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No Bake Oatmeal Raisin Cookies

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| -1 ½ cups sugar | -1/2 tsp. ground cinnamon |
| -3/4 cup butter | -1/8 tsp. allspice |
| -2/3 cup milk | -1/2 tsp. salt |
| -3.4 oz. instant vanilla pudding mix | -1 cup raisins |
| -1 tsp. vanilla extract | -3 ½ cups quick oats |



Dough: In a large saucepan, mix sugar, butter and milk over medium heat. Stirring occasionally, melt and bring to a boil. Let the mixture boil for 5 minutes. Remove from heat. Add the vanilla pudding mix, the vanilla extract and the spices, including the salt. Whisk until the mixture is smooth. Stir in the raisins and oats. **Set & Chill:** Line a baking sheet with wax paper or a silicon mat; continue to drop spoonfuls of cookie dough onto the sheet. Let cool before removing from the wax paper; this typically takes 15-20 minutes. Serve and enjoy these no-bake treats.

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Peanut Butter Banana Cookies

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| -2 ½ cups flour | -1 banana, smashed |
| -1/2 tsp. baking soda | -3.4 oz. package banana cream instant pudding mix |
| -1/2 tsp. salt | -2 large eggs |
| -1/2 cup butter, softened | -2 cups peanut butter chips |
| -1 cup granulated sugar | |



Prep: Preheat oven to 350°F and prepare baking sheets by lining with parchment paper or silicon mat. **Dough:** Whisk together flour, baking soda and salt, then set aside. In a separate bowl, combine butter and sugar and mix with an electric mixer. Add banana, dry pudding mix and the eggs, then mix together until smooth. Pour dry ingredients into the mixing bowl with banana mixture and mix slowly until incorporated. Add the peanut butter chips and stir to combine. **Bake:** Scoop rounded tablespoonfuls of cookie dough onto parchment lined baking pan. Bake at 350°F for 10 minutes or until slightly golden. Let cookies cool for several minutes on the cookie sheet before transferring to a cooling rack. Serve and enjoy!

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