

## **Gooey Butter Cookies**

The Blue Owl Restaurant and Bakery

1/4 cup (1/2 stick) butter, softened (no substitutions)

1/4 teaspoon vanilla

1 egg

4 ounces cream cheese, softened

1 (about-18-ounce) box yellow cake mix

1 cup powdered sugar

1. In large bowl of electric mixer, beat together butter, vanilla, egg, and cream cheese until light and fluffy. Add cake mix; beat until well blended. Cover dough and chill 30 minutes.
2. Preheat oven to 350 degrees. Shape dough into 1 inch balls; roll in powdered sugar. Place about 1.5 inches apart on a lightly greased cookie sheet (see note). Bake 12 minutes; do not let brown.
3. Let cookies cool, then sift additional powdered sugar over the tops.

Note: Recipe may be doubled.

Yield: ~4 dozen cookies