



Cream Cheese Snickerdoodles

Souffle Bombay's adaptation from Miss in the Kitchen (Blog)

BAH Note: The only thing I will add is that the cookie dough is very soft. I refrigerated mine for about 30 minutes before I tried to scoop it. And then I returned the bowl of dough to the fridge after I had scooped enough for a sheet pan.

- 4 oz cream cheese, softened
- 1/2 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups all purpose flour
- 1 teaspoon baking soda
- 2 tablespoons sugar mixed with 1 teaspoon cinnamon

Preheat oven to 375 degrees. In your mixing bowl, add cream cheese and butter. Beat with an electric mixer until well combined. Beat in sugar, eggs and vanilla . Add flour and baking soda mixing until all combined.

Scoop into 1 1/2 inch balls and roll in sugar and cinnamon mixture.

Place 2 inches apart on a greased or lined baking sheet and press gently with tines of a fork in a crisscross pattern. Bake for 10 to 12 minutes. Remove to a wire rack to cool.

cream cheese snickerdoodles was posted by wendi on 13 june 2011 at bonappetithon.com