Cream Cheese Cookies by Katie White

Temperature: 375 degrees

Time: 8-10 min Yield: 6 dozen

Ingredients:

2 1/2 c. sifted flour

1 t. baking powder

1 c. soft butter

3 oz. cream cheese

1c. granulated sugar

1 egg

1 t. grated lemon rind

1 T. lemon juice

Sift flour and baking powder. Mix butter and cheese with a hand or stand mixer. Add sugar and mix thoroughly. Add egg, lemon juice, and lemon rind. Mix well. Mix in flour. Put dough in cookie press.