

## Cream Cheese Sugar Cookies - Soft, Sweet, and Perfectly Frosted

Cream Cheese Sugar Cookies ??



**OVEN**  
**350°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cookies:

$\frac{1}{2}$  cup unsalted butter, softened  
4 oz cream cheese, softened  
1 cup granulated sugar  
1 large 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)

### DIRECTIONS

- 1.** Make the Dough: In a large bowl, beat the butter, cream cheese, and sugar until light and fluffy. Add the egg and vanilla; mix until smooth. In a separate bowl, whisk flour, baking powder, baking soda, and salt. Gradually mix dry ingredients into the wet until a soft dough forms.
- 2.** Chill & Bake: Cover dough and chill for 30 minutes. Preheat oven to 350°F (175°C) and line baking sheets with parchment. Roll dough into balls and place 2 inches apart. Flatten slightly and bake for 10-12 minutes, until edges are just set. Cool completely before frosting.
- 3.** Make the Frosting: Beat butter and cream cheese until smooth. Add powdered sugar gradually, then vanilla extract. If needed, add a tablespoon of milk for smoother consistency. Tint with food coloring if desired.
- 4.** Frost & Decorate: Spread frosting generously over cooled cookies. Add sprinkles if you're feeling festive-or keep it classic.

More recipes: [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/cream-cheese-sugar-cookies-soft-sweet-and-perfectly-frosted/>