

## Easy Soft-Batch Cream Cheese Sugar Cookies (No Chilling Required!)

This recipe has become a staple in my kitchen for several reasons:



**OVEN**  
**330°F**

**TIME**  
**5 min**

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### INGREDIENTS

The Fats: 185g unsalted butter and 65g full-fat cream cheese (both must be at room temperature!).

The Sweetener: 300g granulated sugar (plus extra for rolling).

Aromatics & Structure: 1 tsp vanilla bean paste (or extract) and 1 large egg.

The Dry Goods: 320g all-purpose flour, 1 tsp kosher salt, and  $\frac{1}{2}$  tsp baking soda.

### DIRECTIONS

- 1. Prep the Oven and Pans:** Preheat your oven to 330°F (165°C). This lower-than-usual temperature is the secret to keeping the cookies soft and preventing the edges from browning too quickly. Line your sheet pans with parchment paper.
- 2. Cream the Base:** In the bowl of a stand mixer, combine the butter, cream cheese, sugar, and vanilla. Beat on high speed for 3-5 minutes. You are looking for a mixture that is significantly lighter in color and very fluffy. Scrape down the sides of the bowl halfway through.
- 3. Incorporate the Egg:** Add the egg and mix until well combined. The mixture should look smooth and creamy.
- 4. Sift and Mix:** Sift your flour, salt, and baking soda together. Add the dry ingredients to the mixer and mix on low speed until just combined. Over-mixing at this stage will develop the gluten and make the cookies tough.
- 5. Scoop and Roll:** Using a #40 cookie scoop (about 35g of dough), scoop the balls. Roll them between your palms to make them perfectly round, then toss them in a small bowl of granulated sugar until fully coated.
- 6. Bake to Perfection:** Place 8 cookies per sheet to allow for spreading. Bake for 15-16 minutes. The cookies should look puffy and the edges should be "set" but not necessarily browned.
- 7. The Cool Down:** Let the cookies rest on the sheet pan for 5-10 minutes after baking. This allows the centers to finish setting.

## SWAPS & NOTES

Room Temperature is Key: To get that "light and fluffy" creamed texture, your butter, cream cheese, and egg must be at room temperature.

If they are cold, the dough will break and won't emulsify properly.

Vanilla: If you don't have vanilla bean paste, high-quality pure vanilla extract is a perfectly fine 1:1 substitute.

The Salt: I use kosher salt for a clean flavor.

## TIPS FOR SUCCESS

Don't Overbake: These cookies will look slightly underdone when you pull them out.

They will firm up as they cool, leaving you with that soft-batch center.

Scrape the Bowl: Cream cheese likes to stick to the very bottom of the mixer bowl.

Make sure you scrape it up so you don't end up with lumps of unmixed fat in your dough.

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

Original recipe: <https://chefmaniac.com/easy-soft-batch-cream-cheese-sugar-cookies-no-chilling-required/>