

Goopy Butter Cookies Made with Cake Mix (Easy & Irresistible!)

If you love melt-in-your-mouth desserts that are



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 box yellow cake mix
- 8 oz cream cheese, softened
- $\frac{1}{2}$ cup unsalted butter, softened
- 1 large egg
- 1 tsp vanilla extract
- Powdered sugar, for rolling

DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C) and line baking sheets with parchment paper.
2. Make the Dough: In a large mixing bowl, beat together:
3. Cream cheese
4. Butter
5. Egg
6. Vanilla extract
7. Mix until smooth and fluffy.
8. Gradually add the cake mix, stirring until fully incorporated and a soft dough forms.
9. Shape the Cookies: Scoop dough into 1-inch balls. Roll each ball in powdered sugar until well coated.
10. Place on the prepared baking sheets, spaced 2 inches apart.
11. Bake: Bake for 10-12 minutes, or until the edges are set and the tops are lightly cracked. Do not overbake-center should remain soft.
12. Cool: Let cookies cool on the sheet for a few minutes, then transfer to a wire rack to cool completely.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/goopy-butter-cookies-made-with-cake-mix-easy-irresistible/>