

Recipe Name: Chocolate Goopy butter cookies

Ingredients and Amounts:

8oz cream cheese
1 stick of butter
1 egg
1 tsp vanilla
18oz box of chocolate cake mix
confectioner's sugar for dusting

Preparation Instructions: Preheat oven to 350 degrees F

In a large bowl with an electric mixer, cream the cream cheese and butter until smooth. Beat in the egg. Then beat in the vanilla extract. Beat in the cake mix. Cover & refrigerate for 2 hours to firm up so that you can roll the batter into balls. Roll the chilled batter into tablespoon sized balls & then roll them in confectioner's sugar. Place on a ungreased cookie sheet 2 inches apart.

Bake 12 minutes. The cookies will remain soft & "Goopy". Cool completely & sprinkle with more confectioner's sugar, if desired.