



# *Cream Cheese Drop Cookies*

## INGREDIENTS

- 1 cup of butter (margarine)
- 2 (8 ounce) packages for cream cheese
- 1 cup white sugar
- 1 teaspoon Vanilla
- 1 egg
- 1 tablespoon of lemon juice
- 2 cups flour
- Confectioners sugar for coating

## PREPARATION

1. Preheat oven to 325°F. In stand mixer, whip butter, cream cheese and sugar together. Add vanilla to the mixture.
2. Add egg and lemon juice to the mixture and gradually flour to the dough.
3. Spoon dough onto the cookie sheets.
4. Bake for 18-20 minutes or until done.
5. While the cookies are baking, sift the confectioners sugar for preparation. Once the cookies are done, roll them in the sugar so that they are evenly coated.
6. Eat and enjoy with loved ones (My favorite step!)