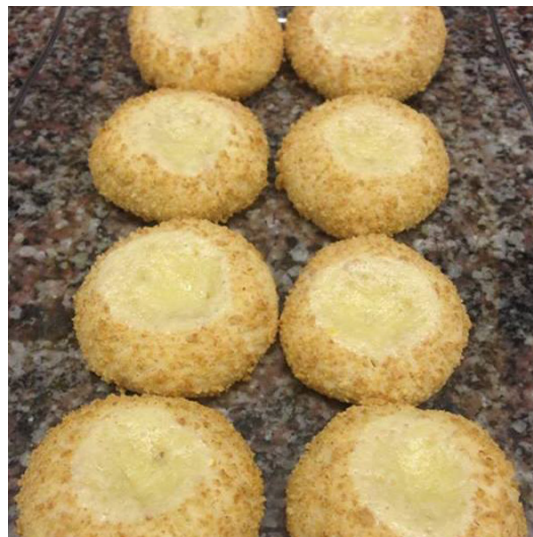


Cream Cheese Cookies

Chayie Lax



Ingredients

2 sticks butter
4 oz whipped cream cheese
1 cup sugar
1 egg
1 T lemon juice
2 1/4 cups flour
1 tsp baking powder
2 cups graham crackers, crushed

Filling

4 oz whipped cream cheese
4 T sugar
drop lemon extract
1 yolk (reserve white)
1 T sour cream

Method

1. Preheat oven to 350.
2. Cream first 3 ingredients, add egg, lemon juice and mix. Knead in flour and baking powder to make smooth dough.
3. Beat reserved egg white until frothy.
4. Shape dough into 1" balls, dip into egg white, and roll in crumbs
5. Place on cookie sheet 2" apart.
6. Mix filling. Make indentation in center of cookie and fill with filling.
7. Bake for 20 minutes

