# Chocolate Chip Gooey Butter Cookies

## Description

These are not just any cookies. These cookies aren't the least bit cakey or chewy. Gooey 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 Gooey Butter Cookies are basically Gooey Butter Cake in cookie form with some chocolate chips tossed in.

## Summary

**Yield:** 24
**Source:** Buns in My Oven
**Prep Time:** 20 minutes
**Category:** Cookies & Bars
**Cuisine:** American
**Tags:** new pdf

## 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.

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 gooey.

Cool on a wire rack.