



STRAWBERRY CHEESECAKE COOKIE

Classic buttery shortbread cookies drizzled with a sweet, fruity icing made with cream cheese, powdered sugar, vanilla and strawberry preserves.

Servings: 16

Ingredients

CHEESECAKE ICING

8 fluid ounces cream cheese, room temperature

½ stick unsalted butter, room temperature

1 cup powdered sugar

2 teaspoons lemon zest

1 teaspoon vanilla extract

¼ teaspoon kosher salt

2½ tablespoons Dickinson's® Strawberry Preserves

COOKIES

10 tablespoons unsalted butter

1 teaspoon vanilla extract

½ cup powdered sugar

½ teaspoon kosher salt

1½ cups all-purpose flour

Directions

1. Add the cream cheese and butter to a stand mixer fitted with a paddle attachment. Mix on medium-low speed to incorporate.
2. Scrape the bowl down with a rubber spatula. Increase speed to medium-high and mix for 1 minute. Scrape again and add the remaining ingredients to the bowl; mix on medium speed for 1 minute until the icing is cohesive. Keep refrigerated until ready to use.
3. For the cookies, cream the butter and vanilla extract in a stand mixer fitted with a paddle attachment on medium speed for 1½ minutes.
4. Add the powdered sugar and vanilla extract. Mix to combine. Scrape the bowl for even mixing. Continue mixing on low, and add flour in stages until the dough becomes cohesive.
5. Shape the dough into a log that is 6 inches long. Wrap tightly in plastic wrap and allow to chill for at least 1 hour.
6. Preheat oven to 325°F with convection. Cut the dough into 16 slices. Place the cut dough onto a parchment-lined baking tray and poke 3 holes running down the cookie using a skewer.
7. Bake for 10 minutes until golden brown, rotating halfway through. Cool.
8. To build, spread 1¼ tablespoons of cheesecake icing onto a cookie in a flat layer. Then add about a 1/2 teaspoon of the strawberry preserves onto the frosting.
9. Use a toothpick to swirl the strawberry preserves into the icing to create a pattern. Repeat the process with the remaining ingredients and serve.