

# Cream Cheese Sugar Cookies

1 cup sugar

1 cup butter, softened

4 oz cream cheese, softened

1/2 tsp salt

1/2 tsp almond extract

1/2 tsp vanilla

1 egg yolk (reserve white)

2 cups flour

In large bowl, combine sugar, butter, cream cheese, salt, extracts, and egg yolk. Blend well. Stir in flour until well blended. Refrigerate for two hours.

Heat oven to 375°F. On a lightly floured surface (I use powdered sugar), roll out dough 1/3 at a time to 1/8 inch thickness. OR roll out between sheets of waxed paper. Cut into desired shapes with floured cookie cutters and place 1 inch apart on ungreased cookie sheet. (Line with parchment paper!) Leave cookies plain or if desired, brush with lightly beaten egg white and sprinkle with colored sugar. Bake at 375°F for 7 to 10 minutes or until light golden brown. Cool on a rack. If desired, frost and decorate.

Yield 5 to 6 dozen.

## Cream Cheese Frosting

8 oz cream cheese

2 Tbsp butter, softened

1 tsp vanilla

1-1/2 to 3 cups powdered sugar

food coloring

Combine wet ingredients, add powdered sugar 1/2 cup at a time until desired consistency.

Divide into small bowls to color.