AMAZING MELT-IN-YOUR-MOUTH COOKIES

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 18 cookies

¼ cup unsalted butter, softened

4 ounces brick-style cream cheese, softened

1 large egg, room temperature

¾ tablespoon vanilla extract

1 ½ cups all-purpose flour

¾ cups granulated sugar

1 teaspoon baking powder

½ teaspoon salt

Powdered sugar

**Directions:**

* In a large bowl, use an electric mixer to cream together butter and cream cheese until smooth and well-combined
* Stir in egg and vanilla extract
* In a separate bowl, whisk together flour, sugar, baking powder, and salt
* With the electric mixer on low speed, gradually stir dry ingredients into butter/cream cheese mixture until completely combined
* Cover bowl with plastic wrap and place in refrigerator to chill for 30 minutes
* Meanwhile, preheat oven to 350 degrees F
* Line a baking sheet with parchment paper
* Place powdered sugar in a shallow bowl and set aside
* Once dough has chilled, scoop by 1 ½ tablespoon-sized ball and roll between your palms until smooth
* Roll through powdered sugar until completely coated and then place on prepared baking sheet, spacing cookies at least 2 inches apart
* Bake in center rack for 1-0-12 minutes
* Allow cookies to cool completely on baking sheet before enjoying