

Strawberry Lemonade Cookies

By Julie Brock

1 box (15.25 oz) Betty Crocker SuperMoist Lemon Cake Mix
1 box (15.25 oz) " Strawberry Cake Mix
4 eggs
2/3 cup vegetable oil (divided)
2 tsp Lemon juice
2 cups powdered sugar (divided)
1 tbsp milk

Instructions:

Preheat oven to 375F

Begin by making two cake mixes

Pour the lemon cake mix into a large bowl and the strawberry cake mix in another bowl. To each cake mix, add 2 eggs, 1/3 cup vegetable oil, and 1 teaspoon of lemon juice; mix until well blended. Cover and refrigerate each bowl for 20 minutes to firm slightly.

Remove batters from fridge, and take 2 rounded tablespoons of lemon batter and roll in to a ball. Repeat with the strawberry batter. Gently roll the lemon and strawberry dough together to make one large ball.

Transfer the dough ball into a bowl with 1 cup of powdered sugar and roll to light coat in sugar. Place on a parchment-covered baking sheet at least 2 inches apart. Repeat with remaining dough.

Bake each batch for 10 minutes, until they turn slightly golden and are cooked through. Transfer to wire rack and let cool completely before serving.

To make the glaze (optional), whisk together 1 cup powdered sugar with 1-2 tablespoons of milk until combined. Add more milk to thin the glaze if needed. Drizzle with a fork or piping bag onto the cookies once they have reached room temperature.