

## Lemon Cheesecake Cookies



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1/2 cup butter, softened  
4 ounces cream cheese, softened  
1 cup packed brown sugar  
1 egg  
2 teaspoons lemon extract  
1 package Yumee Yumee Cookies mix

**In a large bowl**, beat butter and cream cheese until creamy. Add brown sugar and mix well. Add egg and lemon extract. Mix well. Add Yumee Yumee Cookies mix to butter mixture. Mix well, scraping sides of bowl often.

**Drop** cookies with a small cookie scoop onto an ungreased baking sheet. Place cookies about 2 inches apart.

**Bake** at 300 degrees for 23 minutes. Immediately remove cookies from baking sheet and cool on a wire rack.

**Makes 3 dozen**

**Cook's Note:** *Electric mixer required.* Do not combine egg and lemon extract in the same bowl prior to adding to butter mixture. Lemon extract can cause eggs to curdle.