

NY CHEESECAKE COOKIES

F MEDIUM

Last Modified: 12/20/2013

PREP: 20 Min
COOK: 15 Min
OVEN: 350

BREADS

MAKES 24 COOKIES

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------|---------|-----------------------|----------|
| 2 1/2 | Cups | Graham Cracker Crumbs | |
| 2 | Cups | All Purpose Flour | |
| 3 | Tsp | Baking Powder | |
| 2 | Sticks | Unsalted Butter | Softened |
| 1 | Cup | Dark Brown Sugar | Packed |
| 4 | Large | Egg Whites | |

CREAM CHEESE FILLING

| | | | |
|-----|-------|---------------------------------|----------|
| 1 | 8 Oz | Pkg Cream Cheese (Philadelphia) | Softened |
| 1/2 | Cup | Granulated Sugar | |
| 2 | Large | Egg Yolks | |
| 2 | Tsp | Lemon Zest | |
| 1 | Tsp | Vanilla Extract | |

PREPARATION

| | |
|---------------|---|
| TOOLS | <ol style="list-style-type: none"> 1) Large Mixing Bowl 2) 2 - Medium Mixing Bowls 3) Hand Mixer 4) #16 Batter Dish (Blue) 2 Oz 5) 2 - Aluminum Half Sheet Pans 6) 2 - Wire Racks 7) Spatula |
| OPTION | You can also use ANY canned processed pie filling to use as the filling. |
| PREP | <p>DISH</p> <ol style="list-style-type: none"> 1) Bring the Butter and Cream Cheese to room temperature. 2) Preheat the oven to 350 degrees with racks in the upper and lower thirds. |
| 1 | In a large mixing bowl, stir together the Graham Cracker Crumbs, Flour and Baking Powder. In a medium mixing bowl, beat together the Butter with the Brown Sugar using an electric hand mixer until smooth. Add in the Egg Whites and beat until well combined. Add to the Graham Cracker Crumbs in the large mixing bowl and blend until just combined. |
| 2 | In another medium mixing bowl, beat together the softened Cream Cheese with the Granulated Sugar, Egg Yolks, Lemon Zest and Vanilla until well combined. Set aside. |
| 3 | Using a medium disher, scoop out the Cookie Dough and place them on a parchment paper lined sheet pan. Flatten slightly, pressing a round bottomed measuring spoon into the center of each ball (or your thumb) to create a small bowl shape (Repair any cracks created). Repeat with the remaining Dough. Spoon the Cream Cheese Mixture into the indentations in the Cookies. |
| OPTION | You can also use a 24 mini cup cake tin to bake the Cookies in (See Picture) |
| 4 | Bake until the filling is barely set and the cookies are lightly golden, 12 minutes. Allow them to cool for 5 minutes on the sheet pans before removing them and cooling them completely on a wire rack. |