

Easy lemon cookies

Ingredients

- 1 box lemon cake mix (I used Betty Crocker super moist lemon)
- 8 oz. pkg. cream cheese or Neuchâtel cheese, softened
- 1 tbsp. lemon juice
- 1 egg
- 1 stick butter, softened
- About 3/4 c. powdered sugar (to roll cookies in)
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Directions

1. Cream the butter and cream cheese, using a hand mixer, until smooth.
2. Add the egg and lemon juice. Mix until incorporated.
3. Add the entire package of cake mix gradually. I found that after I had added about 3/4 of the mix, the dough began to get really thick and difficult to mix. But then again, my mixer is 20 years old... Use a rubber spatula to remove the dough from the beaters. I actually used a large spoon to finish mixing in the last little bit of cake mix so I could make sure it was thoroughly combined.
4. Once the dough is all mixed, mound it up in the mixing bowl and put a layer of plastic wrap over it. Refrigerate the dough for 2 hours or until you think it is solid enough to roll into 1 inch balls.
5. When the dough is ready, pre-heat the oven to 350°.
6. Either use a small dough scoop or roll dough by hand into 1" balls.
7. Roll the balls in powdered sugar. I find that having the sugar in a measuring cup works great.
8. Put the balls on cookie sheets. These don't spread out very much, so I was able to fit 4 to 5 cookies in a row on my standard cookie sheets. Our batch made 45 cookies because my daughter was using the scoop so hers were a consistent size and I was eyeballing mine and using a spoon. 😊
9. Bake for 12-15 minutes. Halfway through, switch the pans so the one that started on the top rack finishes on the bottom and vice versa for even cooking. They are done when they have cracks on the top and are slightly browned on the bottom.
10. Let the cookies cool for several minutes and then transfer them to parchment or waxed paper to finish cooling.
11. Store them in an airtight container.

