

Treasure Barrel

Blueberry Cheesecake Cookies – Easy & Delicious

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cookie Base

- ▢ 1 ½ cups all-purpose flour
- ▢ ½ tsp baking soda
- ▢ ¼ tsp salt
- ▢ ¾ cup unsalted butter, softened
- ▢ ½ cup brown sugar
- ▢ ¼ cup granulated sugar
- ▢ 1 tsp vanilla extract
- ▢ ¼ cup sour cream

Cheesecake Swirl

- ▢ 8 oz full-fat cream cheese, softened
- ▢ ¼ cup granulated sugar
- ▢ 1 egg yolk
- ▢ 1 tsp lemon zest

Berry Mix

- ▢ 1 cup fresh blueberries
- ▢ 1 tbsp flour (to toss berries)

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment.
2. In a bowl, whisk together flour, baking soda, and salt; set aside.
3. Cream butter, brown sugar, and granulated sugar until light and fluffy; add vanilla and sour cream, mixing until smooth.
4. Blend in the cream cheese mixture—cream cheese, sugar, egg yolk, and lemon zest—until fully incorporated.
5. Fold in the dry flour mixture just until combined, then gently stir in the floured blueberries.
6. Scoop rounded tablespoons onto the sheets, spacing 2 inches apart; bake 10-12 minutes until edges turn golden.
7. Allow cookies to cool on the sheet for 3 minutes, then transfer to a rack to finish cooling.

Nutrition per serving

180 kcal	3 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don’t over-mix the dough; it can make the cookies tough.
- If you prefer a firmer cheese center, refrigerate the dough for 30 minutes before baking.
- A light drizzle of melted white chocolate adds a decorative finish.