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### Marshmallow Peanut Butter No Bake Cookies



- 1 cup butterscotch chips
- 1 cup peanut butter
- 1 cup chow mein noodles
- 2 cups mini marshmallows

1. First, melt the butterscotch chips and peanut butter in a medium saucepan over low heat, stirring just until barely melted and smooth. Remove from heat and add the chow mein noodles.
2. Wait 1-2 minutes before stirring in the marshmallows - you don't want them to melt so if your mixture is really hot, wait until it cools a bit before adding the marshmallows. Your peanut butter mixture shouldn't be very hot, but if you heated it a little bit too long, give it time to cool.
3. Use two spoons to drop mixture by cookie size onto wax paper to cool. The setting process will take a few hours at room temperature but takes a lot less time if you put the cookies in the fridge to set.

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### Oatmeal Chocolate Chip Cookie Bars



- 1 3/4 cups flour
- 3/4 tsp baking soda
- 1/4 tsp salt
- 1 cup oats
- 3/4 cup butter, softened
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1-2 cups semi-sweet chocolate chips

1. Preheat oven to 375°.
2. Mix together the dry ingredients and set aside.
3. Use an electric mixer to beat the butter/sugar mixture and mix until well combined.
4. Add the chocolate chips and mix them in.
5. Press the cookie dough into a greased 9X13 pan until evenly distributed.
6. Bake for 18-20 minutes, or until the tops and edges start to turn a light golden brown. Cool, then slice and serve!

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