

## Enjoy your free recipe cards from Family Cookie Recipes!



### Orange Cinnamon Chocolate Chip Cookies

- 1 cup butter (2 sticks)
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 2 eggs
- 1 Tbsp. grated orange peel
- 1 tsp. vanilla
- 3 1/2 cups flour
- 1 1/2 tsp. baking soda
- 1 1/2 tsp. cinnamon
- 1 tsp. salt
- 2 cups semi-sweet chocolate chips
- 1/2 cup chocolate chunks



Preheat oven to 375°F. Line cookie sheets with parchment paper and set aside. Cream butter and sugars with an electric mixer. Mix in eggs, orange peel and vanilla. In a separate bowl, whisk together the flour, baking soda, cinnamon and salt. Gradually add the dry ingredients to the butter mixture. Stir in 1 3/4 cups of the semi-sweet chocolate chips. Scoop dough out in 1.5 Tbsp. portions onto cookie sheets. Top them each with a few additional chocolate chips and chocolate chunks. Bake cookies for 9-11 minutes, allowing them to sit an extra 2-3 minutes on the tray once they come out of the oven. Transfer to a cooling rack. Enjoy!

<https://familycookierecipes.com/orange-cinnamon-chocolate-chip-cookies/>



### Peppermint Cookie Bars

- 2 1/2 cups all-purpose flour
- 3/4 tsp. salt
- 1/2 tsp. baking powder
- 1 cup unsalted butter, softened
- 1 1/4 cups sugar
- 1 large egg
- 2 tsp. red food coloring (gel colors are recommended...you want RED!)
- 2 tsp. vanilla extract
- 3/4 tsp. peppermint extract
- 2 cups white chocolate chips
- 8-10 peppermints (hard candies, crushed)



Preheat oven to 350°F. Line your 9x13 baking dish with foil. Grease the foil-lined pan. In a medium bowl whisk the flour, salt and baking powder together. In a large bowl with an electric mixer beat the butter and sugar until light and fluffy. Next beat in the egg, food coloring and vanilla and peppermint extracts. Gently beat in the flour mixture until just combined. Spread the dough evenly in the baking dish (I had to use my hands). Bake 30-35 minutes, until a toothpick comes out clean. As soon as the bars come out of the oven sprinkle the white chocolate chips all over the top and let sit 2-4 minutes to melt. When the white chocolate chips are melty, spread them all over the top and immediately sprinkle with the crushed peppermints. Let the bars cool completely and the chocolate set (you can pop them in the fridge for a few minutes as well). Remove the bars in the foil from pan and slice into bars. Serve!

<https://familycookierecipes.com/peppermint-cookie-bars/>