

Best Ever Cream Cheese Cookies

Original From [The Girl Creative Blog](#)
Adapted by www.itsybitsypaperblog.com

1/2 Cup Butter, softened
3 oz. Regular Cream Cheese, softened
1 1/2 Cups Confectioner's Sugar
1/2 Tsp Baking Powder
1 Egg, room temperature
1/2 Tsp Pure Vanilla Extract
1 3/4 Cups All - Purpose Flour
Lemon Zest, optional

Heat your oven to 375 degrees and line your cookie sheets with parchment paper or Silpat Mat. Beat butter and cream cheese for 1 minute. Beat in the sugar and baking powder. Add the egg and vanilla and beat until fluffy. Mix in the flour. If you are using lemon zest add now and mix in well. Chill for 30 minutes for drop/roll cookies, one hour for cut-out cookies. Roll rounded teaspoons of dough and roll in sugar. Bake for 7 minutes. Cool for 1 minute on cookie sheet then transfer to wire racks to cool completely.

**You can make these as cut out cookies by rolling the dough out on a floured surface to about 1/4 inch thickness

**I added lemon zest to give these cookies a bit of a zing. I also added about a 1/4 tsp. of Lemon extract to punch up the flavor. They turned out with a wonderful light lemony flavor. So good with this addition!