

Old Fashioned Sugar Cookies

INGREDIENTS: 1-1/2 Cups Powdered Sugar
1 Cup Butter
3 oz. Package of Soft Cream Cheese
1 tsp. Vanilla or Favorite Flavoring
2 Egg Yolks (Reserve Whites)
2-1/2 Cups Flour



In a large bowl, place sugar, butter, cream cheese, vanilla and egg yolks. Beat until blended. Then mix in flour. Cover and refrigerate at least 2 hours. On a well floured board roll out dough 1/4" thick, cut into shapes and place on cookie sheet. Brush top of cookie with egg white then sprinkle with colored sugars or leave plain for frosting later.

Heat oven to 375. Bake for 7 - 10 minutes or until lightly brown on bottom. Yields 5-6 dozen.

Rolling tip: For best results, use a small amount of dough at a time and keep the rest refrigerated.