



Cream Cheese Cutout Cookies

Ingredients:

- 1 cup butter, softened
- 1 (8 oz.) pkg. cream cheese, softened
- 1½ cups sugar
- 1 egg
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 3½ cups all-purpose flour
- 1 teaspoon baking powder
- Almond Frosting (recipe follows)

Directions:

- In a large mixer bowl, combine butter and cream cheese. Beat until well combined.
- Add sugar; beat until fluffy.
- Add egg, vanilla, and almond extract and beat well.
- In a medium bowl, stir together flour and baking powder. Add flour mixture to cream cheese mixture; beat until well mixed.
- Divide dough in half. Cover and chill in refrigerator about 1½ hours or until dough is easy to handle.
- On a lightly-floured surface, roll dough to 1/8-inch thickness. Cut with desired cookie cutters. Place on ungreased cookie sheet.
- Bake in 375° oven for 8 to 10 minutes or until done. Remove to wire racks; cool.
- Pipe or spread Almond Frosting onto cooled cookies.

Almond Frosting: In a small mixer bowl, beat 2 cups sifted *powdered sugar*, 2 tablespoons softened *butter*, and $\frac{1}{4}$ teaspoon *almond extract* until smooth. Beat in enough *milk* (4 to 5 teaspoons) until of piping consistency. For spreadable icing, add a little more milk. Stir in a few drops of *food coloring*, if desired. Garnish with colored sugar, dragées or nuts, if desired.

Yield: about 90 cookies