

PAM'S CUT OUT COOKIE DOUGH



INGREDIENTS

- 1 cup butter or margarine (softened)
- 8 oz softened cream cheese
- 2 cups sugar
- 1 egg
- 1 teaspoon vanilla
- ¼ teaspoon almond extract
- 3 ½ cups flour
- 1 teaspoon baking powder

DIRECTIONS

1. In a large bowl, beat butter and cream cheese with electric mixer on medium speed for 30 seconds.
2. Add sugar and beat until fluffy .
3. Add egg, vanilla and almond extract. Beat well.
4. Gradually add flour and baking powder beating well after each addition.
5. Cover and chill overnight.
6. Roll out dough and cut out with cookie cutters.
7. Bake at 350° for 8-10 minutes, or until edges are firm and bottom is golden brown.
8. Frost once cooled with frosting of your choice.
**These are real delicious!!

Recipe compliments of:



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