

Mixed Peel Christmas Cookies

Ingredients

- 8 ounces cream cheese, softened
- 3/4 cups sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 package Vanilla Pudding Mix
- 1 cup mixed peel

Instructions

Preheat your oven to 350 degrees. Line a baking sheet with parchment paper or a Silicone baking mat. Set aside.

In a large mixing bowl, use a hand-held mixer to beat together the butter, cream cheese, and sugar until light and fluffy.

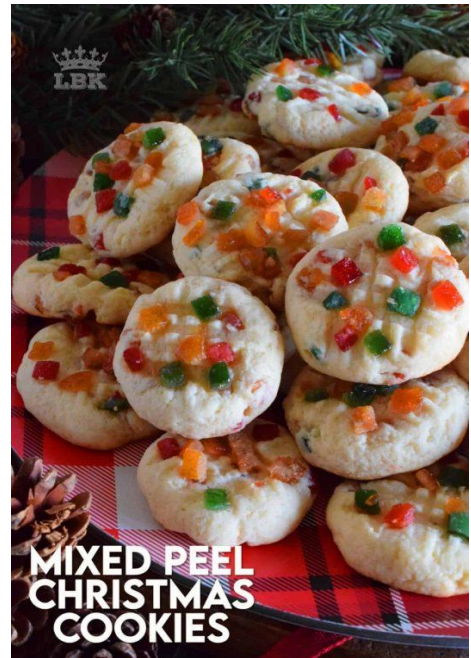
Add the egg and vanilla extract and beat until well incorporated.

Next, add the flour, baking powder, salt, and Vanilla Pudding Mix. Beat on low speed until just mixed into the butter mixture.

Using a wood spoon, stir in 3/4 cup of the mixed peel.

Using a small ice cream scoop, portion the cookie dough into 1 tablespoon size portions. Roll into balls and place on the baking sheet, leaving 2 inches of space around each cookie.

Using the back of a fork, press a cross pattern into each cookie dough ball and flatten to 1/4 inch thick. (If dough sticks to fork, dip fork in confectioner's sugar first and tap off the excess.)



Sprinkle the remaining 1/4 cup of the mixed peel onto the top of each cookie.

Bake for 15 minutes or until cookies are slightly browned on the edges. Remove from oven and allow cookies to sit on the baking sheet for 5 minutes before removing to a cooling rack to finish cooling.

A recipe from Lord Byron of <https://www.lordbyronskitchen.com/>.