

Keywords: Butter, Cocoa, Cream Cheese, Desserts, Eggs, Sugar, Powdered, Vanilla

Yield: 1 Batch

Preparation Time: 25 min

Cooking Time: 12 min @350



Ingredients

- 8 oz Cream Cheese, room temp
- 1 stick butter, room temp
- 1 egg
- 1 tsp vanilla
- 1 box Moist Chocolate Cake Mix
- Confectioners' Sugar, for dusting.

Procedure

1. Preheat oven to 350 degrees F.
2. In a large bowl with an electric mixer, cream the cream cheese and butter until smooth.
3. Beat in the egg.
4. Then beat in the vanilla extract.
5. Beat in the cake mix.
6. Cover and refrigerate for 2 hours to firm up so that you can roll the batter into balls.
7. Roll the chilled batter into tablespoon sized balls and then roll them in confectioner's sugar.
8. Place on an ungreased cookie sheet, 2 inches apart.
9. Bake 12 minutes.
10. The cookies will remain soft and "gooey."
11. Cool completely and sprinkle with more confectioners' sugar, if desired.
12. From the 12 days of Christmas Cookies 2010: http://www.foodnetwork.com/recipes/paula-deen/chocolate-goopy-butter-cookies-recipe/index.html?nl=FN_Cookie2010-Day1_Paula