**Triple Lemon Butter Cookies**

**Ingredients**

* 8 ounces of Challenge Cream Cheese, softened
* ½ cup (1 stick) of Challenge Butter, softened
* 2 teaspoon of vanilla extract
* 1 teaspoon of lemon oil
* 2 tablespoons of fresh lemon zest
* 1 whole egg +1 egg yolk
* 1 super moist lemon cake mix
* ½ cup of powdered sugar

**Directions**

1. Preheat oven to 375 degrees.
2. In a large mixing bowl, stir together cream cheese and butter.
3. Stir in vanilla, lemon oil, lemon zest and eggs.
4. Stir in Cake mix, mixing until all ingredients are well incorporated.
5. Line baking sheets with parchment paper. Using a 1 inch cookie scoop, measure out dough, place on parchment paper 2 inches apart.
6. Using a drinking glass, slightly flattened out cookies. Spray glass with cooking spray if dough begins to stick.
7. Dip each cookie in powdered sugar and place back on cookie sheet.
8. Bake cookies for 10-12 minutes. Cookies should still be slightly soft in the center.
9. Remove cookies and place on a cooling rack. Sprinkle with additional sugar if desired before serving.

**Creates 2 dozen cookies**