

RECIPE



# Sugar Cookie Cones



**Baker: Sharon Pegany**

**2nd Place in Appearance**

**Judges' Comments:** amazing details and sprinkles... better than other sugar cookies...great detail... looked like different ice cream flavors...great colors...love the sprinkles

## Ingredients

Cream together:

1 c sugar  
1 c margarine or butter, softened  
3 oz pkg. Cream cheese, softened  
½ t salt  
½ t almond extract  
½ t vanilla extract  
1 egg yolk (reserve white)

Stir in until well blended:

2 ¼ c unbleached flour

## Preparation

Chill 2 hours or overnight - this dough also freezes well.

On a lightly floured surface, roll out dough, one third at a time to ⅛ inch thickness. Cut into desired shapes with lightly-floured cookie cutters. Place 1 inch apart on an ungreased cookie sheet. Leave cookie plain or if desired, brush with slightly beaten egg white and sprinkle with colored sugar.

Bake at 375 for 7-10 minutes or until golden brown. Cool completely. Frost and decorate.

I find that these cookies need to be eaten fairly soon or they get a bit of a stale taste, but if you freeze them, they do really well.