

# *The Downtown Dish*

## *Decadent Delights*

**Recipe Credit:** Pinterest

**Category:** Dessert

### *Cool Whip Cookies*

#### **Ingredients:**

1 box vanilla cake mix  
1 egg lightly beaten  
8 ounces Cool Whip  
1 teaspoon vanilla extract  
Red & green gel food coloring (liquid food color works too)  
1 cup powdered sugar

#### **Instructions:**

Preheat oven to 350 degrees F. Line a baking sheet with parchment paper or a Sil-Pat.

In a large mixing bowl, beat together the cake mix, egg, cool whip and vanilla. The dough will be thick and sticky.

Divide the dough in half and place one half in a second bowl. Add a couple drops of red food coloring to one bowl and a couple drops of green food coloring to the other bowl. Mix the food coloring into each half of the dough. Add more food coloring as needed until your desired color is reached.

Put the powdered sugar into a small bowl.

Use a small cookie scoop. One scoop at a time, place the dough into the sugar and roll it around until it is completely coated. Place the dough ball onto the prepared baking sheet. Repeat with the remaining dough, leaving 2-inches between each cookie. Bake for 12 to 15 minutes or until the cookies are set. The center of the cookie will still be soft, that's okay. Remove from the oven and let cool on the baking sheet for 5 minutes. Carefully transfer the cookies to a wire rack to cool completely.

#### **Notes:**

You can use any flavor box cake mix to make the cookies, just omit the food coloring and vanilla.

