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Homemade Golden Oreo Cookies

- 15.25 oz. Butter Yellow cake mix
- 2 eggs, room temperature
- 1/2 cup oil

Cream Cheese Frosting:

- 1/4 cup butter, softened
- 4 oz. cream cheese, softened
- 1 tsp. vanilla extract
- 2 cups powdered sugar



Cookie Dough: Preheat the oven to 350°F and line two baking sheets with parchment paper or silicone mats and set aside. In a large mixing bowl, mix together the cake mix, oil and eggs thoroughly. Cover and chill in the fridge for 30 minutes. This is an optional step, but it helps to keep the cookies from spreading too much. **Bake:** Once chilled, use a small cookie scoop or a spoon to drop 1 tablespoon sized balls onto the baking sheets. Space them a few inches apart to leave room for the cookies to spread. Bake for 8-9 minutes. Allow the cookies to cool in the pan for about 5 minutes before transferring to a wire cooling rack to cool completely.

Cream Cheese Filling: While the cookies bake, you can prepare the frosting. In a medium mixing bowl using a hand mixer, beat the butter and cream cheese until smooth and creamy. Add the vanilla extract and mix until well combined. Add the powdered sugar a little at a time and mix again until all the sugar has been added and the frosting is smooth. **Assemble:** Once the cookies have cooled, you can use a piping bag or an icing spatula and put the icing on the bottom of a cookie. Then grab another cookie to place on top and you have a cookie sandwich! Repeat with the rest of the cookies. Serve immediately and enjoy!

<https://familycookierecipes.com/homemade-golden-oreo-cookies/>



Cake Mix Rolo Cookies

- 1 box chocolate cake mix
- 1/2 cup butter, softened
- 1 egg
- 36 Rolo candies



Preheat oven to 375°F. In a large bowl, combine cake mix, butter and egg until well combined. Scoop out about a tablespoon of dough at a time and wrap around a Rolo candy, forming a ball around the candy. Make sure you have just enough dough to cover the Rolo. Place balls of dough on a well-greased cookie sheet. (I like to use silicone baking mats when making cookies, especially these ones because some of the caramel will inevitably leak out of the bottom of some of the cookies.) Bake cookies for about 8 minutes. If desired, sprinkle a little bit of granulated sugar on top while still hot. Let cool for a few minutes before devouring! (The cookies do taste great when completely cooled too, but there is just something about warm caramel that can't be beat so make sure to eat at least one while they are still are warm!)

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