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Philly Steak Cheese Fries

Introduction

Indulge in the delightful fusion of flavors with these Irresistible Strawberry Cheesecake

Cookies. Perfect for any occasion, these cookies combine the rich creaminess of cheesecake with the sweet tartness of strawberries, all wrapped up in a soft and chewy cookie. With white chocolate chips adding a touch of sweetness, these treats will have everyone reaching for seconds. Let's dive into this easy yet delicious recipe!

Detailed Ingredients with measures

1 cup unsalted butter, softened
1 cup granulated sugar
1/2 cup brown sugar, packed
2 large eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup white chocolate chips
1/2 cup strawberry jam
1/2 cup cream cheese, softened

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 15 minutes
Total Time: 35 minutes
Yield: 24 cookies

Directions

Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and

fluffy. Beat in the eggs, one at a time, followed by the vanilla extract. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Fold in the white chocolate chips. In a small bowl, mix the strawberry jam with the softened cream cheese. Scoop dough onto the prepared baking sheet, then press a small indent into each ball of dough. Fill each indent with a spoonful of the strawberry cream cheese mixture. Bake for 12-15 minutes or until the edges are golden brown. Let cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.



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Detailed Directions and Instructions



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