

" CREAM CHEESE COOKIES "

$\frac{1}{2}$ LB. CREAM CHEESE

$\frac{1}{2}$ LB. BUTTER

2 CUPS FLOUR

MIX WELL, AND THEN WRAP IN WAX PAPER AND PUT INTO ICE BOX FOR OVER NIGHT. NEXT DAY, KNEAT THE DOUGH AGAIN. AND THEN ROLL OUT INTO THIN SHEET. CUT INTO SQUARES. PLACE ONE SPOON FULL OF JELLY MIXED WITH NUTS INTO THE CENTER, THEN PICK UP ALL FOUR CORNERS AND SQUEEZE TOGETHER. PUT INTO OVEN AT 350⁰F. OR 400⁰F.