

Sugar Cookies

*Looking to make some Valentine sweets for your sweetie?
These are the BEST sugar cookies ever – and I've tried lots of recipes!
The cream cheese makes them amazingly moist.*

1 cup white sugar
3 oz. cream cheese, softened
1 cup butter, softened
½ tsp vanilla extract
½ tsp almond extract
½ tsp salt
1 egg yolk (save egg white for frosting!)
2 ¼ cups flour

Combine and beat together all ingredients except flour. Beat until smooth, then add flour and stir until well blended.

Chill dough for 8 hours.

Preheat oven to 375 degrees.

Divide dough into thirds. Refrigerate two thirds. Roll out the remaining one third. On a lightly-floured surface roll to ¼ inch thickness. Place on ungreased cookie sheet. Repeat with remaining dough.

Options for cookies:

Brush lightly with beaten egg white and add sprinkles, or

Leave plain for frosting.

Bake 7-9 minutes or until lightly browned. Cool completely before frosting.

Frosting:

1 cup confectionary sugar
1 egg white
Food coloring

Beat together and frost completely cooled cookies.



[YouTube.com/CrossMyHeartMinistry](https://www.youtube.com/CrossMyHeartMinistry)