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## Peach Snickerdoodles



- 1 cup butter, softened to room temperature
- 1 1/3 cup sugar
- 1 egg
- 2 tsp vanilla
- 3 cups flour
- 2 tsp cream of tartar
- 1 tsp baking soda
- 2 1/2 tsp cinnamon
- 1/2 tsp salt
- 1 cup chopped fresh peaches
- TOPPING: 1/4 cup sugar + 1 tsp cinnamon

1. Preheat oven to 350°. Mix the topping together and set aside.
2. Cream the butter and sugar together for 1-2 minutes. Add egg and vanilla and mix for 2-3 more minutes.
3. In another bowl, whisk together the flour, cream of tartar, baking soda, cinnamon, and salt. Slowly add the dry ingredients to the wet ingredients and mix together on low until well combined.
4. Gently fold in the peaches.
5. Scoop 1-2 Tbsp of dough and roll into a ball. Roll the dough balls in the topping mixture and place on a greased cookie sheet. Bake for 10 minutes and then cool for about 5 minutes before transferring to a wire rack to cool completely.

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## Chocolate Zucchini Cookies



- 1 2/3 cup semi-sweet chocolate chips (divided)
- 2 cups flour
- 1/4 cup unsweetened cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 cup butter, softened
- 1/4 cup sugar, 1/2 cup brown sugar
- 1 egg, 1 tsp vanilla
- 1 cup shredded and drained zucchini

1. Preheat the oven to 325°. Line a baking sheet with parchment paper. Set aside.
2. Melt 2/3 cup chocolate chips in 45-second bursts, stirring until smooth. Cool for about 5-10 minutes before adding to the other ingredients.
3. Whisk flour, cocoa powder, baking soda, and salt in a separate bowl.
4. In a mixing bowl, beat butter and sugars for 2-3 minutes. Add egg and vanilla and beat for another 2-3 minutes. Mix in shredded zucchini and the cooled, melted chocolate.
5. Add dry ingredients and mix until combined. Fold in the remaining cup of chocolate chips.
6. Scoop dough into tablespoon-sized balls, and place 2 inches apart on prepared pan.
7. Bake 10-11 minutes, just until set. Cool on the pan for about 5 minutes before transferring to a wire rack to cool completely.

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