

Sugar Cookie Cut-outs

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 3/4 cup (1-1/2 sticks) butter, softened
- 1 cup sugar
- 2 tsp. vanilla
- 2¼ cups flour
- ½ tsp. baking soda
- 4 rolls ring-shaped hard candies (44 candies), crushed

PREHEAT oven to 350°F. Beat cream cheese, butter, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add flour and baking soda; mix well. Cover.

Refrigerate 30 min.

ROLL dough to 1/8-inch thickness on lightly floured surface. Cut into assorted shapes, using 3-inch cookie cutters. Place on greased baking sheets.

BAKE 10 to 12 min. or until edges begin to brown. Transfer to wire racks; immediately press about 1/2 tsp. of the crushed candies into top of each hot cookie. Cool completely.

Snow-Capped Cookies

- 1-3/4 cups flour
- 1 cup PLANTERS Chopped Pecans
- 3/4 cup (1½ sticks) butter, softened
- ½ cup powdered sugar
- 2 tsp. water
- ½ tsp. vanilla
- ¼ tsp. salt
- 3 squares BAKER'S Semi-Sweet Baking Chocolate
- 3 squares BAKER'S Premium White Baking Chocolate, coarsely grated

PREHEAT oven to 350°F. Combine flour and pecans; set aside. Mix butter and sugar until well blended. Add water, vanilla and salt; mix well. Gradually add flour mixture, stirring until well blended after each addition. Shape into 1-inch balls; place on ungreased baking sheets.

BAKE 20 min. or until edges are golden brown. Cool on wire racks.

MELT semi-sweet chocolate as directed on package. Dip each cookie halfway into melted chocolate, then press top lightly into grated white chocolate to create a snowy appearance. Let stand until set.