

Soft Cream Cheese Cookies

Ingredients:

- 1 (8-ounce) package cream cheese, room temperature
- 1/2 cup butter, room temperature
- 1 egg
- 1 teaspoon vanilla extract
- 1 (15.25-ounce) box white cake mix
- 1/4 cup powdered sugar



Directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Beat cream cheese and butter in a medium bowl with a hand mixer. Stir in egg and vanilla. Stir in cake mix until just combined.
3. Drop mixture by 1 1/2 tablespoonfuls onto the prepared baking sheet.
4. Bake 9–11 minutes. Allow to cool on the baking sheet. Sprinkle each evenly with powdered sugar before serving.

Makes 24 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.