

# 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



Combine flour, baking powder, and salt in a bowl. With electric mixer on med-high speed, beat cream cheese, butter, and sugar until smooth and creamy, about 2 minutes. Add eggs and vanilla and mix until incorporated. Reduce speed to low, add flour mixture, and mix until just combined. Refrigerate dough until firm, at least 30 minutes.

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.