



HANNUKAH CREAM CHEESE COOKIES

preheat oven to 375°

1 C. butter (2 sticks)
8 oz. cream cheese
3½ C. whole wheat flour
3 Tbsp. sour cream
¼ C. raw powdered sugar

1. Cream butter and cream cheese together.
2. Mix in remaining ingredients until smooth.
3. Roll out one-quarter of the dough 1/8" thick, and cut with Hannukah cookie cutters.
4. Bake on oiled cookie sheets at 375° for 15 minutes or until light golden brown.