

Greek Cream Cheese Santa Cookies Recipe



#ChristmasEve



Ingredients: Makes about 4 dozen cookies

- 1/2 cup butter, softened
- 1 package Greek Cream Cheese, (6 ounces) softened
- 2 cups all-purpose flour

Instructions:

Preheat oven to 375 degrees. In a medium mixing bowl, using an electric hand mixer on medium speed, combine the butter and Greek Cream Cheese. Add 1 cup of flour, sugar, egg, baking powder and vanilla, and beat until well combined. Beat in remaining flour. Place dough in refrigerator for at least 1 hour.

Divide the chilled dough in half. On a lightly floured surface, roll half of the dough at a time to 1/8 inch thick. Cut into shapes with 3-4 inch cookie cutter. Place 1 inch apart on ungreased cookie sheet. Bake 8-10 minutes or till edges are golden. Once the cookies are done, remove them immediately to a cooling rack.

- 1 cup sugar
- 1 egg
- 1/2 teaspoon baking powder
- 1/2 teaspoon vanilla

