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Peach Snickerdoodle Cookies

- 1 cup butter, softened
- 1 1/3 cup sugar
- 1 egg
- 2 tsp. vanilla
- 3 cups flour
- 2 tsp. cream of tartar
- 1 tsp. baking soda
- 2 1/2 tsp. cinnamon
- 1/2 tsp. salt
- 1 cup chopped fresh peaches

Topping:

- 1/4 cup sugar
- 1 tsp. cinnamon



Preheat oven to 350°F. Make the topping by mixing the sugar and cinnamon together. Set aside. Cream the butter and sugar together until fluffy (1-2 minutes) with an electric mixer. Mix in the egg and vanilla for another 2-3 minutes and then set aside. In another bowl, whisk together the flour, cream of tartar, baking soda, cinnamon and salt. Slowly add the dry ingredients to the wet ingredients and mix together on low until well combined. Gently fold in the peaches. Take 1-2 Tbsp. of dough (depending on how big you want to make the cookies) and roll into a ball. Roll the dough balls in the topping mixture and place on a greased cookie sheet. Bake for 10 minutes and then cool for about 10 minutes on the cookie sheet before transferring to a wire rack to cool completely.

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Rocky Road Cookie Cups

- 17.5 oz. Sugar Cookie Mix
- 1/2 cup butter, softened
- 1 egg
- 1 cup mini marshmallows
- 1/2 cup semi-sweet chocolate chips
- 1/3 cup chopped pecans



Prep: Preheat oven to 350°F. Spray a mini muffin tin with non-stick baking spray and set aside. **Dough:** In a large mixing bowl, combine sugar cookie mix, butter, and egg. Mix until all ingredients are combined. Using a small cookie scoop (2 teaspoons), scoop the dough into the mini-muffin cups. Use the back of a 1/2 teaspoon to make a well in the cookie dough, to create a cup. **Bake:** Bake in the preheated oven for 10-12 minutes or until the edges are nice and golden. **Stuff cups:** Take the pan out of the oven. Use the 1/2 teaspoon to again push down the dough to create the cup again. Place 3 mini marshmallows, 3 chocolate chips and a sprinkle of chopped pecans in each cup. Place back in the oven and bake for an additional 1 to 2 minutes. Let the cookies cool in the pan for 10 minutes then carefully transfer to a cooling rack. Serve immediately and enjoy!

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