

From the Kitchen of Julie Zepf

Cream Cheese Butter Horn Cookies

- 1 8 oz package Philadelphia Cream Cheese
- 2 sticks sweet butter
- 2 cups sifted flour
- 1/2 cup shelled walnuts
- 1/2 cup raisins
- 4 tbls sugar
- Confectioners Powered Sugar

Day before make dough

- Place softened cream cheese and butter in medium size bowl with flour
- Blend with wooden spoon then hands till mixed
- Form into ball
- Place in plastic wrap and refrigate overnight

Next day

- PreHeat oven to 350F
- Line cookie sheets with aluminum foil
- Make filling. Grind nuts and raisins then add sugar
- Cut dough ball into four quarters leaving unused in refrig
- Dust board and rolling pin with confectionary sugar
- Roll dough into approximate 9 inch circle about 1/16 inch thick
- Cut into eight triangles
- Place filling at top of triangle then roll
- Bend into crescent shape
- Place on lined cookie sheet
- Bake for 20 minutes
- Cool on rack
- Store in cool place