

Cream Cheese Spritz Cookies

1 cup butter, softened
1 3-oz package cream cheese, softened
1 cup sugar
1 egg yolk
1 tsp vanilla extract
1 teaspoon grated lemon peel
2 ½ cups flour
½ tsp salt

Preheat oven to 350 degrees. Cream butter and cream cheese together. Add sugar and mix well until light and fluffy. Add egg yolk, vanilla, and lemon peel. Mix well. Gradually add flour and salt to cream mixture. Shape dough into small logs and place in cookie press. Press cookies onto cool, ungreased cookie sheet. Bake 12 to 15 minutes or until lightly browned.

To make green trees, add a small amount of green food coloring to dough before shaping into logs. To make red/white cookies, add red food coloring to one half dough. Shape red and plain dough separately into narrow logs and place together into cookie press. Follow above directions for shaping.

Store in airtight container at cool room temperature for several weeks or freeze for up to two months. Makes 4 dozen cookies.