

## Cream Cheese Sugar Cookies



- Prep Time: 20 minutes
- Cook Time: 10 minutes
- Total Time: 30 minutes
- Servings: 48 cookies

### Ingredients:

8 oz cream cheese, softened  
3/4 cup butter, softened  
1 cup sugar  
2 tsp vanilla  
2 1/4 cup all purpose flour  
1/2 tsp baking soda

### Instructions:

1. Preheat the oven to 350 degrees.
2. Cream butter, cream cheese and sugar.
3. Add vanilla and beat until combined.
4. In a medium bowl combine the flour and baking soda.
5. Slowly add flour mixture blending well.
6. Cover and chill in refrigerator for at least one hour.
7. Roll out to a quarter of an inch thick on a floured cutting board. Cut out desired shapes.
8. Bake 10-12 minutes, cool on cooling rack.
9. Decorate as desired.