**Cream Cheese Snickerdoodle Cookies**

**Ingredients:**

**1-1/2 cups flour**

**1 tsp. cream of tartar**

**1/2 tsp. baking soda**

**1/8 tsp. salt**

**1/2 cup butter, softened**

**1 pkg. (8 oz.) Cream Cheese, softened, divided**

**3/4 cup plus 3 Tbsp. granulated sugar, divided**

**1 egg**

**1-1/2 tsp. vanilla, divided**

**1 Tbsp. ground cinnamon**

**1/4 cup powdered sugar**

1. Mix the first 4 ingredients in separate bowl, set aside.
2. Beat butter, 2 oz. cream cheese and 3/4 cup granulated sugar in large bowl with mixer until blended. Add egg and 1 tsp. vanilla; mix well.
3. Gradually add dry ingredients, mixing well after each addition. Refrigerate 30 min.
4. Heat oven to 350°F. Combine cinnamon and remaining granulated sugar in a large bowl or pie plate.
5. Beat remaining cream cheese and vanilla with powdered sugar in medium bowl with mixer until blended. Set aside.
6. Roll refrigerated dough into 30 balls, using 1 rounded Tbsp. dough for each ball. (Note: Dough will be very soft.)
7. Place 1 dough ball in center of cinnamon mixture on work surface; flatten to 2-inch round. Spoon 1 tsp. cream cheese mixture onto center of dough round. Wrap edge of dough around cream cheese mixture, then re-roll into ball. Repeat with remaining dough and cream cheese mixture.
8. Roll balls in reserved cinnamon mixture; place, 2 inches apart, on baking sheets sprayed with cooking spray.
9. Bake 12 to 13 min. or just until edges of cookies are set. Cool 2 min. Remove cookies to wire racks; cool completely.

**Tips:**

* **Store cooled cookies in airtight container in refrigerator up to 5 days**
* **Dough doesn’t fully enclose the cream cheese? Rolling the balls in the cinnamon mixture will help seal the cookies as they bake.**