

a bushel and a peck

recipes from an ambitious home cook

Goat Cheese Sugar Cookies

Recipe from Love & Olive Oil

2 ½ cups all-purpose flour
½ teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
1 ½ cups sugar
1/3 cup (3 ounces) soft goat cheese, room temperature
6 tablespoons (¾ stick) unsalted butter, melted
¼ cup vegetable oil
1 large egg
2 tablespoons milk
1 teaspoon vanilla extract
sprinkles (optional)

In a medium bowl, whisk together the flour, baking soda, baking powder, and salt. Set aside.

In a large bowl, cream together the room temperature goat cheese, melted butter, and sugar. Some lumps are okay. Whisk in the oil, egg, milk, and vanilla extract and stir until smooth. Fold in the flour mixture and stir gently until smooth.

The dough should be soft, but you should be able to form it into a ball that holds its shape. Scoop out about a Tablespoon per cookie, roll it into a ball, then roll it in the sprinkles. Place them on the cookie sheet about 2 inches apart and flatten each cookie just a little bit. (If you use the bottom on a glass, the sprinkles won't stick.)

Bake at 350 degrees F for 10-12 minutes. Let the cookies cool on the sheet for a few minutes, then move them to a cooling rack. They will stay good for up to a week in a tightly sealed container.