

# Italian Cream Cake Cookies

Prep Time: 30 minutes

Cook Time: 10 minutes

Total Time: 40 minutes

Yield: 30 cookies

## Ingredients

- 8 oz cream cheese, slightly softened
- 1/2 cup (1 stick) salted butter, slightly softened
- 1 teaspoon vanilla extract
- 1 large egg
- 1 box white cake mix
- 1/3 cup powdered sugar
- 1/2 cup sweetened shredded coconut
- 1/2 cup chopped pecans
- Cream Cheese Glaze:
  - 4 oz cream cheese, softened
  - 4 Tablespoons milk
  - 1 teaspoon vanilla
  - 2/3 cup powdered sugar
  - 1/4 cup sweetened shredded coconut
  - 1/4 cup chopped pecans

## Instructions

1. Preheat oven to 350. Line baking sheets with parchment and set aside.
2. In the bowl of your mixer, beat butter and cream cheese on medium speed until smooth. Add egg and vanilla and beat until combined, scraping the sides of the bowl as needed. Beat in cake mix and powdered sugar until dough forms, then add coconut and pecans and beat on low until blended.
3. Scoop cookies using a medium cookie scoop and place on prepared baking sheet 2 inches apart. Bake for roughly 10 minutes until edges are golden brown. Let cool on sheet for 5 minutes before moving to wire rack.
4. Cream Cheese Glaze: In the bowl of your mixer, beat cream cheese, milk, and vanilla until smooth. Add powdered sugar and beat on medium until a smooth glaze forms. In your blender or food processor, pulse coconut and pecans together a few times. Add to the glaze and mix until smooth.
5. Spread glaze on cookies.

**Submitted by Marsha Cooper**