



## 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). 5. 5. 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.