



## Introduction

Peppermint cheesecake cookies combine the creamy, tangy essence of cheesecake with the festive flavor of peppermint. These delightful treats are perfect for the holiday season and can be enjoyed by everyone, making them a delicious addition to any gathering. With their soft texture and rich flavor, they are sure to become a family favorite.

## Detailed Ingredients with measures

Cream Cheese: 8 oz

Unsalted Butter: 1/2 cup, softened  
Granulated Sugar: 1 cup  
Brown Sugar: 1/2 cup  
Egg: 1 large  
Vanilla Extract: 1 tsp  
All-Purpose Flour: 2 cups  
Baking Soda: 1 tsp  
Salt: 1/2 tsp  
Peppermint Extract: 1 tsp  
Chocolate Chips: 1 cup  
Crushed Peppermint Candies: 1/2 cup

## **Prep Time**

15 minutes

## **Cook Time, Total Time, Yield**

Cook Time: 12-15 minutes

Total Time: 30 minutes

Yield: Approximately 24 cookies



## **Detailed Directions and Instructions**

### **Step 1: Preheat Oven**

Preheat your oven to 350°F (175°C) to prepare for baking the cookies.

### **Step 2: Prepare Baking Sheet**

Line a baking sheet with parchment paper to prevent the cookies from sticking.

### **Step 3: Mix Cream Cheese and Butter**

In a mixing bowl, combine softened cream cheese and unsalted butter. Beat

them together until light and fluffy.

#### **Step 4: Add Sugar and Extracts**

Gradually add granulated sugar to the cream cheese mixture, followed by peppermint extract and vanilla extract. Mix until well combined.

#### **Step 5: Incorporate Dry Ingredients**

In a separate bowl, whisk together all-purpose flour, baking powder, and salt. Slowly add the dry ingredients to the wet mixture, stirring until just incorporated.

#### **Step 6: Fold in Chocolate Chips**

Gently fold in semi-sweet chocolate chips and crushed peppermint candies into the dough for an added crunch.

#### **Step 7: Scoop Cookie Dough**

Using a cookie scoop or tablespoon, drop rounded balls of dough onto the prepared baking sheet, leaving space between each cookie.

#### **Step 8: Bake Cookies**

Place the baking sheet in the preheated oven and bake for approximately 10-12 minutes, or until the edges are lightly golden.

#### **Step 9: Cool Cookies**

Once baked, remove the cookies from the oven and let them cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

## Notes

### **Note 1: Cream Cheese Temperature**

Ensure that the cream cheese is softened to room temperature for better mixing.

### **Note 2: Peppermint Candy**

Feel free to adjust the amount of crushed peppermint candies based on your preference for mint flavor.

### **Note 3: Storage**

Store any leftover cookies in an airtight container at room temperature for freshness.





## Cook techniques

### Chilling the Dough

Chilling the cookie dough helps to solidify the fats, which leads to a thicker and chewier cookie. It also allows the flavors to meld together, resulting in a richer taste.

### Baking at the Right Temperature

Baking the cookies at the correct temperature ensures they cook evenly. This specific recipe calls for a moderate oven temperature to achieve a soft, yet slightly crisp texture.

### **Using Room Temperature Ingredients**

Using room temperature cream cheese and butter is crucial for a smooth batter. This ensures that all ingredients combine evenly without lumps.

### **Incorporating Peppermint Flavor**

Incorporating the peppermint extract into the batter allows for a balanced minty flavor. It's important to add it gradually to avoid overpowering the other ingredients.

### **Cooling on a Wire Rack**

Allowing the cookies to cool on a wire rack helps to prevent them from becoming soggy. This step promotes proper air circulation around the cookies.

### **Frosting Application**

When applying the frosting, ensure that the cookies are completely cooled. This prevents the frosting from melting and allows for a neat presentation.

## **FAQ**

### **Can I use low-fat cream cheese for this recipe?**

Yes, you can use low-fat cream cheese, but it may affect the texture and creaminess of the cookies.

### **How should I store the leftover cookies?**

Store the cookies in an airtight container at room temperature for up to a week, or in the refrigerator for a longer shelf life.

**Can I freeze these cookies?**

Yes, these cookies can be frozen. Place them in a single layer on a baking sheet before transferring to an airtight container or freezer bag.

**What can I substitute for peppermint extract?**

If you don't have peppermint extract, you can use mint extract or omit it entirely for a vanilla cream cheese cookie.

**Can I make these cookies without chocolate chips?**

Yes, you can omit the chocolate chips for a pure peppermint cheesecake flavor, or substitute with white chocolate chips for a sweeter option.





## Conclusion

These peppermint cheesecake cookies are a delightful fusion of flavors, bringing a festive touch to your dessert table. The creamy cheesecake filling combined with the refreshing peppermint creates a unique treat that is sure to impress family and friends. Perfect for the holiday season or any time you want to brighten someone's day with a delicious homemade cookie.

## More recipes suggestions and combination

### **Chocolate Mint Brownies**

Indulge in fudgy brownies infused with mint flavor and topped with a rich chocolate ganache. Perfect for chocolate lovers.

### **Peppermint Bark**

Create a classic peppermint bark using layers of dark and white chocolate with crushed peppermint candies for a crunchy finish.

### **Holiday Sugar Cookies**

Bake traditional sugar cookies and decorate them with festive icing and peppermint sprinkles to celebrate the season.

### **Mint Oreo Truffles**

Combine crushed mint Oreos with cream cheese to make delicious truffles, covered in chocolate for a sweet and crunchy treat.

### **Peppy Cheesecake Bars**

Transform the peppermint cheesecake concept into bars, layering a graham

cracker crust with a creamy peppermint-infused cheesecake topping.

### **White Chocolate Peppermint Fudge**

Whip up a quick and easy fudge that pairs white chocolate with peppermint extract and crushed candy canes for a festive touch.

