

We love this recipe because it is so easy to roll out, and the taste is great. This is our favorite Christmas cookie recipe to make, but we also make them for Easter and Halloween. Sometimes we ice them or just sprinkle with colored sugar while they bake.

Frosted Cream Cheese Christmas Cut Out Cookies

- 1 cup Crisco shortening
- 1 cup margarine
- 1 – 8 oz. package cream cheese
- 2 cups sugar
- 2 egg yolks
- 1 tsp. salt
- 5 cups flour
- 1 tsp. vanilla
- 1 tsp. almond extract

Cream together shortening, margarine, cream cheese and sugar. Then add the egg yolks, vanilla and almond extract. Stir in the salt and add the flour until combined well.

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Wrap dough ball in plastic wrap and chill in refrigerator for at least an hour. Roll out dough on a lightly floured surface until it is 1/8" thick. Cut out with cookie cutters shaped like trees, stars, and other festive Christmas designs. Place on a cookie sheet and bake at 350° until the edges of the cookies turn just a light brown. Cool cookies on a wire rack and frost with cream cheese frosting.

Frosting

- 2 cups powdered sugar
- 3 Tbsp. cream
- 1/4 cup margarine
- 1 tsp. almond extract
- Food coloring
- Sugar Sprinkles to decorate

Mix together the cream, margarine and almond extract. Add the powdered sugar a little at a time mixing until it is



Dust the rolling pin and board surface with flour to keep dough from sticking. Just don't throw down a handful of flour though because it will cause your dough to dry out and become tough.

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smooth and a frosting consistency. You may need slightly less or more than 2 cups depending on conditions. Split frosting into a couple bowls and use food coloring to tint the frosting whatever colors you want. For example, you might want green for the trees and yellow for the stars. Use sugar sprinkles to decorate as desired. Frost the cooled cut-out cookies and let the frosting set prior to storing in an airtight container. Store decorated cookies in the refrigerator.

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