

MAMA MARKO'S FROZEN DOUGH COOKIES

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I've been blogging for over two months and although I do not get too many comments at the bottom of each post, I do get many emails from friends and fans of the blog requesting specific recipes. The most requested recipe has been for my mother's Frozen Dough Cookies.

Many of you have asked me to make these cookies or serve them when you visit. Some have even asked me to share a block of the frozen dough so you can make them at home, but I had no idea you wanted the recipe. All you had to do was ask.

The dough for these cookies must spend at the very least a few hours in the freezer, but I have kept blocks of dough in the freezer for months with great results.

Ingredients for Dough:

- 4 egg yolks (reserve egg whites to use for baking cookies)
- 4 tablespoons sugar,
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 2 sticks room temperature unsalted butter
- 2 sticks room temperature margarine
- 1 8oz package of room temperature cream cheese
- 2 tablespoons vanilla

Directions to make the dough:

Combine all ingredients. Reserve egg whites to use for baking cookies. Divide the dough into 4 pieces, cover with plastic wrap and place in the freezer.

If you plan to bake the cookies within a few days, store the egg whites in the refrigerator. If you plan to keep the dough in the freezer for later use, you can freeze the egg whites.

Ingredients for baking cookies:

- 4 egg whites
- 1 cup sugar
- All-purpose flour for rolling cookies

Directions for baking cookies:

Remove dough from freezer and let thaw. Pour the egg whites into one shallow bowl and a cup of sugar into another.

Dust your rolling pin and surface with flour to keep dough from sticking. Roll out the dough to desired thickness but no more than 1/4" inch. Cut with cookie cutter, dip the top of the cookie into the egg whites and then sugar before placing on cookie sheet. The egg white makes the sugar adhere to the cookie and creates the cookie's crispy top crust.

Bake for approximately 12 - 15 minutes or until the cookies are light golden brown.

Cool on a cooling rack and store in an airtight container. Enjoy!

