



White Velvet Sugar Cookies



2 cups butter, softened

1 8-oz. pkg. cream cheese

2 cups sugar

2 egg yolks

1 t vanilla

4½ c flour

¼ t salt

Cream butter and cream cheese until light and fluffy. Add sugar, egg yolks and vanilla. Mix well. Add flour and salt. Stir just until combined. (Dough will be very soft but will firm up in the refrigerator.) Wrap in plastic wrap and chill two hours or until firm. Remove dough from refrigerator 15 minutes before making cookies to soften. Roll dough on floured surface to ¼-inch thickness. Cut using cookie cutters. Place on baking sheets. Bake at 350°F for 10-12 minutes for smaller cookies/12-15 minutes for larger cookies or until barely golden around the edges. Cool 5 minutes. Place on wire racks to cool completely. Frost using buttercream frosting, cream cheese frosting, or whipped cream cheese frosting.