



LEMON CREAM CHEESE COOKIES

- 2 1/2 Cups Flour
- 7/8 Cup Shortening
- 1/2 Teaspoon Salt
- 3 Ounces Cream Cheese
- 1 Cup Sugar
- 1 Egg Yolk, Beaten
- 2 Teaspoons Vanilla
- 1 Teaspoon Grated Lemon Rind

DIRECTIONS

1. Sift flour and measure.
2. Put shortening, salt and cream cheese into a mixing bowl.
3. Cream until mixture is smooth and well blended.
4. Add sugar gradually and continue creaming.
5. Beat in egg yolk.
6. Stir in vanilla and lemon rind.
7. Add flour in 3 portions, blending well after each addition.
8. Roll 1/3 of the dough at a time to a uniform 3/16 inch thickness.
9. Cut with cookie cutter.
10. Place cookies fairly close together on a baking sheet.
11. Bake in a 400 degree oven for 10 to 12 minutes.
12. Cool on a wire rack.