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Lime Sugar Cookies

- 1/2 cup butter, softened
- 1 cup sugar
- 1/4 tsp. baking soda
- 1/4 tsp. cream of tartar
- 1/4 tsp. salt
- 1 egg
- 1/2 tsp. vanilla
- 1 lime (all of the juice and zest)
- 1 1/2 cups flour
- 1-2 drops green food coloring*

- Glaze (optional):**
- 1 Tbsp. butter, melted
 - 1 lime (extract all of the juice)
 - 1/4-1/3 cup powdered sugar



Cream butter and sugar with a mixer for 2-3 minutes. Add soda, cream of tartar and salt and mix well. Add the egg and vanilla and mix well. Zest a lime and add the zest to the dough. Squeeze the juice out of the lime and add that to the mixture also. Add the flour and continue to mix. Chill dough in an airtight container for 2 hours. Scoop the dough by the tablespoon and roll into balls. Roll each ball in a bowl of sugar until coated on all sides. Place the cookie dough balls on a cookie sheet and bake at 375° for 8-10 minutes. If you want to glaze the tops of the cookies, add the glaze while the cookies are still warm. Enjoy! Glaze: Mix the butter and lime juice together. Add the powdered sugar slowly while mixing with a fork until desired consistency is reached. This recipe only makes a small amount of glaze but it has a very strong flavor so you just need a tiny amount on each cookie. You can drizzle it with a spoon if the glaze is thin enough or you can make it a little bit thicker and spread it with a knife.

Note: Food coloring is completely optional, but if you don't add any, your cookies will look like regular sugar cookies. A little bit of green makes the lime flavor a bit less of a surprise!

<https://familycookierecipes.com/lime-sugar-cookies/>



Mint Chocolate Chip Cookies

- 1 cup sugar
- 1/2 cup butter, softened
- 1 egg
- 1/2 cup sour cream
- 1 (3.4 oz) instant vanilla pudding mix
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 2 cups all-purpose flour
- 2 tsp. mint extract
- 3 drops blue food coloring
- 10-15 drops green food coloring
- 1 1/2 cups chocolate chips*



Cream together sugar and butter. Add egg, sour cream and pudding mix. In a small bowl, combine flour, salt & baking soda. Incorporate flour mixture into the pudding mixture and mix until well combined. Add mint extract and food coloring until desired color is achieved. Add in chocolate chips. *I used 3/4 cup chocolate chunks, 3/4 cup regular chocolate chips and 1/2 cup Andes baking bits. Any combination is wonderful, but note that while the Andes mint baking pieces add an incredible flavor, they kind of disappear in the cookies. So add them in addition to the 1 1/2 cups chocolate chips, if you opt to put them in! Drop by rounded tablespoonfuls onto greased cookie sheet. Bake at 375°F for 10 minutes. Transfer to a cooling rack and enjoy! Yields 3 dozen cookies.

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