

# Lemon Cheese Logs

## Ingredients

- 1 cup sugar
- 1 cup butter or margarine, softened
- 1 (3 oz) package cream cheese, softened
- 1 egg yolk
- 2 1/2 cups all-purpose flour
- 1 cup finely chopped walnuts
- 1/2 tsp salt
- 1/2 tsp grated lemon rind (zest)
- 1 (6 oz) package semisweet chocolate morsels
- Decorator candies

## Instructions

1. Combine sugar, butter, and cream cheese; cream until light and fluffy.
2. Add egg yolk, beating well.
3. Stir in flour, walnuts, salt, and lemon rind (zest); mix well.
4. Cover and chill at least 2 hours.
5. Shape dough by teaspoon into 2" logs by rolling between palms of hands.
6. Place on ungreased baking sheet and bake at 325° for 12 minutes.
7. Cool.
8. Melt chocolate morsels in a small saucepan over low heat.
9. Dip one end of each log in chocolate and sprinkle with decorator candies.
10. Store on wax paper in an airtight container.

Makes 12 dozen.

## Lemon Cheese Logs

- 1 Cup sugar
- 1 Cup butter or margarine, softened
- 1 (3-oz) package cream cheese, softened
- 1 egg yolk
- 2 1/2 cups all-purpose flour
- 1 Cup finely chopped walnuts
- 1/2 t. salt
- 1/2 t. grated lemon rind
- 1 (6-oz) Pkg semisweet chocolate morsels.
- Decorator candies

Combine sugar, butter, & cream  
cheese; cream until light & fluffy.  
Add egg yolk, beating well. Stir in  
flour, walnuts, salt, & lemon  
rind; mix well. Cover & chill

at least 2 hrs. - Shape dough by top into  
2" logs by rolling between palms of hands. Place on ungreased  
baking sheet 325° - 12 min Cool

Melt chocolate morsels in <sup>a</sup> small saucepan over  
low heat. Dip one end in chocolate & sprinkle with  
decorator candies - Store on wax paper in airtight  
container 12 doz.