



## [Watermelon Cookies](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 20 minutes

Cook time: 10 Minutes

### **Watermelon Cookies Recipe Mise en Place:**

- [Parchment Paper](#)
- Large Bowl
- [Measuring Cup](#)
- [Measuring Spoons](#)
- [Spatula](#) or Large Spoon
- Drinking Glass
- [Cookie Spatula](#)
- Wax Paper
- [Wire Baking Rack](#)
- Knife or Frosting Knife

### **Watermelon Cookies Recipe Ingredients:**

- 2 pouches [Funfetti Vibrant Green Cake Mix](#) (8.25oz each)
- 1 tsp Baking Powder
- 2 Eggs
- 1/3 cup Vegetable Oil
- 1 tsp [Vanilla Extract](#)
- 1/2 tsp [Watermelon Flavoring](#) (optional)
- 15.6oz [Funfetti Hot Pink Frosting](#) (1 can)
- 1 cup [Mini Semi-Sweet Chocolate Chips](#)

### **Watermelon Cookies Recipe Directions:**

- Preheat oven to 350°.
- Line a cookie sheet with parchment paper; set aside.
- In a large bowl, combine 2 pouches [Funfetti Vibrant Green Cake Mix](#). Don't be alarmed at the blue color of the mix. As soon as you combine it with the eggs, it will turn green.
- Add the baking powder; whisk to blend.
- Add eggs, oil, [vanilla extract](#) and [watermelon flavoring](#) to cake mix; stir until well incorporated. Note that the watermelon flavoring is optional for a hint of watermelon flavor.
- Roll the cookie dough between your hands into 1 inch balls and place on the cookie sheet at least 2 inches apart.
- Using the bottom of a drinking glass, flatten each cookie slightly.
- Bake for 10 minutes.
- Cool on the baking sheet for 3-5 minutes before transferring to a cooling rack. Allow cookies to cool completely on the wire rack.
- Line a cookie sheet with wax paper.
- Once the watermelon cookies are cooled, frost each cookie using [Funfetti Hot Pink Frosting](#). Do not cover entirely, leave a ¼ inch side boundary from the edge of the cookie.
- Place the frosted watermelon cookies on the wax paper-lined baking sheet.
- Add 8-10 [mini semi-sweet chocolate chips](#), with the flat side down, on top of each cookie to resemble watermelon seeds.

- Makes 18 Watermelon Cookies