

# Chocolate Chip Goopy Butter Cookies

## Description

These are not just any cookies. These cookies aren't the least bit cakey or chewy. Goopy really is the best descriptor. Even though these are nothing like a traditional chocolate chip cookie, they still make as one of my top 3 favorite chocolate chip cookies. These Chocolate Chip Goopy Butter Cookies are basically Goopy Butter Cake in cookie form with some chocolate chips tossed in.

## Ingredients

- 1 box butter cake mix
- 8 oz cream cheese
- 1/2 cup butter
- 1 egg
- 1 tsp vanilla
- 1 cup milk chocolate chips

## Instructions

Preheat oven to 350 degrees.

Beat together the cream cheese and butter until well combined.

Beat in the egg and vanilla.



## Summary

**Yield:** 24

**Source:** Buns in My Oven

**Prep Time:** 20 minutes

**Category:** Cookies & Bars

**Cuisine:** American

**Tags:** new pdf

# **Chocolate Chip Goopy Butter Cookies**

Add the cake mix and beat until well combined.

Stir in the chocolate chips.

Roll tablespoonfuls of dough into balls and place on a parchment lined baking sheet.

Bake for 10 - 12 minutes or until the top is set, but the center is still goopy.

Cool on a wire rack.