

Easy Cinnamon Cream Cheese Cookies: Your New Favorite Cookie Recipe

To bake these delectable Cinnamon Cream Cheese Cookies, gather the following:



TIME
2-3 min

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INGREDIENTS

To bake these delectable Cinnamon Cream Cheese Cookies, gather the following:

For the Cinnamon-Sugar Coating: 1/4 cup granulated sugar 1 tablespoon ground cinnamon:

DIRECTIONS

1. method for flour: spoon flour into your measuring cup, then level it off with a straight edge. Don't scoop directly from the bag, as this compacts the flour and adds too much.
2. Generous : Cinnamon-Sugar Coating:
3. Don't be shy when rolling the dough balls in the coating. A good layer adds flavor and a lovely texture.
4. Don't : Overbake:
5. These cookies are meant to be soft and chewy. They may still look a little "underdone" in the center when you pull them out, but they will continue to set as they cool on the hot baking sheet.
6. Space : Cookies:
7. Give the cookies enough room to spread on the baking sheet (about 2 inches apart) to ensure even baking.

SWAPS & NOTES

Butter & Cream Cheese: Ensure both are truly softened to room temperature.

This is crucial for a smooth, lump-free dough and proper texture.

Cold ingredients will result in a clumpy batter.

Sugar (Cookie Dough): Granulated sugar gives these cookies their signature chewiness.

TIPS FOR SUCCESS

Room Temperature Ingredients: This is the most important tip for achieving a smooth, well-combined dough and the perfect cookie texture.

Don't Overmix the Dough: Overmixing develops gluten, which can lead to tough, dry cookies.

Mix just until the flour streaks disappear.

Measure Flour Correctly: Use the "spoon and level" method for flour: spoon flour into your measuring cup, then level it off with a straight edge.

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

Original recipe: <https://chefmaniac.com/easy-cinnamon-cream-cheese-cookies-your-new-favorite-cookie-recipe/>