



Easy Italian Cookies

PREP: 20 min

INGREDIENT LIST:

- 1 pkg. Pillsbury 16.5 oz refrigerated cookie dough
- 4 oz. cream cheese
- ½ cup all-purpose flour
- ¾ tsp. vanilla
- 2 ¼ cups powdered sugar
- 3-4 Tbsp. water
- 2 Tbsp. candy sprinkles

RECIPE INSTRUCTIONS:

1. Preheat oven to 350°F.
2. In a medium bowl, crumble cookie dough, then mix in cream cheese, flour, and ½ teaspoon of vanilla until well blended.
3. Shape dough into 44 balls (1 ¼ inch). Place 1" apart on a large ungreased cookie sheet.
4. Bake 11-13 minutes, or until the edges are set.
5. Let sit for 1 minute. Remove from the cookie sheet and place on a cooling rack. Cool for 30 minutes.
6. In a small bowl, combine powdered sugar, ¼ teaspoon vanilla, and 3 tablespoons of water. Add 1 teaspoon of water at a time until the desired dipping consistency is reached.
7. Dip the top of each cookie in the glaze. Sprinkle candies over the top. Store in an airtight container in the refrigerator.

