

Apple Cheesecake Cookies

Course: **Cookies, Cookies with frosting**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	15 minutes	35 minutes

Ingredients

For the Cookies:

115 g (1/2 cup) butter, softened

150 g (3/4 cup) granulated sugar

1 large egg

1 tsp vanilla extract

250 g (2 cups) all-purpose flour

1/4 tsp salt

1/4 tsp baking powder

1/4 tsp baking soda

2 tsp cinnamon

100g (about 1 cup) grated apples, peeled

1 tsp lemon juice, fresh

1/2 tsp cinnamon

For the Cheesecake Frosting:

90 g (1/2 cup) cream cheese, softened

1 tbsp lemon juice

80 g (1/3 cup) whipped cream

4 tbsp powdered sugar (or more to taste)

Cinnamon, for dusting

Directions

For the Cookies:

- 1 Preheat your oven to 175°C (350°F). Line a baking sheet with parchment paper and set aside.
- 2 Peel and grate the apples. Place them on a paper towel and squeeze to remove excess moisture.
- 3 In a bowl, combine all dry ingredients (flour, salt, baking powder, baking soda, and cinnamon).

- 4** In a large bowl, beat together the butter and sugar for 3-5 minutes, until fluffy. Add the egg and vanilla extract and beat well.
- 5** Fold in the dry mixture.
- 6** In a small bowl, combine the apples, lemon juice, and cinnamon, then fold them into the dough. Be careful not to overmix.
- 7** Using a cookie scoop, place dough onto the prepared pan.
- 8** Bake for 15 minutes, or until the edges are slightly golden. Let the cookies cool completely.

For the Frosting:

- 9** For the frosting, beat all the frosting ingredients together until creamy.
- 10** Once the cookies are cool, pipe or spread the frosting onto the cookies. Sprinkle cinnamon on top if desired. Enjoy!