

## **Cream Cheese-Chocolate Chip Cookies**

Source: Southern Living, OCTOBER 2002

### **INGREDIENTS:**

1 C butter, softened  
1 (8-oz) package cream cheese, softened  
2 C sugar  
2 C all-purpose flour  
1 C semisweet chocolate morsels  
1 tsp vanilla extract

### **DIRECTIONS:**

Stir together butter + cream cheese in a large bowl till smooth; stir in sugar + remaining ingredients. Drop by teaspoonfuls onto un-greased baking sheet. Bake 13-15 minutes at 350° F or till light brown - remove to wire racks to cool.

**Note:** For easier stirring, allow cream cheese to soften at room temperature for 30 minutes, or unwrap and microwave at HIGH for 15-20 seconds.

Yield: Makes 4 1/2 to 5 dozen