



Palatable

Cream Cheese Sugar Cookies

Ingredients

Cookies

- 2 1/2 cups Gold Medal(TM) all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups granulated sugar
- 1 package (8 oz) cream cheese, softened
- 1/2 cup butter, softened
- 1 egg
- 2 teaspoons vanilla

Frosting

- 2 1/2
- cups powdered sugar
- 1/4 cup butter, softened
- 2 to 4 tablespoons milk
- 1/2 teaspoon vanilla
- Betty Crocker(TM) gel food colors, as desired
- Betty Crocker(TM) candy sprinkles, as desired

Instructions

1. Heat oven to 350degF.
2. In small bowl, mix flour, baking powder, baking soda and salt; set aside.
3. In large bowl, beat granulated sugar, cream cheese and 1/2 cup softened butter with electric mixer on medium speed about 1 minute or until fluffy; scrape side of bowl.
4. Beat in egg just until smooth. Stir in 2 teaspoons vanilla.
5. On low speed, beat flour mixture into sugar mixture until well blended. Cover and refrigerate 15 minutes.
6. Shape dough into 60 (1-inch) balls.
7. Place 2 inches apart on ungreased cookie sheets.
8. Bake 10 to 12 minutes or until edges are set.
9. Cool 2 minutes; remove from cookie sheet to cooling rack.
10. Cool completely, about 15 minutes.
11. Meanwhile, in medium bowl, beat powdered sugar, 1/4 cup softened butter, 2 to 4 tablespoons milk and 1/2 teaspoon vanilla with spoon until smooth and fluffy.

12. If frosting is too stiff to spread, add additional milk, 1 teaspoon at a time.
13. Tint with food color.
14. Using knife, spread slightly less than 1 teaspoon frosting on each cooled cookie; top with sprinkles.
15. Store covered in airtight container at room temperature.

Notes

This recipe makes about 60 soft cream cheese sugar cookies, perfect for any baking occasion.

If you are planning on baking all 60 at once, use two cookie sheets.

When one batch of cookies is finished baking you can have another batch ready to go on the next tray.

Remember to wait for the cookie sheet to cool down before placing your dough.

Freeze any uneaten and unfrosted cookies in an airtight freezer container.

Label and freeze for up to three months.

When you are ready to decorate and eat, take out your cookies and decorate right away, no need to wait for them to thaw!

By the time you are done decorating they should be finished thawing and ready to serve.

🔗 Source : <https://www.bettycrocker.com/recipes/cream-cheese-sugar-cookies/aa89dfb8-53fd-4135-822d-38bd05afd47a>