



Mr.Q's fav cookie...thanks Mom!



## What you need:

1 BOX DUNCAN HINES YELLOW  
CAKE MIX WITH BUTTER  
1 PACKAGE OF CREAM CHEESE  
1 STICK OF BUTTER  
1 EGG  
2 TSP. VANILLA  
POWDERED SUGAR  
AIRTIGHT STORAGE CONTAINER  
SLICE OF FRESH BREAD



## What's going on?

THE COOKIES CONTAIN A LOT OF CARBOHYDRATES (SUGARS) WHICH ARE KNOWN AS HYGROSCOPIC SUBSTANCES. THESE TYPES OF CHEMICALS BIND TO WATER VERY EASILY, ESPECIALLY IN THE AIR. FRESH BREAD IS NOT VERY HYGROSCOPIC AND TENDS TO LOSE ITS WATER MOLECULES INTO THE AIR. THEREFORE, THE BREAD KEEPS THE COOKIES MOIST BY DONATING A LITTLE EXTRA WATER WHILE SEALED UP IN THE CONTAINER. THESE COOKIES TYPICALLY DON'T GET VERY HARD ANYWAY (BECAUSE THEY ONLY LAST A DAY AROUND HERE!)

## What to do:

WHIP THE CREAM CHEESE AND BUTTER TOGETHER UNTIL THEY ARE CREAMY. ADD THE REMAINING INGREDIENTS AND MIX TOGETHER.  
ROLL THE DOUGH INTO THE SHAPE OF A TUBE AND WRAP WITH PLASTIC WRAP. LET IT REST OVERNIGHT IN THE REFRIGERATOR.  
BEFORE BAKING, PLACE THE RULER NEXT TO THE DOUGH AND ACCURATELY CUT 1 INCH SLICES.  
BE CERTAIN TO REMOVE THE PLASTIC WRAP AND BAKE FOR 12 MINUTES AT 350F. TOP WITH POWDERED SUGAR WHEN DONE. LET THEM COOL AND SEAL THE COOKIES IN AN AIRTIGHT CONTAINER WITH A PIECE OF FRESH BREAD. THE COOKIES WILL BE JUST AS SOFT THE NEXT DAY!