

## **Cut Out Cookies (courtesy of Marie Grappo)**

### **Ingredients**

¾ cup granulated sugar  
1 cup unsalted butter, softened to room temperature  
3 oz. cream cheese, room temperature  
1 egg  
1 tsp. pure vanilla extract  
3 cups all-purpose flour

### **Royal Icing**

4 cups powdered sugar  
2 tblsp. meringue powder  
1 tsp. almond extract  
¼ - ½ cup water

### **Preparation**

In stand mixer with paddle attachment cream butter and sugar together until fluffy. Add cream cheese and vanilla and beat until creamy. Add flour one cup at a time until combined. Remove dough onto floured surface and knead into disc shape. Cover with wax paper and chill for at least 2 hours.

Preheat oven to 375. Place chilled dough onto floured surface and cut in half. Use rolling pin to roll out dough to ¼ inch thick. Cut out shape of your choice and place on parchment lined cookie sheet. Bake for 7-10 minutes, until top of cookie no longer appears wet. Cool for 1-2 minutes before moving to cooling rack.

### **Icing Preparation**

Place powdered sugar and meringue powder into mixer bowl and combine for a minute. Add flavoring and ¼ cup of water. Mix over medium speed. Icing should have stiff peaks. Add more water if needed and mix on high for 5-7 minutes until stiff peaks form. Add food coloring if need and frost cookies.