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Chocolate Cherry Cookies



- 1/2 cup maraschino cherries, drained and chopped (plus extras to add on top)
 - 1 1/4 cup all-purpose flour
 - 1/4 cup unsweetened cocoa powder
 - 1/2 tsp baking powder
 - 1/4 tsp salt
 - 1/4 cup butter, softened
 - 3/4 cup granulated sugar
 - 1 large egg, room temperature
 - 1 tsp vanilla extract
 - 1 cup semi-sweet chocolate chips (plus extra to add on top)
1. Preheat oven to 350°. Line a baking sheet with parchment paper or a silicone baking mat.
 2. Remove the stems and finely chop the cherries. Place them on a paper towel and pat them dry to remove excess moisture.
 3. Dough: In a small bowl, whisk the flour, cocoa powder, baking powder, and salt. Set aside.
 4. In a larger bowl, beat the butter and sugar for 2 minutes with an electric mixer. Add the egg and vanilla and beat for 2-3 more minutes.
 5. Fold in the chocolate chips and chopped cherries, mixing until well combined.
 6. Use a cookie scoop to scoop tablespoonfuls of the cookie dough and place them on the prepared baking sheet, 2 inches apart. Gently press the balls down to slightly flatten. Top each cookie with additional chopped cherries and chocolate chips. Bake 12-15 minutes.

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Strawberry Cake Mix Cookies



- 15.25 oz box strawberry cake mix
 - 2 eggs
 - 1/3 cup melted butter
 - 1 1/2 cups white chocolate chips
1. Preheat the oven to 350°. Line a cookie sheet with parchment paper or a silicone baking mat.
 2. In a large bowl, c the cake mix and eggs and mix well. Add the melted butter and mix.
 3. Fold in the white chocolate chips and stir to combine.
 4. Use a medium (1.5 tbsp) cookie scoop to measure out the dough and place on the cookie sheet, at least 2 inches apart. Add a few more white chocolate chips on top if desired.
 5. Bake for 8-10 minutes. Once they are done, remove them from oven and let them rest for another 3-5 minutes before transferring to a wire rack to cool completely.

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