

Melt-in-Your-Mouth Cream Cheese Sugar Cookies with Easy Frosting

$\frac{1}{2}$ cup unsalted butter, softened



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cookies:

$\frac{1}{2}$ cup unsalted butter, softened

4 oz cream cheese, softened

1 cup granulated sugar

1 egg

1 tsp vanilla extract

2... cups all-purpose flour

$\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp baking soda

... tsp salt

For the Frosting:

2 cups powdered sugar

1-2 tbsp milk (if needed)

Pink food coloring (optional)

How to Make Them - Step-by-Step:

1 Make the Dough:

2 Chill & Bake:

3 Make the Frosting:

4 Frost & Serve:

Tips for Success:

Chill the Dough: Don't skip the chill time-it keeps the cookies from spreading too much while baking.

Flavor Boost: Add ... tsp almond extract to either the dough or frosting for a delicious bakery-style flavor.

Soft Texture: Don't overbake! The centers should

still look slightly underdone when you take them out-they'll finish setting as they cool.

Storage & Make-Ahead:

Fridge: Store frosted cookies in an airtight container in the fridge for up to 5 days.

Freezer: Freeze unfrosted cookies for up to 2 months. Thaw and frost when ready to serve.

Make-Ahead: The dough can be chilled for up to 48 hours or frozen in portioned scoops for later baking.

Serving Ideas & Pairings:

At baby showers, birthdays, or holiday parties

With a hot mug of tea or cocoa

Alongside these Rainbow Sprinkle Cookies for a colorful cookie tray

With these Easter Cookies for a spring celebration

More Cookies You'll Love:

These Easy Coconut Macaroons - a chewy treat made with just 3 ingredients.

These Copycat Neiman Marcus Chocolate Chip Cookies - a must-bake for chocolate lovers.

DIRECTIONS

1. **Make the Dough:** In a large bowl, cream together the butter, cream cheese, and granulated sugar until light and fluffy. Add the egg and vanilla extract, mixing until smooth.
2. In a separate bowl, whisk together the flour, baking powder, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients until a soft dough forms.
3. **Chill & Bake:** Cover and refrigerate the dough for 30 minutes. Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
4. Roll dough into 1-inch balls, place 2 inches apart on the baking sheet, and flatten slightly. Bake for 10-12 minutes, until the edges are set but the centers are soft. Cool completely on a wire rack.
5. **Make the Frosting:** In a clean bowl, beat the softened butter and cream cheese until smooth. Gradually add powdered sugar, beating until fluffy. Mix in vanilla extract and milk (as needed) until the frosting reaches your desired consistency. Tint with food coloring if using.
6. **Frost & Serve:** Spread or pipe the frosting over the cooled cookies. Add sprinkles if desired and enjoy!
7. **Tips for Success: Chill the Dough:** Don't skip the chill time-it keeps the cookies from spreading too much while baking.
8. **Flavor : Boost:** Add ... tsp almond extract to either the dough or frosting for a delicious bakery-style flavor.
9. **Soft : Texture:** Don't overbake! The centers should

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10. **Storage & Make-Ahead:** Fridge: Store frosted cookies in an airtight container in the fridge for up to 5 days.
11. **Freezer:** Freeze unfrosted cookies for up to 2 months. Thaw and frost when ready to serve.
12. **Make-: Ahead:** The dough can be chilled for up to 48 hours or frozen in portioned scoops for later baking.
13. **Serving Ideas & Pairings:** These cookies are versatile and festive. Serve them:
 14. At baby showers, birthdays, or holiday parties
 15. With a hot mug of tea or cocoa
 16. Alongside these : Rainbow Sprinkle Cookies for a colorful cookie tray
 17. With these : Easter Cookies for a spring celebration
18. **More Cookies You'll Love:** If these are your kind of cookie, you'll also enjoy:
 19. These : Easy Coconut Macaroons - a chewy treat made with just 3 ingredients.
 20. These : Copycat Neiman Marcus Chocolate Chip Cookies - a must-bake for chocolate lovers.
 21. These : Chocolate Chip Cookie Bites - perfect for lunchboxes and snacking.
22. **Final Thoughts:** These Cream Cheese Sugar Cookies are a go-to for soft, buttery, perfectly frosted goodness. Whether you keep them simple or go all out with decorations, they're a deliciously nostalgic treat that everyone loves.
23. **Tried them?** Let us know how they turned out! Drop a comment or tag us on social-and don't forget to follow Chef Maniac for more cookie magic and creative baking ideas.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-cream-cheese-sugar-cookies-with-easy-frosting/>