

Chocolate Chip Cream Cheese Cookies

Ingredients

½ cup butter, softened
¼ cup cream cheese, softened - see notes below
¾ cup light brown sugar, packed
¼ cup sugar
1 large egg
1½ teaspoons vanilla extract
2¼ cups all-purpose flour
2 teaspoons cornstarch
1 teaspoon baking soda
¼ teaspoon salt
2 cups semi-sweet or milk chocolate chips/chunks

Instructions

Combine butter and cream cheese in a bowl fit with with paddle attachment of mixer. Cream together for about 1 minute. Add brown sugar and granulated sugar and continue to mix. Add egg and vanilla extract and continue to beat on medium to high speed until light and fluffy, about 5-7 minutes. Add half the flour, baking soda, salt, cornstarch and the rest of the flour. Mix to combine, 1 minute. Stir in chocolate chips until well combined. Cover and refrigerate dough at least 2-3 hours or up to a few days.

Preheat oven to 350 degrees F. Prepare baking sheet and spray with cooking spray or parchment paper. Using a cookie scoop, scoop about 1½ inch to 2 inch cookie dough. Roll dough into ball, place on sheet and lightly press (if desired). Bake for 9-10 minutes, removed from oven and while still hot, slightly press down. Allow cookies to cool down before transferring. Cookies will slightly harden within a few hours or overnight.

Notes

*Don't use fat-free cream cheese.