Jen's Fruit & Cream Cheese Sugar Cookies

This is a recipe for good, some might even say great, fruit-and-cream-cheese-topped sugar cookies.

The Ingredients

Sugar Cookie	Frosting	Fruit Topping (*Frupping*)
• 2 3/4 cups all-purpose flour • 1 tsp baking soda • 1/2 tsp baking powder • 1/2 tsp salt • 1 cup salted butter, room temperature • 1 cup + 2 tbsp granulated sugar. • 2 tbsp brown sugar. • 1 large egg • 2 tsp vanilla extract	• 4 oz cream cheese, softened • 3 tbsp salted butter, softened • 2 cups powdered sugar • 1/2 tsp vanilla extract • up to 1/4 cup heavy whipping cream	• kiwi (make sure to check for kiwi weevils) • strawberries • grapes • blueberries

1. Make Sugar Cookies

The original recipe for the sugar cookies comes from [this blog that goes into an extremely detailed analysis about cookies](#).

- Preheat oven to the 350. This is also a good time to take out the cream cheese to let it soften.
- In a medium bowl, mix flour, baking soda, baking powder, and salt.
- Use a mixer on medium speed to cream the butter, sugar, and brown sugar until fluffy.
- Add egg and vanilla to butter/sugar mixture and mix well.
- Throw in the dry ingredients and keep on mixing until thick and not sticky. Don't over mix unless you like garbage cookies.
- Take about 1 1/2 tablespoon of dough and roll into ball
- Bake cookies 8-9 minutes **BUT** keep an eye on them, especially around the 7 minute mark.
- Let them cool completely before throwing on the frosting.

2. Make Cream Cheese Frosting

1. Blend cream cheese and butter till smooth.
2. Add powdered sugar 1/2 cup at a time and beat until smooth.
3. Add vanilla and a splash of heavy cream while continuing to mix together until you achieve the consistency you want.

3. The Frupping

- Dice the fruit into small (no! smaller than that!) chunks.
- Drain in a colander to get rid of excess juice.

4. Finishing

1. After cookies are COMPLETELY cool, spread some frosting on them.
2. Top with the frupping.
3. Best eaten shortly after being made, but they can stand a night in the fridge, they just might be a little softer the next day.

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