

# Soft Batch Greek Cream Cheese Chocolate Chip Cookies



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**GREEK MOUNTAIN FARMS**  
**Greek**  
**CREAM CHEESE**

## Ingredients • Makes 18 cookies:

½ cup butter, softened	2 tsp vanilla
½ cup Green Mountain Farms Greek Cream Cheese, softened	2½ cups flour
1 cup brown sugar	½ tsp cornstarch
½ cup granulated sugar	½ tsp baking soda
2 eggs	1 tsp salt
	8 oz chocolate chips

## Instructions:

1. Preheat oven to 350F.
2. Combine the butter, Greek Cream Cheese, brown sugar, sugar, eggs, and vanilla in a bowl and cream together until smooth (recommended to use a stand mixer or electric hand mixer).
3. In a separate bowl, whisk together the flour, cornstarch, baking soda and salt then add to the wet ingredients and mix until incorporated, but don't over-mix.
4. Fold in the chocolate chips.
5. Scoop golfball sized balls of dough and place them onto a cookie sheet, pressing them down with the palm of your hand slightly to flatten them a bit.
6. Bake at 350F for 13 - 15 minutes until slightly browned and baked through. *\*The cream cheese makes them a bit lighter than standard cookies, so anticipate them being a bit more white than brown.*
7. Store in an airtight container or bag for up to 5 days.