

Helergon Kitchen

Blueberry Cheesecake Cookies – Easy & Delicious

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

Ingredients

Main Ingredients

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/2 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 cup fresh blueberries
- [ ] 1 tsp lemon zest

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a large bowl, whisk softened cream cheese with melted butter until smooth, then stir in sugar, egg, vanilla, and lemon zest.
3. In a separate bowl, whisk flour, baking powder, and salt; gradually fold the dry mixture into the wet until just combined.
4. Gently fold in the blueberries, being careful not to crush them.
5. Scoop tablespoon-sized balls onto the prepared sheet, spacing 2 inches apart; press lightly.
6. Bake for 10-12 minutes, until edges are lightly golden; let cool on the sheet for 2 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	3 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter cookie, increase sugar by 1-2 tbsp.
- For a crunchier edge, bake an extra minute.
- A pinch of cinnamon adds warm spice without overwhelming the blueberry.