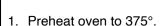
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Easy Lemonade Cookies

- 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



- 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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