



Sugar Cookies

1 cup butter, softened
3 oz. cream cheese, softened
1 cup sugar
1 egg yolk
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract

2-1/4 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1/8 teaspoon ground ginger
In a large bowl, cream the butter,
cream cheese and sugar until light

and fluffy. Beat in egg yolk and extracts. Combine the flour, salt, baking soda and ginger; slowly add to creamed mixture. Cover and refrigerate for 3 hours or until easy to handle. On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with floured cookie cutters. Place 1 in. apart on ungreased baking sheets. Bake at 375° for 8-10 minutes or until edges begin to brown. Cool for 2 minutes before removing from pans to wire racks to cool completely. Frost as you like.

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