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Chocolate Cake Mix Cookies



- 1 box (18.25 oz) chocolate cake mix
- 2 eggs
- 1/3 cup melted butter (or coconut oil)
- 1 cup semi-sweet chocolate chips
- 1/2 cup chopped pecans

1. Preheat oven to 350°. Spray a cookie sheet with non-stick spray and set aside.
2. Combine cake mix and eggs in a medium mixing bowl. Add melted butter and mix well.
3. Add chocolate chips and walnuts and stir to combine.
4. Use a small cookie scoop to measure out the dough and place on the cookie sheet (about 2 inches apart). Bake for 8-10 minutes. Once done, remove from oven and let them rest for 3-5 minutes before transferring to wire racks to cool completely.

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Blackberry Oatmeal Cookies



- 1 cup butter, softened to room temperature
- 1 cup light brown sugar
- 1/2 cup white sugar
- 2 eggs
- 2 tsp vanilla extract
- 1 1/4 cups flour + 2 Tbsp flour, divided
- 1/2 tsp baking soda
- 1 tsp salt
- 3 cups quick oats
- 1 cup white chocolate chips
- 1 cup blackberries, quartered

1. Preheat the oven to 325°. Line a baking sheet with parchment paper. Set aside.
2. Cream the butter and sugars together for 2-3 minutes. Beat in eggs and vanilla for 2-3 minutes.
3. In a separate bowl, combine 1 1/4 cups of flour, baking soda, salt. Add to the creamed mixture and mix just until combined. Gently mix in the white chocolate chips and oats.
4. Place the remaining 2 tablespoons of flour in a small bowl and gently coat the blackberry pieces until evenly coated. Very gently fold the blackberries into the cookie dough, just enough to distribute them evenly into the mixture.
5. Scoop dough into tablespoon-sized balls, and place 2 inches apart on prepared pan.
6. Bake 12-13 minutes. Cool on the pan for about 5 minutes before transferring to a wire rack to cool completely.

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