



## [Bear Claw Cookies Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 Minutes

Cook Time: 12 Minutes

Total Time: 30 Minutes

Ingredients for Cookies:

- 1½ cups Sugar
- 1½ cups Butter, softened
- 2 large Eggs
- 1 TBSP Vanilla Extract
- 2 tsp Baking Powder
- 1 tsp Salt
- 3½ cups All Purpose Flour

Ingredients for Frosting:

- 8oz Cream Cheese
- 2 cups Powdered Sugar

Directions:

- Preheat oven to 350°.
- In a medium sized bowl, cream together sugar and butter (mix for approximately 5 minutes).
- Add eggs, vanilla extract, baking powder, and salt. Use hand held or stand mixer on low for approximately 2 minutes until ingredients are mixed thoroughly.
- Slowly add in flour 1 cup at a time. Mix well.
- Roll into 1" balls and flatten with the back of a tablespoon to help create a small indent into the dough.
- Bake for approximately 10-12 minutes.
- Allow cookies to cool thoroughly on a cooling rack.

- Directions for frosting:
  - Allow cream cheese to come to room temperature to soften. Mix with a blender to soften further.
  - Slowly add in powdered sugar a little bit at a time; mix well.
  - Place a dollop of frosting on top of each cookie before serving.
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- Makes 36 Bear Claw Cookies