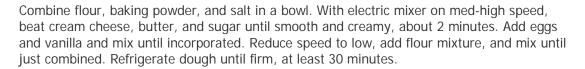
Cherry Cheesecake Cookies

Makes about 4 ½ dozen cookies

- 3 ½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 (8 oz.) packages cream cheese, softened
- 20 tablespoons (2 ½ sticks) unsalted butter, softened
- 1 ½ cups sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup graham cracker crumbs (see note)
- 3 (20 oz.) cans cherry pie filling, drained



Adjust oven racks to upper-middle and lower middle positions and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Place graham cracker crumbs in a shallow dish.

Roll dough into 1 ½ inch balls, then roll in crumbs. Place balls 2 inches apart on prepared baking sheets. Using tablespoon measure, make indentation in center of each ball. Place 3 cherries in each dimple. Bake until golden around edges, 12 to 14 minutes, switching and rotating sheets halfway through baking. Cool 5 minutes on sheets, then transfer to wire rack to cool completely. (Cookies can be stored in airtight container for 2 days.)

*To make graham cracker crumbs, process 8 whole graham crackers in a food processor until finely ground.

