

Sugar Cookies

1 cup (2 sticks) butter, softened
1 pkg (3 oz) cream cheese, softened
1 cup granulated sugar
1 tsp vanilla extract
1 egg yolk
2 ½ cups all-purpose flour
Tubes of decorating icing or colored sprinkles (optional)

1. In large bowl, with electric mixer on medium speed, beat butter and cream cheese until fluffy. Beat in sugar, vanilla extract and egg yolk until combined.

2. Reduce speed to low; beat in 1 cup of flour. With wooden spoon, stir in remaining flour until just combined.

3. Divide dough into 3 pieces.. Shape each into a disk, then wrap in plastic wrap. Refrigerate for 1 hour or freeze for 20 minutes or until firm.

4. Preheat oven to 350F. On lightly floured surface, with floured rolling pin, roll 1 disk of dough to about 1/8-inch thickness, reflouring work surface as necessary. Keep remaining dough chilled.

5. With cookie cutters, cut out cookies and place on ungreased baking sheets 1-inch apart.

6. Bake for 7 to 10 minutes, or until edges are very lightly browned. Cool for 1 minute on baking sheets, then remove to wire racks and cool completely. Repeat with remaining dough and rerolled chilled scraps. Serve plain or decorate with icing and sprinkles.

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The Magi traveled far to bring their gifts of gold, frankincense and myrrh. We've got something simpler in mind. We invite you to bake these star cookies to enjoy and perhaps to share as a gift of grace with a neighbor in this season of Light.



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