

Cream Cheese Biscuits

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These tasty biscuits are very unusual and they have a real distinctive flavour - but luckily, they are a cinch to make. Add some chocolate chips for extra bite and flavour or try some chopped walnuts - although these tasty biscuits are perfect as they are.

Ingredients:

275g plain flour
225g butter
200g caster sugar
85g cream cheese
1 egg yolk
Pinch salt
1 tsp. vanilla extract

Directions:

1. Combine the butter with the sugar until smooth and fluffy. Beat in the egg yolk and the cream cheese, then stir in the salt and vanilla.
2. Sieve in the flour and stir until smooth.
3. Place the dough into the fridge overnight.
4. Roll the dough out until very thin, less than half a cm, and then cut shapes from the dough.
5. Place the biscuits onto a tray and cook for 7-10 minutes in a 190C oven.

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