

Bakerlady



Fruity Lemon Cheesecake Cookie Cups

For the Cookie Cups:

- 1 package Betty Crocker Sugar Cookie Mix
- 1 tablespoon all-purpose flour (plus more for sprinkling)
- 1/3 cup softened (not melted) butter
- 1 egg

Heat oven to 350°F. Lightly spray 24 mini muffin cups with cooking spray. In large bowl, mix Cookie Cup ingredients until a ball of dough forms. Flour your surface and the dough and roll out to about 1/4 inch thick. Cut into rounds and press each round along the bottom and half up the side of a muffin cup. Pierce bottom with a fork. Bake 8 to 10 minutes or until set and very light golden brown (dough will puff slightly). Prick with fork to allow cup to return to shape. Run a knife around the edge of each cup to loosen from pan and then cool completely in pan, about 15 minutes. Remove cookie cups from muffin cups to cooling rack.

For the Lemon Cheesecake Filling:

- 4 oz. cream cheese, softened
- 1/3 cup powdered sugar
- 3 Tbsp. heavy cream
- 1/3 cup lemon curd, [homemade](#) or store-bought

In a bowl combine softened cream cheese and powdered sugar. Mix with a hand-mixer or by hand until smooth and the sugar is well incorporated. Add the heavy cream and mix for about 1 minute. Fold in the lemon curd.

For the fruit filling:

Strawberries

Blueberries

Simple Syrup (or sugar)

Cut strawberries into blueberry sized pieces. Mix with blueberries and drizzle with about 1 teaspoon simple syrup (or a teaspoon sugar). Mix to combine.

To assemble Cookie Cups:

Pipe cheesecake filling into cooled cookie cup and spoon berry mixture on top.