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No Bake M&M Cookies



- 1 cup butter
- 2 cups sugar
- 1/2 cup milk
- 3/4 cup coconut flakes
- 1 cup semi-sweet chocolate chips
- 1/2 cup walnuts, chopped
- 3/4 cup quick oats
- 1 tsp vanilla extract
- 1/2 cup regular M&Ms
- 1/2 cup mini M&Ms

1. **Prep:** Prepare a cookie sheet by lining it with wax paper or parchment paper. Set it aside.
2. **Batter:** In a medium-size saucepan, combine the butter, sugar, and milk. Bring the mixture to a boil and let it boil for 1 minute. Be careful to only let it boil for 1 minute, or else the cookies could turn out to be dry and crumbly.
3. Once removed from the heat, add the chocolate chips to the pan and stir until completely melted. Stir well to combine. Add the coconut, walnuts, oats, and vanilla extract. Mix until well combined.
4. **Scoop and cool:** Scoop about tablespoons of the batter and place the scooped cookies onto the prepared cookie sheet. Top with 5-6 M&Ms, using a mix of regular-sized and mini M&Ms.
5. Let the cookies cool on the baking sheet for 1-2 hours until set. Serve and enjoy!

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Lemon Cake Mix Cool Whip Cookies



- 15.25 oz box lemon cake mix
- 8 oz Cool Whip, thawed
- 1 egg

GLAZE INGREDIENTS

- 1 cup powdered sugar
- 1 Tbsp melted butter
- 1 Tbsp lemon juice
- 1 tsp lemon zest

1. **Prep:** Preheat the oven to 350°. Line a baking sheet with parchment paper. Set aside.
2. **Dough:** In a medium mixing bowl, combine the cake mix, Cool Whip, and egg and mix well.
3. Using a cookie scoop, scoop the dough and place it onto your prepared baking sheet. Keep each ball of dough about 2 inches apart.
4. **Bake:** Bake in the oven for 10-12 minutes or until the cookies are lightly browned.
5. Let the cookies cool for about 5 minutes before transferring to a wire rack to cool completely.
6. **Glaze:** In a small bowl, combine the powdered sugar, melted butter, lemon juice, and lemon zest. Whisk until well combined and smooth.
7. Spoon the glaze on the cookies, about a teaspoon at a time. Gently spread around to coat the tops. Let set for a few minutes and then serve!

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