



# Lemon Cheesecake Cookies with Blueberry Curd

Recipe by Isabel

Course: **Cookies**

**Servings**

10 servings

**Prep time**

20 minutes

**Cooking time**

10 minutes

**Total time**

30 minutes

## Ingredients

### Lemon Cookie Dough:

130 g (2/3 cup) light brown sugar

Zest of 2 lemons

90 g (6 tbsp) unsalted butter, room temperature

1 egg

1 tsp vanilla extract

160 g (1 1/4 cups) all-purpose flour

1 tsp baking powder

1/2 tsp salt

### Blueberry Curd:

28 g (2 tbsp) unsalted butter, cubed

50 g (1/4 cup) granulated sugar

1 lemon (zested and juiced)

90 g (1/2 cup) frozen blueberries

2 egg yolks

1/8 tsp salt

### Cream Cheese Frosting:

100 g (1/2 cup) cream cheese, room temperature

28 g (1/2 cup) unsalted butter, room temperature

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1/8 tsp salt

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120 g (1 cup) powdered sugar

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1/2 tsp vanilla extract

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## Directions

### Lemon Cookie Dough:

- 1 Prepare the Cookie Dough:** Add the brown sugar to a medium-sized mixing bowl. Zest the lemons into the bowl, then use your fingers to rub the zest into the sugar. Add the butter, then use a hand mixer to beat the mixture together until it's light and fluffy (about 2-3 minutes). Add in the egg and vanilla, and beat until well combined (about 1 minute). Add in the flour, baking powder, and salt. Use a rubber spatula to fold the ingredients together just until no flour streaks remain. Cover the bowl then place it in the fridge to chill for at least 30 minutes.

### Blueberry Curd:

- 2 Make the Blueberry Curd:** Prep a small mixing bowl by adding the cubed butter to it, along with a fine mesh sieve. Set aside. Add the sugar to a small saucepan, then zest the lemon into the pan. Use your fingers to rub the zest into the sugar. Juice the lemon, and add 28g of lemon juice to the saucepan. Then add in the egg yolks, blueberries, and salt. Set the saucepan over medium heat, stirring constantly. Continue to stir the curd until it thickens. Remove the curd from the heat and pass it through the fine mesh sieve, over the butter. Mix the curd and the butter together until the butter has melted and the mixture is smooth. Transfer the curd to the fridge to chill until you're ready to assemble the cookies.
- 3 Bake the Cookies:** Once the cookies have chilled, preheat the oven to 175°C (350°F). Line a cookie sheet with parchment paper. Use a 3 tbsp cookie scoop to dish out the cookies onto the prepared cookie sheet, evenly spacing them apart to allow room for spreading. Bake for 10-12 minutes, until the sides of the cookies just start to turn golden brown, and the top of the cookies looks just slightly wet. Let the cookies rest on the hot baking sheet for at least 5 minutes before transferring them to a wire rack to cool.

### Cream Cheese Frosting:

- 4 Prepare the Cream Cheese Frosting:** In a small bowl, beat together the cream cheese, butter, and salt until the mixture is smooth. Add in half of the powdered sugar and beat until combined, then beat in the remaining powdered sugar, followed by the vanilla.
- 5 Assemble the Cookies:** Allow the cookies to come to room temperature before frosting them. Top each cookie with about 1.5 tbsp of the frosting. Use a spoon to make crevices in the frosting for the blueberry curd to sit in. Pour 2 tsp of blueberry curd on the tops of each of the cookies, and gently swirl it into the frosting. Top the cookies with more lemon zest and a small slice of lemon if desired. Serve and enjoy!