

Goey Butter Cookies

Ingredients:

1 (8 ounce) package cream cheese

½ cup butter, softened

1 egg

¼ teaspoon vanilla extract

1 (18.25 ounce) package yellow cake mix

¼ cup confectioners' sugar

Directions:

- Part One
 - Preheat oven to 350 degrees F.
 - Cream together the cream cheese and butter in a medium bowl.
 - Stir in the egg and vanilla extract.
 - Add cake mix and stir until well blended.
 - Roll into 1-inch balls and roll those balls in the confectioners' sugar.
 - Place 1 inch apart onto ungreased cookie sheet(s).
- Part Two
 - Bake for 10-13 minutes in the preheated oven.
 - Remove from baking sheets to cool off, preferably on a wire rack.