



## **Pandan Gooey Butter Cookies**

**Better Homes & Gardens**

**Cuisine: South and Southeast Asian**

Yield: 2 dozen

### **Ingredients:**

- 1 8-ounce package cream cheese, softened
- ½ cup butter, softened
- 1 large egg, room temperature
- 1 teaspoon pandan extract
- 1 to 2 drops green food coloring (optional)
- 1 2-layer package white cake mix
- 1 cup powdered sugar

### **Instructions:**

1. Preheat the oven to 350°F. Place powdered sugar into a shallow bowl.
2. Beat cream cheese and butter with an electric mixer in a medium bowl until creamy. Beat in egg, pandan extract and food coloring, if using. Add cake mix and beat until combined.
3. Roll dough into 1-inch balls and coat with powdered sugar. Place one inch apart onto ungreased cookie sheets.
4. Bake in the preheated oven until set, 10 to 12 minutes. Remove from the oven and transfer to wire racks to cool.

### **Tips:**

**Pandan Extract:** Pandan is a grassy plant that is used in South and Southeast Asian cuisine. Look for the extract at your local Asian grocery store.

**Handling the Dough:** If your cookie dough is too soft or sticky to handle, chill for 15 to 30 minutes until firm before shaping.

