

Cream Cheese Cookie Cutouts

1/2 cup melted butter
4 ounces softened cream cheese
1 cup sugar
1 egg
1/2 teaspoon baking powder
1/2 teaspoon vanilla extract
2 cups flour (I use freshly ground hard white wheat flour)



Stir together melted butter, softened cream cheese, and sugar. Add egg, baking powder, and vanilla. Stir in flour until well combined. (Use a little less or a little more flour as needed.) Place dough in the refrigerator for at least two hours.

Once dough is chilled, roll on a well floured surface and cut out into desired shapes. Bake in a 350° oven for 10-15 minutes or until cookies are lightly browned. (I prefer mine just barely done so that they stay soft!) Allow cookies to cool completely before frosting.

Makes about 30 cookies.

Cream Cheese Frosting

1/2 cup butter, softened
8 ounces cream cheese, softened
4 1/2 cups powdered sugar
1/2 teaspoon vanilla extract

Whip butter and cream cheese with beaters until fluffy. Add vanilla and powdered sugar and beat until mixed thoroughly.

Recipe from Laura Coppinger

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