



**Century**  
Federal Credit Union

# Recipes for Success

## Lemon Cream Cheese Press Cookies

Jen, Marketing Director

### Ingredients

- 1 stick of butter, softened
- 4oz of cream cheese, softened
- 1 cup sugar
- 1 egg yolk
- 1 tsp vanilla
- 2 1/2 cups flour
- 1 Tbsp of lemon juice
- Rind from one lemon
- Green food coloring
- Sugar sprinkles



### Directions

1. Preheat oven to 350°
2. In a large bowl, beat together butter, cream cheese, sugar, egg yolk and vanilla.
3. Add flour and combine, then add in the lemon juice, rind and green food coloring. Combine thoroughly until it becomes a uniform color.
4. Place mixture into cookie press and press out onto the cookie sheets. Top with some sprinkles.
5. Bake for 12-14 minutes until the edges become a light golden brown.
6. Let cool for a few minutes on the cookie sheets and then transfer to cooling rack to cool completely.