

Raspberry Cheesecake Cookies

Prep time: 15 minutes
Cook time: 22 minutes
Serving size: 12
Calories per serving: 371

Ingredients:

1 box cake mix vanilla cake mix {15.25 ounces}
1/4 cup brown sugar brown sugar {packed}
1 1/4 cups graham cracker crumbs graham cracker crumbs
1/2 cup butter {melted}
2 eggs
16 ounces cream cheese cream cheese {softened}
7 ounces marshmallows marshmallow fluff
2 cups powdered sugar powdered sugar
1/3 cup raspberry jam raspberry jam



Directions:

Preheat the oven to 350°.

Graham Cracker Cookies

In the Bosch bowl combine the vanilla cake mix, brown sugar and graham cracker crumbs. Whisk with the whips to combine the dry ingredients.

Change the cookie paddles and add the melted butter and eggs to the dry ingredients and mix until you have a thick dough.

Use a 1/4 measuring cup to measure out dough and form each dough mound into a large disc. Place 6 onto a silicone mat {or parchment} lined baking sheet. Bake for 9-11 minutes or until set. Remove from the oven and allow the cookies to cool completely on the baking sheet. Continue until all of the dough is baked.

Cheesecake Frosting

Once the cookies have cooled, combine the softened cream cheese and marshmallow fluff in a medium bowl with a hand held mixer until smooth. Add powdered sugar and mix until you have a creamy frosting.

Assembly

Add frosting to the piping {or zipper} bag and cut a large triangle from the end {or corner}. Pipe a hearty amount of cheesecake frosting to the top of each cookie, starting on the outside of each cookie and working to the middle. Continue until all of the cookies are frosted.

Once all of the cookies are frosted, add raspberry preserves to a piping {or zipper} bag

and cut a small triangle from the end {or corner}. Drizzle over the top of each cookie and serve.

Store leftovers in an airtight container in the refrigerator for up to 4 days. Cookies can also be frozen for up to 3 months.