

# Recipe

## Two-Ingredient Sugar Cake Cookies



Need a quick dessert but don't have any butter, eggs, or oil? No problem! These sugar cake cookies have a unique light and spongy texture and can be made with a just a few simple ingredients. Now that's both a money and time saver! Plus, this easy recipe is a life-saver on a rainy or snowy day... get the kids involved and have a little baking fun.

### Shop at Dollar Tree – Here's What You'll Need:

- Package of Sugar Cookie Mix
- One Can of Lemon-Lime Soda or Ginger Ale (if you are watching your waist, use diet!)

### Easy Step-By-Step Directions:

1. Pour the cookie mix into a bowl and stir in enough soda so that batter is wet throughout.  
There should be about  $\frac{1}{4}$  cup of soda per 5 ounces of cookie mix. The batter should look a little thicker than pancake batter, so you can spoon it onto the cookie sheet without it being runny.
2. Line your cookie sheet with wax paper or spray with cooking spray — the lack of fat and oil (because you aren't adding oil or butter) will make the cookies stick otherwise.
3. Spoon 1-2 tbsp. of batter per cookie onto the cookie sheet.
4. Bake at the temperature and time listed in the directions on the cookie mix package.  
The cookies are finished when the bottom edges are *just* turning golden brown.  
The cookies will remain fairly white in color.
5. Remove the cookies and let them cool.

### Fun Tips:

- Sprinkle a dash of cinnamon and sugar on the top of each cookie for added flavor.
- Get the kids involved and frost and decorate the cookies — an easy and fun idea for a rainy or snowy day.

- The not-too-crunchy texture of these cookies would be great for ice cream sandwiches! Simply add a spoonful of ice cream to the middle of one cookie, top with a second cookie, and freeze for another yummy treat.