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Pumpkin Oatmeal Chocolate Chip Cookies



- 4 cups flour
 - 3 cups oats
 - 2 tsp baking soda
 - 1 tsp salt
 - 2 tsp cinnamon
 - 1 1/2 cups butter, softened to room temperature
 - 1 cup sugar
 - 2 cups brown sugar
 - 15 ounce can pumpkin
 - 2 eggs
 - 1 tsp vanilla
 - 2 cups semi-sweet chocolate chips
1. Preheat oven to 350°. Line a cookie sheet with parchment paper or a silicone baking mat.
 2. Mix flour, oats, baking soda, salt, and cinnamon in a bowl and set aside.
 3. In a large bowl, beat butter and sugar together for 2-3 minutes. Add pumpkin, eggs, and vanilla and beat for another 2-3 minutes.
 4. Add the dry ingredients and mix just until combined. Fold in chocolate chips.
 5. Use a cookie scoop to scoop tablespoonfuls onto prepared cookie sheet. Bake 12-14 minutes or until edges begin to brown. Let cool for 5 minutes before transferring to wire racks to cool completely.

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Snickerdoodle Cookie Bars



- 1 cup butter, softened to room temperature
- 1 cup sugar.
- 2/3 cup brown sugar
- 2 eggs
- 3 tsp vanilla extract
- 2 cups flour
- 1/2 tsp salt

TOPPING

- 1/2 cup sugar
- 4 tsp cinnamon

1. Preheat the oven to 350°. Spray a 10X15X1 pan with non-stick cooking spray and then line with parchment paper.
2. Cream the butter and sugars together for 2-3 minutes. Add eggs and vanilla and mix for another 2-3 minutes. Add flour and salt and mix just until combined.
3. Distribute the dough evenly in the prepared pan and use a knife to spread evenly to the edges.
4. In a small bowl, mix the sugar and ground cinnamon together and sprinkle over the top of the dough. Bake for 20-25 minutes or until a toothpick inserted in the middle comes out clean. Let cool and then slice and serve.

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