

Brown & Gold Cream Cheese Cookies



INGREDIENTS

- 1 cup butter
- 8 oz cream cheese
- 1 cup sugar
- 1 egg yolk
- ½ tsp vanilla extract (*plus additional*)
- 2 cups flour (*plus additional*)

DIRECTIONS

- Preheat oven to 325 degrees.
- Add butter, cream cheese and sugar to a large mixing bowl. Mix until smooth.
- Beat in egg yolk and vanilla extract.
- Slowly mix in the flour. If the dough seems too sticky or runny, gradually add more flour.
- Drop 1.5 inch balls of dough on a cookie sheet and bake for 15 minutes, switching from the lower oven rack to upper about half way through, or until just golden brown around the edges (*note: they may appear undercooked but they will set properly when taken out of the oven.*)
- Add your favorite jimmies or sprinkles before baking—or drizzle with chocolate or glaze after cooling.

