

# Lemon cream cheese cookies

megan mcBirney bryan, 3-06

This recipe is to be used with Aunt Chick's cookie cutters, pastry canvas and rolling pin sock.

makes 4-6 dozen white cookies

## Cream together:

2 cups unsalted butter, soft

6 oz. cream cheese (hard)

2 cups sugar

2 large eggs, + 1 egg yolk

2 tspns. vanilla

1 tspn. lemon oil

2 tsp. lemon zest

## Whisk :

6 cups flour (unsifted)

1.5 tsp. salt

Combine mixtures until even

**Chill:** Separate dough into 3 balls, wrap in plastic and refrigerate 5 hours to 3 days (dough tends to stick in cutter unless very chilled) or freeze up to one month.

(Thaw completely in the refrigerator)

**Bake:** 375 degree oven for 7 minutes on parchment paper on cookie sheet until barely tinged around the edges.

Transfer sheets to wire racks until cookies firm up, then transfer cookies to wire racks to cool completely. Store in airtight container for 3 weeks or freeze for several months.

**Roll:** out dough in powder sugar vs flour. Prep cutters once with non stick spray and frequently with powdered sugar or flour. (Tap out all excess powder in cutter to preserve detail.) Follow Aunt Chick's directions for cutting dough.

**Allow:** 3 hours to prepare dough, cut cutters and bake.

**Decorate:** with "Pastry paint" (see recipe) and sugars.