## **Butter Cookies**

- 1/2 cup softened butter
- 8 oz cream cheese

1 egg

- 1/4 tsp vanilla extract
- 1 yellow cake mix box
- 1 cup of powdered sugar

## Directions:

- 1. Combine butter, cream cheese, egg and vanilla in a bowl and use mixer until light and fluffy.
- 2. Stir in the dry cake mix until the dough becomes thick but smooth.
- 3. Pour powdered sugar into a separate bowl, set aside.
- 4. Scoop a spoonful of the cookie dough and roll into a ball, then dip in the powdered sugar until fully covered. If you want easier dough to work with for rolling, chill in the refrigerator for 30 minutes.
- 5. Place cookie balls on a baking sheet and bake at 350 degrees for 12 minutes.

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