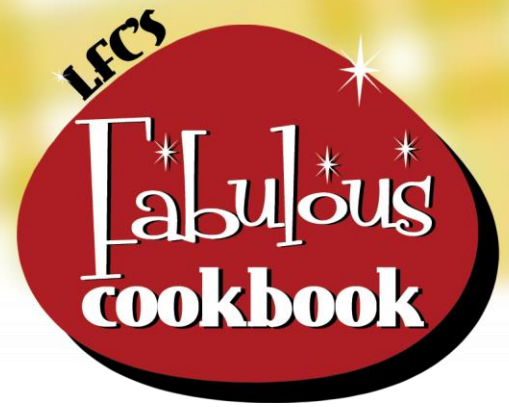


# BUTTER COOKIES

Case Family



## Ingredients

3 oz cream cheese, softened

½ cup butter, softened or margarine

½ cup brown sugar

½ tsp salt

1 tsp vanilla

2/3 cup flour (might need a bit more and will need some to dust your work surface when cutting out cookies)

## Instructions

1. Preheat oven to 350 degrees.
2. Soften and mix the butter and cream cheese with a mixer until it is smooth.
3. Add the brown sugar, salt and vanilla and mix.
4. Add approximately 2/3 cup flour and stir until a dough ball forms. You may need a bit more flour.
5. Roll out and cut into desired shapes.
6. Bake for approximately 12 minutes, depending on how thick you rolled out your cookies. Thin cookies- a little less; thicker cookies a bit more.
7. Let them cool for a few minutes before removing them to a cooling rack.