

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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<http://www.jennifermeyering.com/recipes/red-velvet-cheesecake-cookies/>

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Brownie Cookies

1 standard Brownie Box Mix

1 egg

4 oz. of cream cheese

$\frac{1}{4}$ 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.