

Cream Cheese Cutouts

Cream cheese, lemon, icing, and sprinkles. A family recipe via the California pack.

| | | |
|-----|------------|---------------------------|
| 1/2 | cup | butter, softened |
| 1/2 | cup | cream cheese, softened |
| 2 | cups | flour, unbleached |
| 1 | cup | sugar |
| 1 | large | egg |
| 1/2 | teaspoon | baking powder |
| 1/2 | teaspoon | pure vanilla |
| 1 | pinch | sea salt |
| 1/2 | teaspoon | lemon peel, finely grated |
| 1 | tablespoon | lemon juice |



ADDITIONAL TIPS & TRICKS

- the dough is quite soft. If you find it too soft to work with simply chill for a longer period of time.
- avoid the whites of the lemon peel. Using only the outer yellow peel as much as possible. The whites are bitter.
- to frost: I literally dip the right side of the cookie into the bowl of icing, press the back lightly to make certain it is coated, then lift it out and let it drain for a moment. I then place the cookie on a parchment lined cookie sheet to dry (iced side up). Adding sprinkles, if desired. This is sloppy and lazy, but the cookies taste just as good!
- find my powdered sugar icing recipe in the ‘additional recipes’ in the back on the book.

Preheat oven to 375 degrees.

Using a wire sifter, sift the flour, baking powder, and salt into a bowl.

Beat butter and cream cheese with a mixer until creamy. Add 1 cup of the flour mixture, sugar, egg, baking powder, vanilla, and sea salt. Optional: add lemon rind and lemon juice. Mix well.

Slowly add remaining flour mixture.

Cover. Chill for 1 hour.

Divide chilled dough in half. Leaving one half in the refrigerator while you roll out the other half on a lightly floured smooth surface, 1/8 inch thick. Cut into desired shapes.

Place cookies 2 inches apart on a cookie sheet. Bake in a 375 degree oven for about 8 minutes. Rotate halfway through. Cool.

Optional: frost cookies with powdered sugar icing, and apply sprinkles liberally. Allow icing to solidify, before storing/freezing.

