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Reese's Peanut Butter Pudding Cookies



- 3/4 cup butter, softened to room temperature
 - 1/2 cup creamy peanut butter
 - 1/2 cup granulated sugar
 - 1/2 cup brown sugar
 - 1 small (3.4 oz) box instant vanilla pudding mix
 - 2 eggs
 - 1 tsp vanilla extract
 - 2 1/4 cups flour
 - 1 tsp baking soda
 - 1/2 tsp salt
 - 1 cup mini chocolate chips
 - 1 cup chopped Reese's miniature peanut butter cups
1. Preheat oven to 350°. Line a cookie sheet with parchment paper or a silicone baking mat.
 2. In a large bowl, beat the butter until creamy and fluffy (about 2 minutes). Add the peanut butter and sugars and beat for another 2-3 minutes. Add the pudding mix, beat for 1 more minute. Add the eggs and vanilla and beat for another 2 minutes.
 3. In a separate bowl, stir together the flour, baking soda, and salt. Add this mixture to the butter mixture and mix just until combined.
 4. Carefully fold in the chocolate chips and chopped peanut butter cups.
 5. Use a cookie scoop to scoop dough onto prepared cookie sheet, 2 inches apart. Bake cookies for about 10 minutes - do NOT overbake!
 6. Let the cookies cool on the cookie sheets for about 5 minutes before transferring to a wire rack to cool completely.

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Oreo No-Bake Cookies



- 1 1/2 cups sugar
 - 3/4 cup butter
 - 2/3 cup milk
 - 1 box instant Oreo pudding (4.2 ounces)
 - 3 cups quick oats
 - 1 tsp vanilla
 - 10 Oreo cookies
1. In a large saucepan, mix sugar, butter, and milk over medium heat. Stirring occasionally, melt and bring to a boil.
 2. Let the mixture boil for 5 minutes. Remove from heat. Add the vanilla and then whisk in the pudding until the mixture is smooth. Stir in the oats. Mix in the crushed Oreos.
 3. Drop by spoonfuls onto a cookie sheet lined with wax paper. Let the cookies cool before removing from the wax paper. Can be stored at room temperature or in the refrigerator.

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