

# Enjoy your free recipe cards from Family Cookie Recipes!



## Lemon Oatmeal Cookies



- 1/2 cup butter, softened
- 1/2 cup butter flavored shortening
- 1 cup packed light brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 tsp vanilla extract
- 3.4 oz instant lemon pudding mix
- 1 1/2 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 3 cups rolled oats
- 2 cups white chocolate chips, optional

1. Preheat oven to 350°. Line a baking sheet with parchment paper or a silicone baking mat.
2. In a large bowl, cream together the butter, shortening, brown sugar, white sugar, eggs, and vanilla until smooth. Add in the pudding mix and mix again until well combined.
3. In another bowl, combine the flour, baking soda, and salt and stir into the butter mixture.
4. Stir in the oats and white chocolate chips, just until mixed.
5. Drop by rounded teaspoonfuls onto cookie sheets. Bake for 9-11 minutes or until light and golden. Don't overbake!

<https://familycookierecipes.com/lemon-oatmeal-cookies/>



## No-Bake Avalanche Cookies



- 2 1/2 cups rice krispies cereal
- 1 1/2 cups mini marshmallows
- 11 ounces white chocolate chips
- 1 cup mini semi-sweet chocolate chips
- 2/3 cup creamy peanut butter

1. Line a cookie sheet with parchment paper and set aside.
2. Mix together the rice krispies and marshmallows in a bowl and set aside.
3. Melt the white chocolate and peanut butter in a medium-sized saucepan over medium-low heat, stir constantly and do not raise heat above medium to help avoid burning.
4. Once melted, pour mixture on top of the cereal and marshmallows and stir gently until combined.
5. Using a medium (1.5 tbsp) cookie scoop, portion out the mixture in two tablespoon balls and place on the cookie sheet, at least 1 inch apart.
6. Sprinkle the mini chocolate chips generously on top of all of the avalanche cookies and let set at least 1 hour before serving. Enjoy!

<https://familycookierecipes.com/no-bake-avalanche-cookies/>