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## Christmas Sugar Cookie Bars



- 1 cup butter, softened to room temperature
- 1 1/2 cups sugar
- 8 oz cream cheese, softened to room temperature
- 1 egg
- 1/2 tsp almond extract
- 1 tsp vanilla extract
- 1/2 tsp baking powder
- 2 1/2 cups flour

### FROSTING

- 1/2 cup butter, softened to room temperature
  - 4 oz cream cheese, softened to room temperature
  - 3 1/2 cups powdered sugar
  - 3-5 Tbsp milk
  - 1 tsp vanilla extract
1. Preheat oven to 350°. In a large bowl, beat butter, sugar, cream cheese, and egg for 3-4 min.
  2. Add the almond extract and vanilla extract and beat for another minute.
  3. Add the flour and baking powder and beat for 2 more minutes.
  4. Press the dough into a greased 10X15X1 pan and bake for 20 minutes. Cool and then frost.
  5. Mix all of the frosting ingredients together and beat until smooth. Add food coloring if desired. Frost the cooled bars and add sprinkles if you want! Slice and serve.

<https://familycookierecipes.com/christmas-sugar-cookie-bars/>



## No Bake Gingerbread Cookies



- 1 1/2 cups sugar
- 1/4 cup butter
- 1/3 cup milk
- 1 Tbsp molasses
- 1/4 tsp ginger powder
- 2 tsp cinnamon
- 1/8 tsp ground cloves
- 3.4 oz box instant vanilla pudding
- 1 1/2 tsp vanilla extract
- 3 cups quick oats

1. In a saucepan over medium heat, combine the sugar, butter, and milk. Add the molasses, ginger, cinnamon, and cloves and stir to combine. Bring the mixture to a boil, and boil for 5 minutes, stirring occasionally.
2. Remove the pan from the heat and whisk in the vanilla pudding mix and vanilla extract. Fold in the oats and stir until well combined.
3. Drop the cookie mixture by the teaspoonful onto a cookie sheet lined with wax paper. If desired, add some festive holiday sprinkles on top.
4. Let the cookies cool for at least 10-15 minutes before removing from the wax paper. Store for later or serve and eat immediately!

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