



New York Cheesecake Cookies

 Vegetarian

READY IN



40 min.

SERVINGS



12

CALORIES



226 kcal

DESSERT

Ingredients

- 1.5 teaspoons double-acting baking powder
- 0.5 cup brown sugar packed
- 3 ounces cream cheese softened
- 1 eggs separated
- 1 cup flour
- 1.3 cups graham crackers crushed finely (1 sleeve)
- 0.3 cup granulated sugar
- 2 teaspoons lemon zest

- 8 tablespoons butter unsalted softened
- 0.5 teaspoon vanilla extract

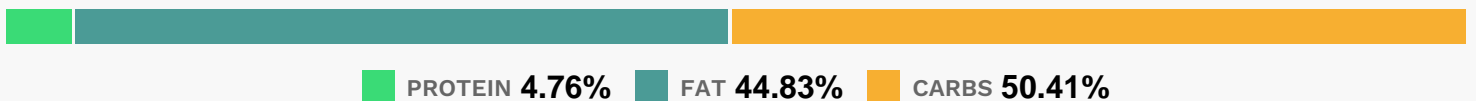
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer
- ice cream scoop

Directions

- Preheat the oven to 350 degrees F.
- In a large bowl, stir together the graham cracker crumbs, flour and baking powder. In a medium bowl, beat together the butter with the brown sugar using an electric hand mixer.
- Add the egg white and beat until well combined.
- Add to the graham cracker crumbs and blend until just combined.
- In a separate medium bowl, beat together the softened cream cheese with the granulated sugar, egg yolk, lemon zest and vanilla until well combined. Set aside.
- Using a small ice cream scoop, scoop out the cookie dough and place on a nonstick or parchment lined baking sheet. (If you do not have an ice scoop, then measure out the dough into scoops of about 2 tablespoons.) Flatten slightly, pressing your thumb in the center of the ball to create a small bowl shape. Repeat with the remaining dough. Spoon the cream cheese into the indents in the cookies.
- Bake until the filling is barely set and the cookies are lightly golden, 12 minutes. Allow to cool 5 minutes on the baking sheets before removing them and cooling completely on a wire rack.

Nutrition Facts



Properties

Glycemic Index:28.17, Glycemic Load:13.94, Inflammation Score:-3, Nutrition Score:3.5247826135677%

Nutrients (% of daily need)

Calories: 226.41kcal (11.32%), Fat: 11.41g (17.56%), Saturated Fat: 6.5g (40.65%), Carbohydrates: 28.87g (9.62%), Net Carbohydrates: 28.24g (10.27%), Sugar: 15.56g (17.28%), Cholesterol: 40.86mg (13.62%), Sodium: 146.12mg (6.35%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Protein: 2.72g (5.45%), Selenium: 5.5µg (7.85%), Vitamin B1: 0.11mg (7.13%), Vitamin A: 348.39IU (6.97%), Vitamin B2: 0.11mg (6.55%), Folate: 26.15µg (6.54%), Iron: 1.07mg (5.94%), Phosphorus: 58.64mg (5.86%), Calcium: 57.63mg (5.76%), Vitamin B3: 0.99mg (4.97%), Manganese: 0.08mg (3.98%), Fiber: 0.64g (2.55%), Magnesium: 10.12mg (2.53%), Zinc: 0.35mg (2.33%), Vitamin E: 0.32mg (2.15%), Vitamin B5: 0.17mg (1.66%), Potassium: 57.55mg (1.64%), Vitamin B6: 0.03mg (1.44%), Vitamin D: 0.21µg (1.42%), Copper: 0.03mg (1.41%), Vitamin B12: 0.06µg (1.07%)