

## Pink Chocolate Chip Cookies

### Ingredients

- 1 box (18.25 oz) strawberry cake mix, like Duncan Hines
- 1 teaspoon baking powder
- 2 large eggs
- 1/3 cup vegetable/canola oil
- 1/2 teaspoon pure vanilla extract
- 1 and 1/4 cups semi-sweet chocolate chips

### Instructions

1. Preheat oven to 350°F (177°C). Line large baking sheet with parchment paper or silicone baking mat. Set aside.
2. In a large bowl, mix together the cake mix and baking powder. Set aside. In a smaller bowl, whisk together the eggs, oil, and vanilla by hand. Add the egg mixture to the cake mixture and stir to form a dough- stir vigorously until all of the pockets of dry cake mix are gone. Gently mix in the chocolate chips
3. Drop rounded balls of dough, about 2 Tablespoons each, onto prepared baking sheet. Stick a few more chocolate chips on top of the cookie dough balls if you want them for looks, if desired. Make sure the balls of dough are taller than they are wide. See here for more details.
4. Bake for 10 minutes – do not let the cookies get brown. Allow to cool on baking sheet for 3 minutes; they will be very soft at first. As they cool, the tops may settle down; press them down gently with your fingers if they are not sinking much. Transfer to a wire rack to cool completely. Store in an airtight container for up to one week.

## Pink Lemonade Rice Krispy Treats

### INGREDIENTS

- 6 cups Rice Krispy Cereal
- 16 oz. bag or 9 cups mini marshmallows
- 4 tbs. salted butter
- 3/4 teaspoon lemon extract
- Pink food coloring
- Sprinkles

### DIRECTIONS

1. In a large pot, melt butter and 7 cups of mini marshmallows on medium heat. Make sure you stir every 15-30 seconds until the two ingredients are combined.
2. Mix in a few drops of pink food coloring and lemon extract.
3. Add in Rice Krispy cereal and mix until everything is coated in the marshmallow mixture.
4. Let sit for 1 minute to cool.
5. Add remaining marshmallows 1 cups at a time. Stir after each addition.
6. Spray a 9x13" pan with non-stick cooking spray and then pour mixture into pan.
7. Spray non-stick cooking spray on your hands and press mixture down into the pan.
8. Add sprinkles all over the top and lightly press down.
9. Place in the refrigerator for at least 30 minutes.
10. Once the treats are cooled, cut them into individual servings.

\*Makes 12 bars