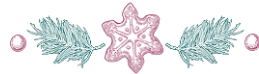




From the Kitchen of Janna MacGregor

I've been making these cookies since my children were in preschool. The texture and the flavor of the cookies is simply delicious, and the frosting is simple to make and the best! The secret is cream cheese. Color the frosting to fit your holiday plans. (I make these for Valentine's Day and birthdays as well!) the occasion!

Cream Cheese Sugar Cookies

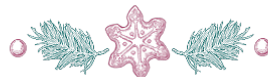


COOKIE DOUGH

1 cup salted butter room temperature, 8 ounces
8 ounces full fat cream cheese room temperature
1 1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1/2 teaspoon almond extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder

FROSTING

2 cups powdered sugar
2 tablespoons soft butter
1/4 teaspoon almond extract
Milk to desired consistency (I've used skim milk with no issues!)



INSTRUCTIONS:

In the bowl of a stand mixer, blend butter and cream cheese with the paddle attachment on low speed. Mix until smooth and creamy.
Add sugar, egg and extracts. Mix again until combined.
Mix in remaining dry ingredients and blend into the creamed mixture, scraping the sides of the bowl as needed. Remove the dough and flatten the dough into a disk. Cover the bowl with plastic wrap and chill in the refrigerator for 1-2 hours.
Preheat the oven to 375°F.
Roll out dough on floured surface until 1/4 inches thick (a must!) . Cut with desired cookie cutter shape, place on a parchment lined baking sheet and bake for 8-10 minutes.
Let cookies cool on the cookie sheets for 5 minutes, then move to a wire rack to cool completely.
Mix all the frosting ingredients in a small bowl and add some food coloring if desired.
Frost cookies and add sprinkles when they are fully cooled. Allow the frosting to set before storing in an airtight container.

