Tbsp scoop red velvet cookie dough and flatten in your hands. Place a frozen teaspoon of cheesecake filling in the center and wrap the cookie dough around the filling. Gently roll into a ball and place on prepared baking sheet.
- 6. Bake for 11-13 minutes or until the cookies begin to crackle. Let them cool on the baking sheet for 5 minutes. Remove from baking sheet to a wire cooling rack and cool completely.
- 7. Melt the white chocolate chips in a microwave safe bowl or over a double-boiler. Drizzle the white chocolate over the cooled cookies. Let the chocolate set until it hardens. Serve and enjoy!

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Recipe by **Jennifer Meyering**http://www.jennifermeyering.com/recipes/red-velvet-cheesecake-cookies/



Brownie Cookies

1 standard Brownie Box Mix

1 egg

4 oz. of cream cheese

¼ c. melted butter

- 1. Preheat oven to 350 F.
- 2. Cream the cream cheese until soft and fluffy
- 3. Mix in egg and melted butter
- 4. Mix in entire box of Brownie mix until mix is all wet
- 5. Roll mix in balls about the size of a golf ball
- 6. Set on wax paper lined cookie sheet.
- 7. Bake for 20-25 min.
- 8. Let cool.

Christmas Cookies: Cream Cheese Spritz Cookies

Cream Cheese Spritz Cookies

Ingredients

- 2 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 cup butter, softened
- 3 ounces cream cheese, softened
- 1 cup white sugar
- 1 egg yolk
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract

Directions

- 1. Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, salt, and cinnamon; set aside.
- 2. In a medium bowl, cream together butter and cream cheese. Add sugar and egg yolk; beat until light and fluffy. Stir in the vanilla and almond extracts. Gradually blend in the dry ingredients. Fill a cookie press or pastry bag with dough, and form cookies on an ungreased cookie sheet. Sprinkle the cookies
- 3. Bake for 8-9 minutes in the preheated oven, or until the cookies are golden brown on the peaks and on the bottoms. Remove from cookie sheets at once to cool on wire racks.