



Cake Mix Butter Cookies

Soft, chewy and gooey, these cookies are fast and easy.

The cake mix already contains all of the dry ingredients so all you have to do is add the wet ingredients and mix!

1 box yellow cake mix
½ cup soft butter
1 tsp Cookie Nip
8 oz. cream cheese
1 egg
powdered sugar

Beat butter, Cookie Nip, egg and cream cheese until fluffy. Mix cake mix until everything is combined. The dough will be sticky. Refrigerate for 30 minutes. With moist hands, roll dough into 1" balls and roll the ball in powdered sugar. Arrange on a baking stone about 2" apart. Press flat with your fingers. Bake at 350 for 10-12 minutes. Cool on a parchment covered pan.

This cookie is delicious plain, but if you like, you can add chocolate chips, cinnamon, pecans, candy bits or any other additive that you like in your cookies.

Recipe yields 24 2" cookies.

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