

## Angel Pillow Cookies



### Ingredients

#### DOUGH:

1 3/4 cups flour (sifted)  
1/2 tsp lemon zest  
1/4 tsp salt  
8 oz. (225 g) cream cheese soft to room temperature  
1 cup butter soft to room temperature

#### FILLING:

1 jar quality apricot preserves (or your favorite)

### Instructions

Cream butter and cream cheese with electric mixer, sift flour and salt together, and stir in lemon zest.

With a wooden spoon blend in flour. When well blended dough will be sticky, form dough into ball and refrigerate for 30 minutes.

Cut dough into 3 pieces and turn out onto floured surface. Roll each piece to 1/8 to 1/4 inch thick, cut into 3 inch squares. Put 1 tsp apricot preserves into center of each square. Brush edges of squares with egg whites, which have been beaten to a slight foam. Fold dough corners to center, covering apricot, and squeeze seams together. Brush with egg whites and sprinkle lightly with granulated sugar.

On an ungreased cookie sheet place pillows an inch apart.

Bake in a preheated 350 degree oven for 25 minutes or until lightly browned.

Use care and do not overfill, cool on rack.

This is a melt in your mouth cookie.

Makes about 2 dozen

Recipe and Photo courtesy of: [Free-Old-Time-Cooking-Recipes.com](http://Free-Old-Time-Cooking-Recipes.com)