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Homemade Oreo Cookies



Cookies:

- 1 3/4 cup all-purpose flour
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 1/2 cup cocoa powder
- 1 egg, room temperature
- 1/2 tsp. salt
- 1 tsp. vanilla extract

Filling:

- 1/4 cup unsalted butter, room temperature
- 1 1/2 cup powdered sugar
- 1/2 tsp. vanilla extract

Preheat oven to 375°F. Line a baking sheet with parchment paper. In a large bowl, beat the butter and sugar until light and fluffy. Mix in salt, egg, and vanilla. Add the cocoa powder, mix to combine. Add the flour, a little at a time. Gather the dough, and knead it gently for 10 seconds. Roll the dough to a thickness of 1/4-inch. Use a 2-inch diameter round cutter to cut shapes, then place on the prepared baking sheets. Bake the cookies for about 9-12 minutes. Do not overcook. Let cookies rest on the baking sheet for 5 minutes and then transfer to a wire rack to cool completely. To make the frosting, mix the butter until creamy and smooth. Mix in powdered sugar and vanilla. Using a piping bag or a spoon, frost the bottoms of half the cookies, then sandwich with another cookie.

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Oatmeal Chocolate Chip Cookie Bars



- 1 3/4 cups flour
- 3/4 tsp. baking soda
- 1/4 tsp. salt
- 1 cup oats
- 3/4 cup butter, softened
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1 tsp. vanilla extract
- 1-2 cups semi-sweet chocolate chips

Preheat oven to 375°F. Mix together the dry ingredients and set aside. Use an electric mixer to beat the butter, sugars, egg and vanilla together. Mix for at least 2-3 minutes. Add the dry ingredients to the butter/sugar mixture and mix until combined. Add the chocolate chips and mix them in. Press the cookie dough into a greased 9x13 pan until evenly distributed. Bake for 18-20 minutes, or until the tops and edges start to turn a light golden brown. Cool, then slice and serve!

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