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Oatmeal Kiss Cookies



- 1/2 cup butter, softened to room temperature
- 1/2 cup shortening
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 1 tsp baking soda
- 1 tsp salt
- 2 1/4 cups quick oats
- 60 Hershey kisses

1. Preheat oven to 375°. Line baking sheets with parchment paper or silicone baking mats.
2. In a large bowl, cream together the butter, shortening, and sugars. Beat for 2-3 minutes.
3. Add the eggs and beat for another 2-3 minutes.
4. In a separate bowl, whisk together the flour, baking soda, and salt. Gradually add the dry ingredients to the wet mixture and beat just until combined.
5. Stir in the quick oats until evenly distributed throughout the dough.
6. Use a tablespoon-sized cookie scoop to form dough balls, then roll them into 1-inch balls with your hands. Place them 2 inches apart on prepared baking sheets.
7. Bake for 10-12 minutes, just until the edges start to turn golden. Remove from the oven and immediately press one Hersey Kiss into the center of each cookie (gently). Let the cookies cool on the baking sheet for a few minutes before transferring to wire racks to cool completely.

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



Pink Lemonade Cookies



- 1/2 cup butter, softened to room temperature
- 3/4 cup sugar
- 1 egg
- 1 Tbsp lemon extract
- 1 1/2 cups flour
- 3/4 tsp baking soda
- Pink food coloring

FROSTING

- 1/2 cup butter, softened
- 3 cups powdered sugar
- 2 Tbsp lemon juice
- 2 Tbsp heavy cream
- pink food coloring

1. Preheat the oven to 350°. Line a baking sheet with parchment paper or a silicone baking mat.
2. In the bowl of a stand mixer, combine the butter and sugar. Cream for 2-3 minutes.
3. Add the egg, lemon extract, and food coloring. Mix for 2-3 minutes.
4. Add the flour and baking soda and mix just until combined.
5. Use a 1-Tbsp cookie scoop to scoop the dough and then roll into balls. Flatten between your palms to make a 1/2 inch thick disc. Place on prepared cookie sheet.
6. Bake for 9-12 minutes or until the edges are set. Cool completely before frosting.
7. Beat the frosting ingredients together until smooth.
8. Place the frosting in a piping bag or spread on top of the cooled cookies with a knife.

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