

MANGO CHEESECAKE COOKIES

INGREDIENTS:

FOR GRAHAM CRACKER COOKIE:

200g (2 sticks) salted butter, softened
160g (1 1/3 cup) powdered sugar
88g (1/2 cup) granulated sugar
2 large eggs
15g (about 3 teaspoons) LorAnn Vanilla Extract
9g (about 2 teaspoons) baking powder
Pinch of salt
320g (about 2.5 cups) all-purpose flour
120g (about 1 cup) crushed graham crackers (2 full packets of graham cracker cookies - minus one cookie)

FOR MANGO CHEESECAKE COOKIES:

100g (one stick) salted butter, softened
2 cups (256g) powdered sugar
4oz cream cheese, softened
1 tablespoon LorAnn Vanilla Extract
½ teaspoon LorAnn Mango Super-Strength

FOR SIMPLE MANGO COMPOTE:

2 cups (about 300g) ripe mango chunks (fresh or frozen)
Zest and juice of 1 lemon (optional)
¼ cup (50g) granulated sugar, or to taste



DIRECTIONS:

1. Preheat your oven to 350°F (175°C)—line two baking sheets with parchment paper.
2. In a bowl, whisk together the all-purpose flour, crushed graham crackers, baking powder, and salt until well combined.
3. In a separate mixing bowl, use a hand mixer to cream together the softened butter, powdered sugar, and granulated sugar until light and fluffy, about 2 minutes.
4. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla extract.
5. Gradually add the dry ingredients to the wet mixture, mixing until just combined.

6. Roll the dough into 15 dough balls.
7. drop rounded dough balls onto the prepared baking sheets, spacing them about 2 inches apart.
8. Flatten each dough ball slightly with the back of a spoon or cookie scoop.
9. Bake in the preheated oven for 10-12 minutes or until the edges are lightly golden. Try not to leave them in longer than 12 minutes you want them to be slightly underdone.
10. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.
11. For the Mango Cheesecake Frosting, in a mixing bowl, beat the softened butter and cream cheese until smooth and creamy.
12. Gradually add the powdered sugar, vanilla extract, and mango flavoring, beating until smooth and fluffy.
13. Set aside covered until decorating.
14. For the Mango Compote, in a saucepan, combine the mango chunks, lemon zest and juice, and granulated sugar.
15. Cook over medium heat, stirring occasionally, until the mango is soft and the mixture has thickened slightly about 10-15 minutes.
16. Allow the mango compote to cool completely before using it as a topping for the cookies.
17. Wrap it in plastic and store in the fridge until you are ready to decorate
18. Once the mango cheesecake frosting and mango compote are ready, top each cooled cookie with a dollop of frosting, followed by a spoonful of mango compote.
19. Serve and enjoy these delicious mango cheesecake cookies!