

## CREAM CHEESE COOKIES

1/4 cup butter or margarine

1 package (8 oz.) cream cheese

1 egg yolk

1/4 teaspoon vanilla

1 package yellow cake mix or devils food cake mix (*I used a zero sugar yellow cake mix so that the cookies would be sugar-free*)

1/2 cup coconut (optional)

1/2 cup chopped nuts (optional)

Cream the butter and cheese til smooth. Add in egg yolk and vanilla and blend til mixed scraping the sides of the bowl as needed.

Add the cake mix 1/3 at a time; mix well. If mixer is used, add the last part of cake mix by hand. Chill dough 1/2 hour.

Preheat oven to 375 degrees F.

Drop dough onto an ungreased cookie sheet. (*I lined mine with parchment paper.*) I also used a small cookie scoop to form cookies and flattened lightly with my fingers. (*Cookies do not spread as they bake.*)

The recipe said to drop by scant teaspoonfuls so I tried that. It would make 6 to 8 dozen cookies if you did that but they are very small. I didn't flatten them but left them rounded as I used a rounded teaspoon measure to form the cookies.

Bake 8 to 10 minutes until delicately browned.

Cool cookies before removing from the cookie sheet. (*I waited a few minutes before removing them to a wire rack to finish cooling.*)

