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## Cream Cheese Sugar Cookies

Submitted by: **Karin Christian**



**Makes 6 dozen**

**Prep Time:**

15 Minutes

**Cook Time:**

10 Minutes

**Average Rating:**

★★★★

Rated by 37 users

" A soft, chewy and flavorful sugar cookie. It is very important to chill the dough, as it is too sticky to roll unless well chilled. "

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### Ingredients

- 1 cup white sugar
- 1 cup butter, softened
- 1 (3 ounce) package cream cheese, softened
- 1/2 teaspoon salt
- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- 1 egg yolk
- 2 1/4 cups all-purpose flour

### Directions

- 1** In a large bowl, combine the sugar, butter, cream cheese, salt, almond extract, vanilla and egg yolk. Beat until smooth. Stir in the flour until well blended. Chill the dough for 8 hours, or overnight.
- 2** Preheat oven to 375 degrees F (190 degrees C).
- 3** On a lightly floured surface, roll out the dough 1/3 at a time to 1/8 inch thickness, refrigerating remaining dough until ready to use. Cut into desired shapes with lightly floured cookie cutters. Place 1 inch apart on ungreased cookie sheets. Leave cookies plain for frosting, or brush with slightly beaten egg white and sprinkle with candy sprinkles or colored sugar.

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**4** Bake for 7 to 10 minutes in the preheated oven, or until light and golden brown. Cool cookies completely before frosting.

**Makes 6 dozen**

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**Nutrition at a glance**

Servings Per Recipe: 72 amount per serving

<b>Calories</b>	53
<b>Protein</b>	-
<b>Total Fat</b>	3g
<b>Sodium</b>	46mg
<b>Cholesterol</b>	11mg
<b>Carbohydrates</b>	6g
<b>Fiber</b>	-

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