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Banana Oatmeal Cookies



- 1/2 cup butter, softened to room temperature
- 1/2 cup butter flavored shortening
- 1 cup light brown sugar
- 1/2 cup sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 small box (3.4 oz) instant banana cream pudding mix
- 1 banana, smashed
- 2 cups flour
- 1 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp salt
- 3 cups rolled oats

1. Preheat oven to 350°.
2. In a large bowl, cream together the butter, shortening, brown sugar, and white sugar. Beat for 2-3 minutes.
3. Add the eggs and vanilla and beat for another 1-2 minutes.
4. Add in the pudding mix and banana and mix again until well combined.
5. In a separate bowl, combine the flour, baking soda, cinnamon, and salt. Add this mixture to the wet ingredients and mix just until combined. Add in the oats and stir with a spoon just until combined.
6. Drop by rounded tablespoonfuls onto prepared cookie sheets (lightly greased or lined with silicone baking mats or parchment paper).
7. Bake for 9-11 minutes or until the edges just barely begin to turn a light golden brown. Don't overbake!

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Marshmallow Peanut Butter No Bake Cookies



- 1 cup butterscotch chips
 - 1 cup peanut butter
 - 1 cup chow mein noodles
 - 2 cups mini marshmallows
1. First, melt the butterscotch chips and peanut butter in a medium saucepan over low heat, stirring just until barely melted and smooth. Remove from heat and add the chow mein noodles.
 2. Wait 1-2 minutes before stirring in the marshmallows. You don't want them to melt so if your mixture is really hot, wait until it cools a bit before adding the marshmallows. Your peanut butter mixture shouldn't be very hot, but if you heated it a little bit too long, give it time to cool.
 3. Use two spoons to drop mixture by cookie size onto wax paper to cool. The setting process will take a few hours at room temperature but takes a lot less time if you put the cookies in the fridge to set.

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