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## Easy Lemonade Cookies



- 1 cup butter, softened to room temperature
- 1 cup sugar
- 1 tsp baking soda
- 2 eggs
- 6 oz (3/4 cup) frozen lemonade concentrate, thawed
- 3 cups flour

1. Preheat oven to 375°.
2. Cream the butter and sugar together in a large mixing bowl for at least 2-3 minutes.
3. Add the sugar and baking soda and beat for 1-2 more minutes.
4. Beat in the eggs and 1/2 cup of the lemonade concentrate.
5. Mix the flour in just until well combined.
6. Drop dough (or use a cookie scoop) in rounded tablespoons on a greased baking sheet. Bake for 7-8 minutes and then transfer to a wire rack 1-2 minutes after taking the cookies out of the oven.
7. Brush the hot cookies with a little bit of the remaining lemonade concentrate and then sprinkle a little bit of sugar on top. Let cool completely and then enjoy!

<https://familycookierecipes.com/easy-lemonade-cookies/>



## Chocolate Chip S'mores Cookies



- 1 cup butter, softened
- 1 cup brown sugar
- 2 large eggs
- 2 tsp vanilla extract
- 2 1/4 cups flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1 cup milk chocolate chips (or one giant Hershey's bar chopped)
- 1 cup mini marshmallows
- 12 whole graham crackers (broken in half)

1. Preheat oven to 325°. Line a baking sheet with parchment paper or use a silicone mat.
2. Place each graham cracker half onto the baking sheet.
3. Make the cookie dough. Cream the butter and sugar together for 2-3 minutes with an electric handheld mixer.
4. Add the eggs and vanilla and beat for another 2-3 minutes.
5. Add the flour, salt, and baking soda and mix just until combined. Fold in the chocolate chips and mini marshmallows.
6. Use a cookie scoop to scoop a ball of cookie dough on top of each graham cracker half. Bake for 9-11 minutes. Make sure the oven rack is in the middle of the oven so that the graham cracker doesn't darken too much.
7. When done baking, leave on the baking sheet for about 10 minutes to cool. Enjoy!

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