

Recipe: Gooney Butter Cookies

Honoring: Petty Officer 1st Class Kevin Flynt (June 12, 1986 – March 12, 2022)

Recipe submitted by Jeannette Tesar, Kevin's mother

"Kevin would always tell his grandma that he wanted cookies when he came home for Christmas. She would make so many that he would take the cookies home to share with his shipmates. He would have to repack his bag more than once to get all the cookies in and make sure they didn't become crumbs. Kevin passed away March 12, 2022." – Jeannette Tesar

Kevin did not grow up in any one specific town, although he was born in Fort Worth, Texas. He was part of a Navy family that moved around a lot from Texas to the east coast to the west coast and back, and finally returned to Texas where he graduated High School in Kingsville, Texas in 2004. He then joined the United States Navy in October 2005. He served aboard the USS Kauffman (FFG-59) for several years after he completed recruit training and 16-weeks of training to become a Gas Turbine Systems Technician Electrical (GSE). When it was his time to transfer, he decided to convert over to the "Brown Shoe Navy" and become an Aviation Machinist's Mate (AD). He earned his Air Warfare pin as an AD3, which is an incredibly difficult task. As he rose to become a First-Class Petty Officer, or AD1 (AW), he also became a strong leader and mentor to others.

Kevin was known for his humor and mild sarcasm, which would make people laugh and brought control to any situation. But he was also known for his huge heart and the willingness to help anyone at any time.

Source: <https://www.biggersfh.com/obituaries/Kevin-Michael-Flynt?obId=28112479>

Recipe:

- ¼ cup confectioners' sugar
- 1 (8 ounces) package cream cheese, softened
- ½ cup unsalted butter, softened
- 1 large egg
- ¼ teaspoon vanilla extract
- 1 (15.25 ounces) package yellow cake mix

Directions

Step 1: Preheat the oven to 350 F. Place confectioners' sugar into a shallow bowl.

Step 2: Beat cream cheese and butter with an electric mixer in a medium bowl until creamy. Stir in egg and vanilla. Add cake mix and stir until well blended. Roll dough into 1-inch balls.

Step 3: Roll balls in confectioners' sugar to coat; place 1-inch apart on an ungreased cookie sheet.

Step 4: Bake in the preheated oven until set, 10-13 minutes. Remove from the oven and transfer to wire rack to cool.

PHOTOS:

