

Cream Cheese Sugar Cookies

- Prep Time 50 min
- Total Time 1 hr 40 min
- Servings 60 Cookies

2 1/2 cups Gold Medal™ all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups granulated sugar
1 package (8 oz) cream cheese, softened
1/2 cup butter, softened
1 egg
2 teaspoons vanilla
2 1/2 cups powdered sugar
1/4 cup butter, softened
2 to 4 tablespoons milk
1/2 teaspoon vanilla

Betty Crocker™ gel food colors, as desired
Betty Crocker™ candy sprinkles, as desired



1. Heat oven to 350°F. In small bowl, mix flour, baking powder, baking soda and salt; set aside.
2. In large bowl, beat granulated sugar, cream cheese and 1/2 cup softened butter with electric mixer on medium speed about 1 minute or until fluffy; scrape side of bowl. Beat in egg just until smooth. Stir in 2 teaspoons vanilla. On low speed, beat flour mixture into sugar mixture until well blended. Cover and refrigerate 15 minutes.
3. Shape dough into 60 (1-inch) balls. Place 2 inches apart on ungreased cookie sheets. Bake 10 to 12 minutes or until edges are set. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.
4. Meanwhile, in medium bowl, beat powdered sugar, 1/4 cup softened butter, 2 to 4 tablespoons milk and 1/2 teaspoon vanilla with spoon until smooth and fluffy. If frosting is too stiff to spread, add additional milk, 1 teaspoon at a time. Tint with food color. Using knife, spread slightly less than 1 teaspoon frosting on each cooled cookie; top with sprinkles. Store covered in airtight container at room temperature.