# 50 Christmas Cookie RECIPES



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# Welcome, Christmas Friends!

There's something special about baking Christmas cookies. It fills the kitchen with wonderful smells, brings back happy memories and creates new traditions to share.

In this collection, you'll find 50 of our favorite Christmas cookie recipes, from classic favorites to fun new treats.

We hope these recipes bring joy to your home, your family and your holiday season!



***We'd love to see your baking!***

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# Vanilla Sprinkle Butter Cookies

Recipe 1



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 1 large egg yolk
- [ ] 2 tsp vanilla extract
- [ ] 2¼ cups all-purpose flour
- [ ] ¼ tsp salt
- [ ] ⅓ cup red and green sprinkles

## Directions

1. Beat butter and sugar until light and fluffy.
2. Mix in egg yolk and vanilla.
3. Add flour and salt; mix until a soft dough forms.
4. Chill dough for 30 minutes. Preheat oven to 350°F.
5. Roll into 1-inch balls. Press tops into sprinkles and place on lined baking sheets.
6. Flatten slightly. Bake 10–12 minutes, until edges are lightly golden.
7. Cool on the baking sheet for 5 minutes, then transfer to a wire rack.

# Orange Zest Butter Cookies

Recipe 2



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 1 large egg yolk
- [ ] 1½ tsp vanilla extract
- [ ] 1 Tbsp orange zest (about 1 large orange)
- [ ] 2¼ cups all-purpose flour
- [ ] ¼ tsp salt



## Directions

1. Beat butter and sugar until light and fluffy.
2. Mix in egg yolk, vanilla and orange zest.
3. Add flour and salt; mix until a soft dough forms.
4. Chill dough for 30 minutes. Preheat oven to 350°F.
5. Roll into 1-inch balls and place on a lined baking sheet.
6. Flatten slightly and bake 10–12 minutes, until edges are lightly golden.
7. Cool on the baking sheet for 5 minutes, then transfer to a wire rack.

# Lemon Glaze Butter Cookies

Recipe 3



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 1 large egg yolk
- [ ] 2 tsp lemon extract
- [ ] 2¼ cups all-purpose flour
- [ ] ¼ tsp salt

***For the Glaze:***

- [ ] 1 cup powdered sugar
- [ ] 2–3 Tbsp fresh lemon juice
- [ ] 1 tsp lemon zest

## Directions

1. Beat butter and sugar until light and fluffy.
2. Mix in egg yolk and lemon extract.
3. Add flour and salt; mix until a soft dough forms.
4. Roll into 1-inch balls and place on a lined baking sheet.
5. Bake at 350°F for 10–12 minutes, until edges are lightly golden.
6. Cool completely on a wire rack.
7. In a small bowl, whisk together powdered sugar, lemon juice and zest. Drizzle over cooled cookies.



# Chocolate-Dipped Butter Cookies

Recipe 4



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 1 large egg yolk
- [ ] 2 tsp vanilla extract
- [ ] 2¼ cups all-purpose flour
- [ ] ¼ tsp salt

*For the Chocolate Coating:*

- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1 tsp vegetable oil
- [ ] Holiday sprinkles (optional)



## Directions

1. Beat butter and sugar until light and fluffy.
2. Mix in egg yolk and vanilla extract.
3. Add flour and salt; mix until a soft dough forms.
4. Pipe or press cookies onto a lined baking sheet.
5. Bake at 350°F for 10–12 minutes, until edges are lightly golden.
6. Cool completely on a wire rack.
7. Melt chocolate chips and oil in a microwave-safe bowl in 30-second intervals, stirring until smooth.
8. Dip half of each cookie in the chocolate and add sprinkles, if desired. Let set until firm.
9.

# Cranberry Pistachio Butter Cookies

Recipe 5



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 1 large egg yolk
- [ ] 2 tsp vanilla extract
- [ ] 2¼ cups all-purpose flour
- [ ] ¼ tsp salt
- [ ] ½ cup dried cranberries, chopped
- [ ] ½ cup pistachios, chopped

## Directions

1. Beat butter and sugar until light and fluffy.
2. Mix in egg yolk and vanilla extract.
3. Add flour and salt; mix until a soft dough forms.
4. Stir in cranberries and pistachios.
5. Roll into 1-inch balls and place on a lined baking sheet.
6. Bake at 350°F for 10–12 minutes, until edges are lightly golden.
7. Cool on the baking sheet for 5 minutes, then transfer to a wire rack.



# Christmas Cutout Sugar Cookies

Recipe 6



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2¼ cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt

*For the Icing (Optional):*

- [ ] 1½ cups powdered sugar
- [ ] 2–3 tbsp milk
- [ ] ½ tsp vanilla extract
- [ ] Food coloring and sprinkles (optional)

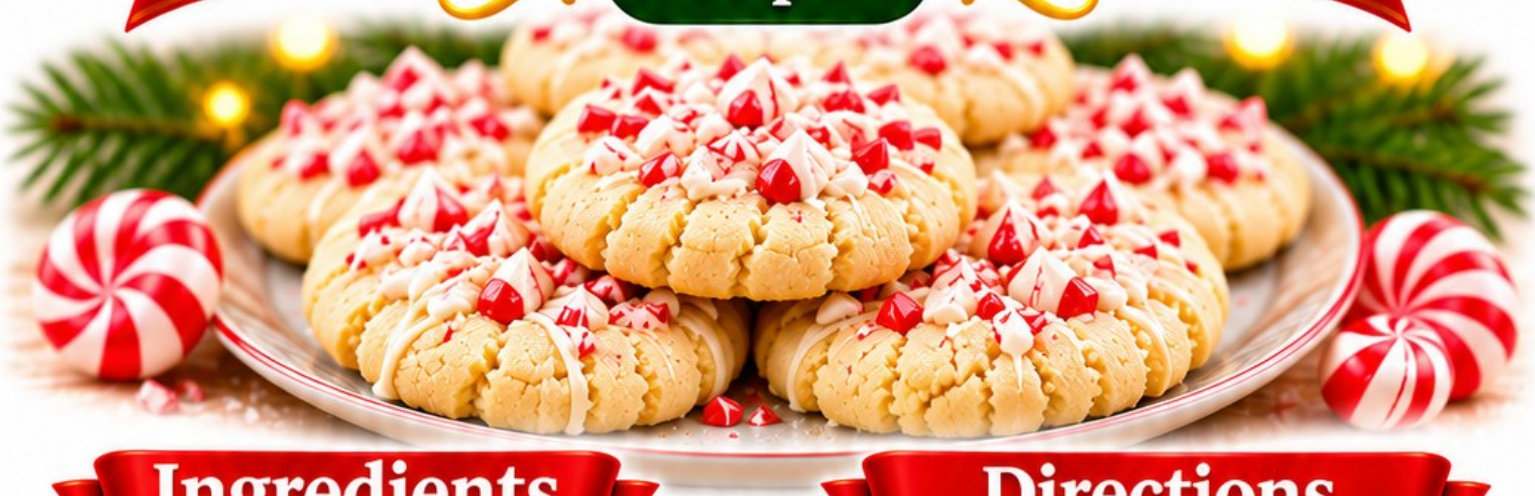


## Directions

1. Beat butter and sugar until light and fluffy.
2. Mix in egg and vanilla extract.
3. In a separate bowl, whisk flour, baking powder and salt.
4. Add dry ingredients to the butter mixture and mix until a soft dough forms.
5. Chill dough for 30 minutes.
6. Roll dough to ¼-inch thickness on a floured surface and cut into Christmas shapes.
7. Place on a lined baking sheet.
8. Bake at 350°F for 8–10 minutes, until edges are lightly golden.
9. Cool completely, then decorate with icing and sprinkles if desired.

# Peppermint Sugar Cookies

Recipe 7



## Ingredients

- ½ cup unsalted butter, softened
- ¾ cup granulated sugar
- 1 large egg
- ½ tsp peppermint extract
- 1¾ cups all-purpose flour
- ½ tsp baking soda
- ¼ tsp salt
- ½ cup white chocolate chips
- ¼ cup crushed peppermint candies

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter and sugar until fluffy. Add egg and peppermint extract.
3. Whisk flour, baking soda and salt; mix into the butter mixture.
4. Scoop tablespoon-sized portions onto baking sheets, 2 inches apart.
5. Bake 10–12 minutes, until edges are set. Cool completely.
6. Melt white chocolate chips in short microwave intervals, stirring until smooth.
7. Drizzle cookies with chocolate and sprinkle with crushed peppermint. Let set.

# Cinnamon Sugar Cookies

Recipe 8



## Ingredients

- ½ cup unsalted butter, softened
- ¾ cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1¾ cups all-purpose flour
- ½ tsp cream of tartar
- ½ tsp baking soda
- ¼ tsp salt
- 2 tbsp granulated sugar (coating)
- 2 tsp ground cinnamon (coating)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter and sugar until creamy. Mix in egg and vanilla.
3. Whisk flour, cream of tartar, baking soda and salt; combine with wet ingredients.
4. Mix coating sugar and cinnamon in a small bowl.
5. Roll dough into 1-inch balls, then coat with cinnamon sugar.
6. Place 2 inches apart on baking sheets. Bake 9–11 minutes, until edges are set.
7. Cool on the sheets for 5 minutes, then transfer to a wire rack.

# Eggnog Sugar Cookies

Recipe 9



## Ingredients

- ☐ ½ cup unsalted butter, softened
- ☐ ¾ cup granulated sugar
- ☐ 1 large egg
- ☐ ½ cup eggnog
- ☐ 1 tsp vanilla extract
- ☐ 1¾ cups all-purpose flour
- ☐ ½ tsp baking powder
- ☐ ¼ tsp baking soda
- ☐ ¼ tsp salt
- ☐ ¼ tsp ground nutmeg (plus more for topping)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter and sugar until light and fluffy. Add egg, eggnog and vanilla; mix well.
3. Whisk flour, baking powder, baking soda, salt and nutmeg in a separate bowl.
4. Add dry ingredients to the wet ingredients and mix until a soft dough forms.
5. Scoop tablespoon-sized portions onto baking sheets, 2 inches apart.
6. Bake 9–11 minutes, until edges are lightly golden.
7. Cool completely, then sprinkle with a little ground nutmeg if desired.

# Red and Green Sugar Cookies

Recipe 10



## Ingredients

- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1¾ cups all-purpose flour
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] Red food coloring
- [ ] Green food coloring
- [ ] ¼ cup granulated sugar (for rolling)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter and sugar until creamy. Add egg and vanilla.
3. Whisk flour, baking soda and salt; mix into the butter mixture until a soft dough forms.
4. Divide dough in half. Tint one half red and the other half green with food coloring. Mix until evenly colored.
5. Roll each dough into 1-inch balls, then roll in granulated sugar.
6. Place 2 inches apart on baking sheets.
7. Bake 9–11 minutes, until edges are set. Cool on the sheets for 5 minutes, then transfer to a wire rack.

# Chocolate Crinkle Cookies

Recipe 11



## Ingredients

- ½ cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1¼ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 2 tsp baking powder
- ¼ tsp salt
- ½ cup powdered sugar (for rolling)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter and sugar until light and fluffy. Add eggs and vanilla; mix well.
3. Whisk flour, cocoa powder, baking powder and salt; add to the wet ingredients.
4. Chill dough for 30 minutes.
5. Roll into 1-inch balls and coat generously in powdered sugar.
6. Bake 10–12 minutes, until cracked and set. Cool on a wire rack.

# Double Chocolate Chip Cookies

Recipe 12



## Ingredients

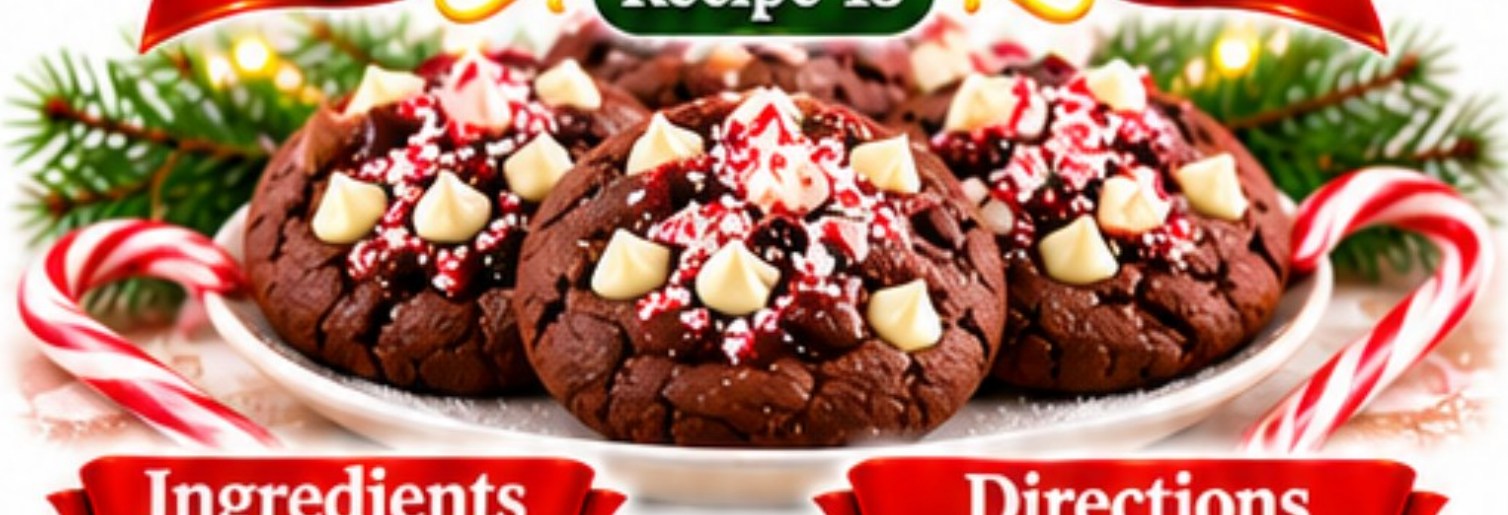
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup brown sugar, packed
- [ ] ¼ cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1½ cups all-purpose flour
- [ ] ½ cup unsweetened cocoa powder
- [ ] 1 tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1½ cups chocolate chips

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter, brown sugar and granulated sugar until creamy.
3. Add eggs and vanilla; mix well.
4. Whisk flour, cocoa powder, baking soda and salt; stir into the butter mixture.
5. Fold in chocolate chips.
6. Drop by rounded tablespoons onto baking sheets, 2 inches apart.
7. Bake 9–11 minutes, until set. Cool on the sheets for 5 minutes, then transfer to a wire rack.

# Peppermint Chocolate Cookies

Recipe 13



## Ingredients

- ½ cup unsalted butter, softened
- ¾ cup brown sugar, packed
- ¼ cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1¼ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ tsp baking soda
- ¼ tsp salt
- ¾ cup white chocolate chips
- ½ cup crushed peppermint candies

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter and sugars until light and fluffy. Add egg and vanilla; mix well.
3. Whisk flour, cocoa powder, baking soda and salt; stir into the butter mixture.
4. Fold in white chocolate chips and crushed peppermint.
5. Scoop dough onto baking sheets, 2 inches apart.
6. Bake 9–11 minutes, until set. Cool on the sheets for 5 minutes, then transfer to a wire rack.

# Chocolate Cherry Cookies

Recipe 14



## Ingredients

- ½ cup unsalted butter, softened
- ¾ cup brown sugar
- ¼ cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1¼ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ tsp baking soda
- ¼ tsp salt
- ¾ cup chocolate chips
- ¾ cup chopped maraschino cherries (patted dry)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter and sugars until creamy. Add egg and vanilla; mix well.
3. Whisk flour, cocoa powder, baking soda and salt; stir into the butter mixture.
4. Fold in chocolate chips and chopped cherries.
5. Drop by rounded tablespoons onto baking sheets, 2 inches apart.
6. Bake 9–11 minutes, until set. Cool on the sheets for 5 minutes, then transfer to a wire rack.

# Mocha Chocolate Cookies

## Recipe 15



## Ingredients

- ½ cup unsalted butter, softened
- ¾ cup brown sugar, packed
- ¼ cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 Tbsp instant coffee granules
- 1¼ cups all-purpose flour
- ⅓ cup unsweetened cocoa powder
- ½ tsp baking soda
- ¼ tsp salt
- 1 cup chocolate chips (semi-sweet or dark)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter and both sugars until light and fluffy. Add egg and vanilla; mix well.
3. Dissolve instant coffee granules in 1 Tbsp hot water. Add to the butter mixture; stir until combined.
4. Whisk flour, cocoa powder, baking soda and salt in a separate bowl.
5. Add dry ingredients to wet ingredients and mix until just combined.
6. Fold in chocolate chips.
7. Drop by rounded tablespoons onto baking sheets, 2 inches apart.
8. Bake 9–11 minutes, until set. Cool on the sheets for 5 minutes, then transfer to a wire rack.

# Classic Vanilla Shortbread Cookies

Recipe 16



## Ingredients

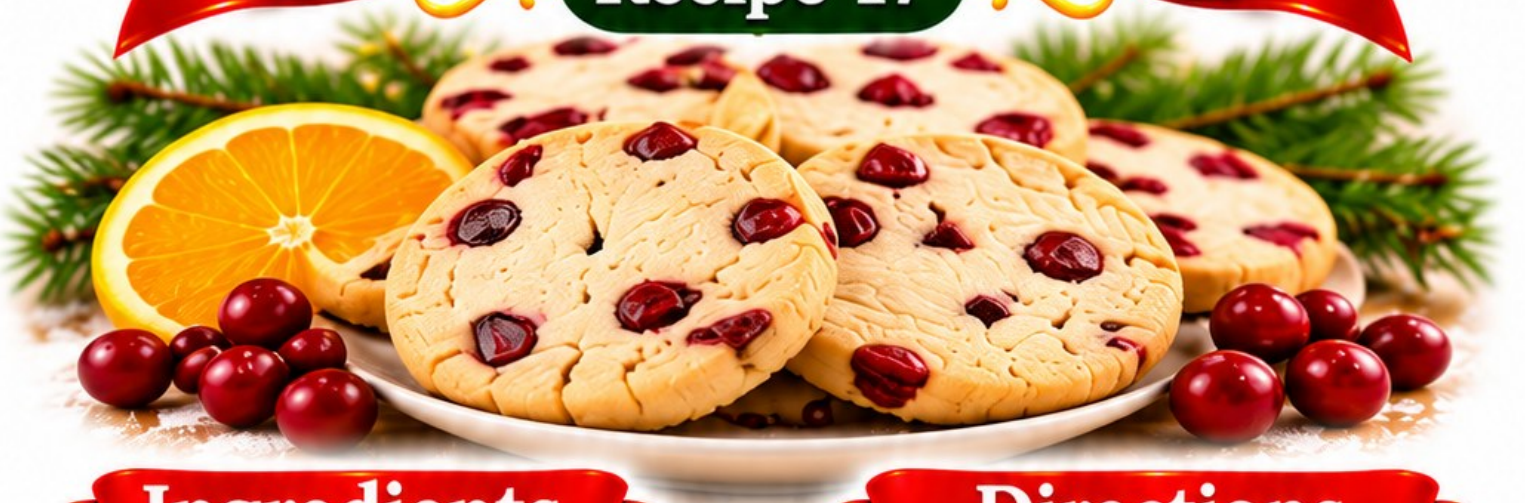
- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] ¼ tsp salt

## Directions

1. Preheat oven to 325°F. Line baking sheets with parchment.
2. Beat butter and powdered sugar until light and fluffy. Add vanilla; mix well.
3. Whisk flour and salt together; add to the butter mixture and mix until soft dough forms.
4. Roll dough to ½-inch thickness and cut into shapes.
5. Place on baking sheets and bake 12–15 minutes, until edges are lightly golden.
6. Cool on the sheets for 5 minutes, then transfer to a wire rack.

# Cranberry Orange Shortbread Cookies

Recipe 17



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup granulated sugar
- [ ] 1 Tbsp orange zest
- [ ] 1 tsp orange extract (or vanilla)
- [ ] 2 cups all-purpose flour
- [ ] ½ cup dried cranberries, chopped
- [ ] ¼ tsp salt

## Directions

1. Preheat oven to 325°F. Line baking sheets with parchment.
2. Beat butter and sugar until light and fluffy. Add orange zest and extract; mix well.
3. Whisk flour and salt together; stir into the butter mixture.,
4. Fold in chopped cranberries.
5. Shape into 1-inch balls or a log, then slice into rounds.
6. Bake 12–14 minutes, until edges are lightly golden. Cool on a wire rack.

# Chocolate Chip Shortbread Cookies

Recipe 18



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup granulated sugar
- [ ] ½ cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 2½ cups all-purpose flour
- [ ] ½ cup mini chocolate chips
- [ ] ¼ tsp salt

## Directions

1. Preheat oven to 325°F. Line baking sheets with parchment.
2. Beat butter, granulated sugar and powdered sugar until light and fluffy. Add vanilla; mix well.
3. Whisk together flour and salt, then gradually add to the butter mixture.
4. Fold in mini chocolate chips.
5. Shape into 1-inch balls or a log and slice into rounds.
6. Bake 12–15 minutes, until edges are lightly golden. Cool on a wire rack.

# Rosemary Lemon Shortbread Cookies

Recipe 19



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup granulated sugar
- [ ] 1 Tbsp lemon zest (about 1 lemon)
- [ ] 1 tsp fresh rosemary, finely chopped
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] ¼ tsp salt

## Directions

1. Preheat oven to 325°F. Line baking sheets with parchment.
2. Beat butter and sugar until light and fluffy. Add lemon zest, rosemary and vanilla; mix well.
3. Whisk together flour and salt, then gradually add to the butter mixture.
4. Shape dough into a log, wrap in plastic wrap and chill for 30 minutes.
5. Slice into ½–inch rounds and place on baking sheets.
6. Bake 12–15 minutes, until edges are lightly golden. Cool on a wire rack.

# Pecan Shortbread Cookies

Recipe 20



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup granulated sugar
- [ ] ½ cup packed light brown sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] ½ tsp salt
- [ ] 1 cup pecans, finely chopped

## Directions

1. Preheat oven to 325°F. Line baking sheets with parchment.
2. Beat butter, granulated sugar and brown sugar until light and fluffy. Add vanilla; mix well.
3. Whisk together flour and salt, then gradually add to the butter mixture.
4. Stir in chopped pecans.
5. Shape into 1-inch balls or a log and slice into rounds.
6. Bake 12–15 minutes, until edges are lightly golden. Cool on a wire rack.

# Oatmeal Raisin Spice Cookies

Recipe 21



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ¾ cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 2 cups old-fashioned oats
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1½ tsp ground cinnamon
- [ ] ½ tsp ground nutmeg
- [ ] ½ tsp salt
- [ ] 1 cup raisins

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter, brown sugar and granulated sugar until light and fluffy. Add eggs and vanilla; mix well.
3. In a separate bowl, whisk together oats, flour, baking soda, cinnamon, nutmeg and salt.
4. Gradually add dry ingredients to the butter mixture, mixing until combined. Stir in raisins.
5. Drop rounded tablespoons of dough onto baking sheets, about 2 inches apart.
6. Bake 10–12 minutes, until edges are lightly golden. Cool on a wire rack.

# Cranberry White Chocolate Oatmeal Cookies

Recipe 22



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ¾ cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 2 cups old-fashioned oats
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp ground cinnamon
- [ ] ½ tsp salt
- [ ] 1 cup dried cranberries
- [ ] 1 cup white chocolate chips

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter, brown sugar and granulated sugar until light and fluffy. Add eggs and vanilla; mix well.
3. In a separate bowl, whisk together oats, flour, baking soda, cinnamon and salt.
4. Gradually add dry ingredients to the butter mixture, mixing until combined.
5. Stir in cranberries and white chocolate chips.
6. Drop rounded tablespoons of dough onto baking sheets, about 2 inches apart.
7. Bake 10–12 minutes, until edges are lightly golden. Cool on a wire rack.

# Maple Pecan Oatmeal Cookies

Recipe 23



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp maple extract
- [ ] 2 cups old-fashioned oats
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp ground cinnamon
- [ ] ½ tsp salt
- [ ] 1 cup chopped pecans

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter, brown sugar and granulated sugar until light and fluffy. Add eggs and maple extract; mix well.
3. In a separate bowl, whisk together oats, flour, baking soda, cinnamon and salt.
4. Gradually add dry ingredients to the butter mixture, mixing until combined.
5. Stir in chopped pecans.
6. Drop rounded tablespoons of dough onto baking sheets, about 2 inches apart.
7. Bake 10–12 minutes, until edges are lightly golden. Cool on a wire rack.

# Apple Cinnamon Oatmeal Cookies

Recipe 24



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp mapile extract
- [ ] 2 cups old-fashioned oats
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp ground cinnamon
- [ ] ½ tsp salt
- [ ] 1½ cups peeled, chopped apples (about 2 apples)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter, brown sugar and granulated sugar until light and fluffy. Add eggs and vanilla; mix well.
3. In a separate bowl, whisk together oats, flour, baking soda, cinnamon and salt.
4. Gradually add dry ingredients to the butter mixture, mixing until combined.
5. Stir in chopped apples.
6. Drop rounded tablespoons of dough onto baking sheets, about 2 inches apart.
7. Bake 10–12 minutes, until edges are lightly golden. Cool on a wire rack.

# Chocolate Chip Oatmeal Cookies

Recipe 25



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 2 cups old-fashioned oats
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp ground cinnamon
- [ ] ½ tsp salt
- [ ] 1½ cups semi-sweet chocolate chips

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment.
2. Beat butter, brown sugar and granulated sugar until light and fluffy. Add eggs and vanilla; mix well.
3. In a separate bowl, whisk together oats, flour, baking soda, cinnamon and salt.
4. Gradually add dry ingredients to the butter mixture, mixing until combined.
5. Stir in chocolate chips.
6. Drop rounded tablespoons of dough onto baking sheets, about 2 inches apart.
7. Bake 10–12 minutes, until edges are lightly golden. Cool on a wire rack.

# Peanut Butter Blossoms

Recipe 26



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup creamy peanut butter
- [ ] 1 cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 2 ¾ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] Additional granulated sugar, for rolling
- [ ] About 24 chocolate kisses, unwrapped (Hershey's Kisses®)

## Directions

1. Preheat oven to 375°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter, peanut butter, brown sugar and granulated sugar until light and fluffy. Add egg and vanilla; mix well.
3. In a separate bowl, whisk together flour, baking soda and salt.
4. Gradually add dry ingredients to the butter mixture, mixing until combined.
5. Roll dough into 1-inch balls, then roll in granulated sugar and place on prepared sheets.
6. Bake for 8–10 minutes, until edges are set and tops are slightly cracked.
7. Immediately press a chocolate kiss into the center of each cookie. Cool on a wire rack.

# Peanut Butter Chocolate Chip

## Recipe 27



## Ingredients

- [ ] 1 cup creamy peanut butter
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] 2 cups chocolate chips

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat peanut butter, butter, brown sugar and granulated sugar until light and fluffy.
3. Add eggs and vanilla; mix well.
4. In a separate bowl, whisk together flour, baking soda and salt.
5. Gradually add dry ingredients to the peanut butter mixture, mixing until combined.
6. Stir in chocolate chips.
7. Drop rounded tablespoons of dough onto prepared sheets.
8. Bake for 10–12 minutes, until edges are lightly golden.
9. Cool on a wire rack.

# Peanut Butter Jam Cookies

## Recipe 28



## Ingredients

- [ ] 1 cup creamy peanut butter
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1¾ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup seedless jam (strawberry, raspberry or your favorite)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat peanut butter, butter and brown sugar until light and fluffy.
3. Add egg and vanilla; mix well.
4. In a separate bowl, whisk together flour, baking soda and salt.
5. Gradually add dry ingredients to the peanut butter mixture, mixing until combined.
6. Roll dough into 1-inch balls and place on prepared sheets.
7. Press a small thumbprint in each ball and fill with about ½ teaspoon of jam.
8. Bake for 10–12 minutes, until lightly golden.
9. Cool on a wire rack.

# Peanut Butter Pretzel Cookies

## Recipe 29



## Ingredients

- [ ] 1 cup creamy peanut butter
- [ ] ½ cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] ½ cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract
- [ ] 1½ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ¼ tsp salt
- [ ] 2 cups mini pretzels (about 40)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat peanut butter, butter, brown sugar and granulated sugar until light and fluffy.
3. Add egg and vanilla; mix well.
4. In a separate bowl, whisk together flour, baking soda and salt.
5. Gradually add dry ingredients to the peanut butter mixture, mixing until combined.
6. Scoop tablespoons of dough onto prepared sheets.
7. Gently press a mini pretzel into the top of each cookie.
8. Bake for 10–12 minutes, until edges are lightly golden.
9. Cool on a wire rack.

# Peanut Butter Candy Cookies

## Recipe 30



## Ingredients

- 1 cup creamy peanut butter
- ½ cup unsalted butter, softened
- 1 cup brown sugar, packed
- ½ cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1½ cups all-purpose flour
- 1 tsp baking soda
- ¼ tsp salt
- 1 cup milk chocolate chips
- 1 cup red and green M&M's® (or your favorite candy pieces)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat peanut butter, butter, brown sugar and granulated sugar until light and fluffy.
3. Add egg and vanilla; mix well.
4. In a separate bowl, whisk together flour, baking soda and salt.
5. Gradually add dry ingredients to the peanut butter mixture, mixing until combined.
6. Stir in chocolate chips and M&M's®.
7. Drop rounded tablespoons of dough onto prepared sheets.
8. Bake for 10–12 minutes, until edges are lightly golden.
9. Cool on a wire rack.

# Classic Ginger Molasses Cookies

## Recipe 31



## Ingredients

- ½ cup unsalted butter, softened
- ½ cup brown sugar, packed
- ½ cup molasses
- 1 large egg
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- ½ tsp ground cloves
- ½ tsp baking soda
- ¼ tsp salt
- ¼ cup granulated sugar (for rolling)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and brown sugar until light and fluffy.
3. Add molasses, egg and vanilla; mix well.
4. In a separate bowl, whisk together flour, ginger, cinnamon, cloves, baking soda and salt.
5. Gradually add dry ingredients to the molasses mixture, mixing until combined.
6. Scoop tablespoonfuls of dough and roll into balls.
7. Roll each ball in granulated sugar and place on prepared sheets.
8. Bake for 10–12 minutes, until cracked on top.
9. Cool on a wire rack.

# Gingerbread Cutout Cookies

## Recipe 32



## Ingredients

- ¾ cup unsalted butter, softened
- ¾ cup brown sugar, packed
- ½ cup molasses
- 1 large egg
- 1 tsp vanilla extract
- 3 cups all-purpose flour
- 2 tsp ground ginger
- 1 tsp ground cinnamon
- ½ tsp ground cloves
- ½ tsp baking soda
- ¼ tsp salt

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and brown sugar until light and fluffy.
3. Add molasses, egg and vanilla; mix well.
4. In a separate bowl, whisk together flour, ginger, cinnamon, cloves, baking soda and salt.
5. Gradually add dry ingredients to the molasses mixture, mixing until combined.
6. Divide dough in half, wrap and chill for at least 1 hour.
7. Roll dough on a floured surface to ¼-inch thickness and cut with cookie cutters.
8. Place on prepared sheets and bake for 8–10 minutes, until set.
9. Cool completely and decorate as desired.

# Orange Ginger Cookies

## Recipe 33



## Ingredients

- ¾ cup unsalted butter, softened
- ¾ cup brown sugar, packed
- ¼ cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- 1 Tbsp orange zest (about 1 orange)
- ¼ cup fresh orange juice
- 2½ cups all-purpose flour
- 1½ tsp ground ginger
- ½ tsp ground cinnamon
- ¼ tsp ground cloves
- 1 tsp baking soda
- ¼ tsp salt

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and both sugars until light and fluffy.
3. Add egg, vanilla, orange zest and orange juice; mix well.
4. In a separate bowl, whisk together flour, ginger, cinnamon, cloves, baking soda and salt.
5. Gradually add dry ingredients to the orange mixture, mixing until combined.
6. Scoop tablespoonfuls of dough onto prepared sheets.
7. Bake for 10–12 minutes, until edges are set and tops are cracked.
8. Cool on the baking sheet for 5 minutes.
9. Transfer to a wire rack to cool completely.

# Chocolate Ginger Cookies

## Recipe 34



## Ingredients

- ¾ cup unsalted butter, softened
- ¾ cup brown sugar, packed
- ¼ cup molasses
- 1 large egg
- 1 tsp vanilla extract
- 1½ cups all-purpose flour
- ⅓ cup unsweetened cocoa powder
- 1½ tsp ground ginger
- 1 tsp ground cinnamon
- ¼ tsp ground cloves
- ½ tsp baking soda
- ¼ tsp salt
- ½ cup semi-sweet chocolate chips

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and brown sugar until light and fluffy.
3. Add molasses, egg and vanilla; mix well.
4. In a separate bowl, whisk together flour, cocoa powder, ginger, cinnamon, cloves, baking soda and salt.
5. Gradually add dry ingredients to the molasses mixture, mixing until combined.
6. Stir in chocolate chips.
7. Scoop rounded tablespoons of dough onto prepared sheets.
8. Bake for 10–12 minutes, until edges are set and tops are cracked.
9. Cool on a wire rack.

# Maple Spice Cookies

Recipe 35



## Ingredients

- ¾ cup unsalted butter, softened
- ¾ cup brown sugar, packed
- ¼ cup pure maple syrup
- 1 large egg
- 1 tsp vanilla extract
- 2½ cups all-purpose flour
- 1½ tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground nutmeg
- ¼ tsp ground cloves
- 1 tsp baking soda
- ¼ tsp salt
- ¼ cup granulated sugar (for rolling)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and brown sugar until light and fluffy.
3. Add maple syrup, egg and vanilla; mix well.
4. In a separate bowl, whisk together flour, cinnamon, ginger, nutmeg, cloves, baking soda and salt.
5. Gradually add dry ingredients to the maple mixture, mixing until combined.
6. Scoop tablespoonfuls of dough and roll in granulated sugar.
7. Place on prepared sheets, about 2 inches apart.
8. Bake for 10–12 minutes, until edges are set and tops are lightly cracked.
9. Cool on a wire rack.

# Classic Almond Snowballs

## Recipe 36



## Ingredients

- ¾ cup unsalted butter, softened
- ¾ cup brown sugar, packed
- ¼ cup granulated sugar
- 1 large egg
- 1 tsp vanilla extract
- ½ cups all-purpose flour
- ¾ cup ground ginger
- 1 tsp ground cinnamon
- ½ tsp ground cloves
- ½ tsp baking soda
- ¼ tsp salt
- ¼ cup granulated sugar (for rolling)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and brown sugar until light and fluffy.
3. Add molasses, egg and vanilla; mix well.
4. In a separate bowl, whisk together flour, ginger, cinnamon, cloves, baking soda and salt.
5. Gradually add dry ingredients to the molasses mixture, mixing until combined.
6. Scoop tablespoonfuls of dough and roll into balls.
7. Roll each ball in granulated sugar and place on prepared sheets.
8. Bake for 10–12 minutes, until cracked on top.
9. Cool on a wire rack.

# Pecan Snowball Cookies

Recipe 37



## Ingredients

- 1 cup unsalted butter, softened
- ½ cup powdered sugar (plus more for coating)
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 cup finely chopped pecans
- ¼ tsp salt

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and powdered sugar until light and fluffy.
3. Mix in vanilla.
4. Add flour, chopped pecans and salt; mix until a soft dough forms.
5. Roll dough into 1-inch balls and place on prepared sheets.
6. Bake for 12–14 minutes, until set but not browned.
7. While still warm, roll cookies in powdered sugar.
8. Cool completely, then roll in powdered sugar again for a snowy finish.

# Chocolate Snowball Cookies

## Recipe 38



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup powdered sugar (plus more for coating)
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] ½ cup unsweetened cocoa powder
- [ ] ¼ tsp salt
- [ ] ½ cup mini chocolate chips

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and powdered sugar until light and fluffy.
3. Mix in vanilla.
4. In a separate bowl, whisk together flour, cocoa powder and salt.
5. Gradually add dry ingredients to the butter mixture, then stir in chocolate chips.
6. Roll dough into 1-inch balls and place on prepared sheets.
7. Bake for 10–12 minutes, until set.
8. While still warm, roll in powdered sugar. Cool completely and roll in powdered sugar again.

# Pistachio Snowball Cookies

Recipe 39



## Ingredients

- 1 cup unsalted butter, softened
- ½ cup powdered sugar (plus more for coating)
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- ¾ cup finely chopped pistachios
- ¼ tsp salt

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and powdered sugar until light and fluffy.
3. Mix in vanilla.
4. In a separate bowl, whisk together flour and salt.
5. Gradually add the dry ingredients to the butter mixture, then stir in pistachios.
6. Roll dough into 1-inch balls and place on prepared sheets.
7. Bake for 10–12 minutes, until set but not browned.
8. While still warm, roll in powdered sugar. Cool completely and roll in powdered sugar again.

# Coconut Snowball Cookies

## Recipe 40



## Ingredients

- 1 cup unsalted butter, softened
- ½ cup powdered sugar (plus more for coating)
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1 cup sweetened shredded coconut
- ¼ tsp salt

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and powdered sugar until light and fluffy.
3. Mix in vanilla.
4. In a separate bowl, whisk together flour and salt.
5. Gradually add the dry ingredients to the butter mixture, then stir in coconut.
6. Roll dough into 1-inch balls and place on prepared sheets.
7. Bake for 10–12 minutes, until set but not browned.
8. While still warm, roll in powdered sugar. Cool completely and roll in powdered sugar again.

# Raspberry Thumbprint Cookies

Recipe 41



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] ¼ tsp salt
- [ ] ¾ cup raspberry jam (or your favorite jam)
- [ ] ½ cup finely chopped pecans or almonds (optional)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and sugar until light and fluffy.
3. Mix in vanilla.
4. In a separate bowl, whisk together flour and salt. Gradually add to the butter mixture and mix until a soft dough forms.
5. Roll dough into 1-inch balls and place on prepared sheets.
6. Make an indentation in the center of each ball with your thumb.
7. Spoon about ½ tsp of raspberry jam into each indentation.
8. Bake for 12–14 minutes, until the edges are lightly golden. Cool on a wire rack.

# Apricot Thumbprint Cookies

## Recipe 42



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] ¼ tsp salt
- [ ] ¾ cup apricot preserves (or your favorite apricot jam)
- [ ] ½ cup finely chopped pecans or almonds (optional)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and sugar until light and fluffy.
3. Mix in vanilla.
4. In a separate bowl, whisk together flour and salt. Gradually add to the butter mixture and mix until a soft dough forms.
5. Roll dough into 1-inch balls and place on prepared sheets.
6. Make an indentation in the center of each ball with your thumb.
7. Spoon about ½ tsp of apricot preserves into each indentation.
8. Bake for 12–14 minutes, until the edges are lightly golden. Cool on a wire rack.

# Strawberry Thumbprint Cookies

Recipe 43



## Ingredients

- 1 cup unsalted butter, softened
- ½ cup granulated sugar
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- ¼ tsp salt
- ¾ cup strawberry preserves (or your favorite strawberry jam)
- ½ cup finely chopped pecans or almonds (optional)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and sugar until light and fluffy.
3. Mix in vanilla.
4. In a separate bowl, whisk together flour and salt. Gradually add to the butter mixture and mix until a soft dough forms.
5. Roll dough into 1-inch balls and place on prepared sheets.
6. Make an indentation in the center of each ball with your thumb.
7. Spoon about ½ tsp of strawberry preserves into each indentation.
8. Bake for 12–14 minutes, until the edges are lightly golden. Cool on a wire rack.

# Chocolate Hazelnut Thumbprint Cookies

## Recipe 44



## Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] ½ cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] ¼ tsp salt
- [ ] ¾ cup finely chopped hazelnuts
- [ ] ½ cup chocolate-hazelnut spread (such as Nutella)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and sugar until light and fluffy.
3. Mix in vanilla.
4. In a separate bowl, whisk together flour and salt. Gradually add to the butter mixture and mix until a soft dough forms.
5. Roll dough into 1-inch balls and then roll each ball in the chopped hazelnuts.
6. Place on prepared sheets and make an indentation in the center of each cookie.
7. Spoon about ½ tsp of chocolate-hazelnut spread into each indentation.
8. Bake for 12–14 minutes, until the edges are lightly golden. Cool on a wire rack.

# Lemon Curd Thumbprint Cookies

## Recipe 45



## Ingredients

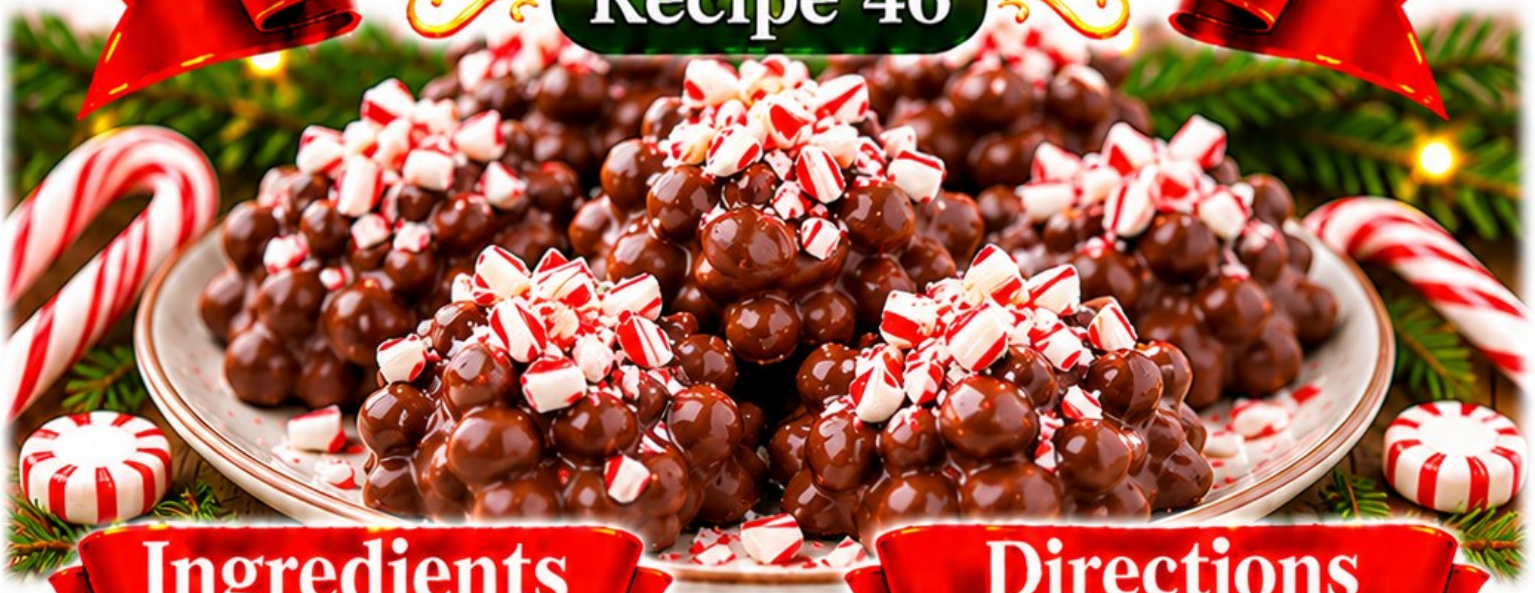
- 1 cup unsalted butter, softened
- ½ cup granulated sugar
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- ¼ tsp salt
- ¾ cup lemon curd (store-bought or homemade)
- Powdered sugar (for dusting)

## Directions

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, beat butter and sugar until light and fluffy.
3. Mix in vanilla.
4. In a separate bowl, whisk together flour and salt. Gradually add to the butter mixture and mix until a soft dough forms.
5. Roll dough into 1-inch balls and place on prepared sheets.
6. Make an indentation in the center of each ball with your thumb.
7. Spoon about ½ tsp of lemon curd into each indentation.
8. Bake for 12–14 minutes, until the edges are lightly golden. Cool on a wire rack, then dust with powdered sugar.

# Chocolate Peppermint Crunch Clusters

Recipe 46



## Ingredients

- [ ] 2 cups semi-sweet chocolate chips
- [ ] 1 cup white chocolate chips
- [ ] 2 cups crispy rice cereal
- [ ] ½ cup crushed peppermint candies (or candy canes)

## Directions

1. Line a baking sheet with parchment paper.
2. In a microwave-safe bowl, melt the semi-sweet chocolate chips, stirring until smooth.
3. In a separate bowl, melt the white chocolate chips.
4. In a large bowl, gently combine the crispy rice cereal with the melted semi-sweet chocolate.
5. Drizzle the melted white chocolate over the clusters and sprinkle with the crushed peppermint.
6. Let set at room temperature until firm, about 30 minutes.

# White Chocolate Cranberry Clusters

Recipe 47



## Ingredients

- 2 cups white chocolate chips
- 1½ cups crispy rice cereal
- 1 cup dried cranberries, chopped
- ½ cup chopped pistachios (or slivered almonds)

## Directions

1. Line a baking sheet with parchment paper.
2. In a microwave-safe bowl, melt the white chocolate chips, stirring until smooth.
3. In a large bowl, gently combine the crispy rice cereal, chopped cranberries and pistachios.
4. Pour the melted white chocolate over the mixture and stir until fully coated.
5. Drop spoonfuls onto the prepared baking sheet.
6. Let set at room temperature until firm, about 30 minutes.

# Dark Chocolate Almond Clusters

Recipe 48



## Ingredients

- 2 cups dark chocolate chips (60–70% cacao or semi-sweet)
- 1½ cups crispy rice cereal
- 1 cup sliced almonds
- ¼ cup chopped almonds (for topping)

## Directions

1. Line a baking sheet with parchment paper.
2. In a microwave-safe bowl, melt the dark chocolate chips, stirring until smooth.
3. In a large bowl, combine the crispy rice cereal and sliced almonds.
4. Pour the melted chocolate over the mixture and stir until fully coated.
5. Drop spoonfuls onto the prepared baking sheet.
6. Sprinkle with the chopped almonds.
7. Let set at room temperature until firm, about 30 minutes.

# Butterscotch Pretzel Clusters

Recipe 49



## Ingredients

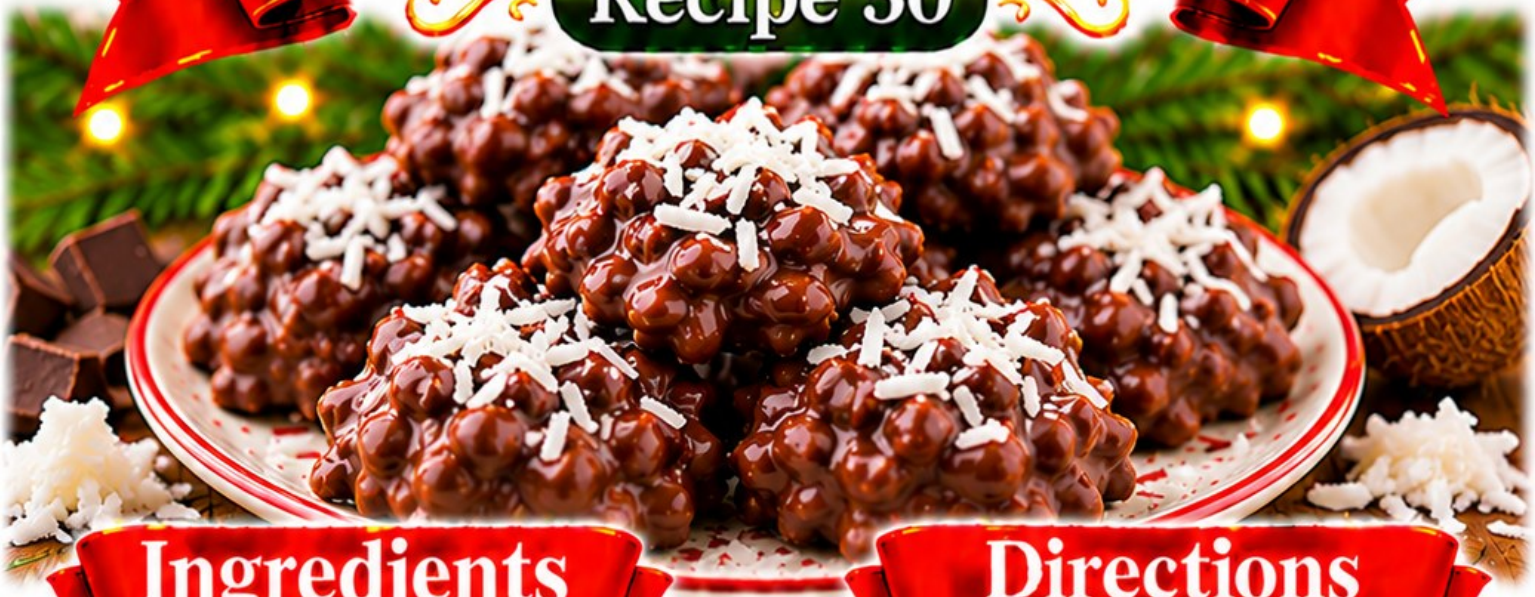
- 2 cups butterscotch chips
- 2 cups crispy rice cereal
- 1½ cups mini pretzels, broken into pieces
- ½ cup chopped salted peanuts (optional)

## Directions

1. Line a baking sheet with parchment paper.
2. In a microwave-safe bowl, melt the butterscotch chips, stirring until smooth.
3. In a large bowl, combine the rice cereal, broken pretzels and peanuts (if using).
4. Pour the melted butterscotch over the mixture and stir until fully coated.
5. Drop spoonfuls onto the prepared baking sheet.
6. Let set at room temperature until firm, about 30 minutes.

# Chocolate Coconut Clusters

Recipe 50



## Ingredients

- 2 cups semi-sweet chocolate chips
- 1½ cups crispy rice cereal
- 1 cup sweetened shredded coconut (plus extra for topping)
- ½ cup chopped pecans or almonds (optional)

## Directions

1. Line a baking sheet with parchment paper.
2. In a microwave-safe bowl, melt the chocolate chips, stirring until smooth.
3. In a large bowl, combine the rice cereal, shredded coconut and nuts (if using).
4. Pour the melted chocolate over the mixture and stir until fully coated.
5. Drop spoonfuls onto the prepared baking sheet.
6. Let set at room temperature until firm, about 30 minutes.

# Christmas Cookie Baking Secrets



## 1 Keep cookies soft and chewy.

Take cookies out when the edges are set but the centers still look slightly soft. They'll continue to firm up as they cool.

## 2 Stop cookies from spreading.

If your dough feels warm or sticky, refrigerate it for 20–30 minutes before baking. Never place dough on a hot baking sheet.

## 3 Get perfectly shaped cookies.

While cookies are still warm, gently swirl a round cookie cutter around each one to smooth uneven edges.

## 4 Make chocolate-dipped cookies look professional.

Add ½ teaspoon of coconut oil per cup of melted chocolate for a smoother coating. Let the chocolate set completely before stacking.

# Christmas Cookie Baking Secrets



5

## Keep different cookie flavors separate.

Store peppermint, gingerbread, and strongly spiced cookies in separate airtight containers so their flavors don't transfer to delicate butter or sugar cookies.

6

## Freeze cookie dough for last-minute baking.

Scoop dough into individual portions, freeze on a tray, then transfer to freezer bags. Bake from frozen, adding a few extra minutes as needed.

7

## Make Christmas cookie trays ahead of time.

Freeze fully cooled, undecorated cookies when possible. Thaw in their containers before opening to reduce condensation, then decorate closer to serving.

8

## Keep crisp cookies crisp.

Never store crunchy shortbread with soft, chewy cookies. The moisture from soft cookies can make crisp cookies lose their crunch.


Thank You
and
Happy Holidays!
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# Christmas Cookie Baking Planner



## Baking Schedule

| Date | What I'm Baking |
|---|---|
| | |
| | |
| | |
| | |

## My Priorities

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

## Cookie Plan

| Cookie Recipe | Batches | For / Notes |
|---|---|---|
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |

## To Do List

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

## Notes

_____

_____

_____

_____

_____

_____

## Reminders

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____



# Christmas Cookie Baking Planner



## My Christmas Cookie Plan

| Cookie Recipe | # of Batches | Baking Date | Who It's For (Gifts, Party, Family, etc.) |
|---|---|---|---|
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |

## Ingredients to Buy

- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

## Notes & Reminders

- _____
- _____
- _____
- _____
- _____
- _____
- _____
- _____





# Christmas Cookie Shopping List



## Baking Ingredients

| | Quantity | Item |
|---|---|---|
| ☐ | _____ | All-Purpose Flour |
| ☐ | _____ | Granulated Sugar |
| ☐ | _____ | Brown Sugar |
| ☐ | _____ | Powdered Sugar |
| ☐ | _____ | Butter |
| ☐ | _____ | Eggs |
| ☐ | _____ | Vanilla Extract |
| ☐ | _____ | Baking Soda |
| ☐ | _____ | Baking Powder |
| ☐ | _____ | Salt |
| ☐ | _____ | Milk |
| ☐ | _____ | Cornstarch |
| ☐ | _____ | Cocoa Powder |
| ☐ | _____ | Chocolate Chips |
| ☐ | _____ | Other: _____ |
| ☐ | _____ | _____ |
| ☐ | _____ | _____ |

## Decorations

| | Quantity | Item |
|---|---|---|
| ☐ | _____ | Sprinkles (assorted) |
| ☐ | _____ | Colored Sugar |
| ☐ | _____ | Decorating Icing |
| ☐ | _____ | Food Coloring |
| ☐ | _____ | Crushed Peppermint |
| ☐ | _____ | Mini Candies (M&Ms, etc.) |
| ☐ | _____ | Chopped Nuts |
| ☐ | _____ | Other: _____ |
| ☐ | _____ | _____ |

## Supplies

| | Quantity | Item |
|---|---|---|
| ☐ | _____ | Baking Sheets |
| ☐ | _____ | Parchment Paper |
| ☐ | _____ | Cooling Racks |
| ☐ | _____ | Mixing Bowls |
| ☐ | _____ | Measuring Cups & Spoons |
| ☐ | _____ | Cookie Cutters |
| ☐ | _____ | Piping Bags & Tips |
| ☐ | _____ | Storage Containers or Tins |
| ☐ | _____ | Cellophane Bags (for gifting) |
| ☐ | _____ | Other: _____ |
| ☐ | _____ | _____ |



# Christmas Cookie Storage & Freezer Cheat Sheet



## Quick Storage Guide

| Cookie Type | How to Store |
|---|---|
| ☐ **Soft & Chewy** (e.g., chocolate chip) | Airtight container at room temperature (3–5 days) |
| ☐ **Crisp & Crunchy** (e.g., shortbread) | Airtight container at room temperature (7–10 days) |
| ☐ **Decorated** (with icing) | Airtight container, single layers or with parchment (3–5 days) |
| ☐ **Filled Cookies** (e.g., jam, cream) | Refrigerate in an airtight container (up to 1 week) |

## Freezing Guide

| Cookie Type | Freezer Time |
|---|---|
| ☐ **Baked Cookies** (undecorated) | Up to 3 months |
| ☐ **Decorated Cookies** (royal icing) | Up to 2 months |
| ☐ **Cookie Dough** (scooped or rolled) | Up to 3 months |
| ☐ **Bar Cookies & Brownies** | Up to 3 months |

## Packaging Tips

- ☐ Let cookies cool completely before storing or freezing.
- ☐ Use airtight containers or resealable freezer bags.
- ☐ Layer cookies with parchment or waxed paper to prevent sticking.
- ☐ Keep different cookie flavors in separate containers.
- ☐ Label containers with the cookie name and date.

## Thawing Instructions

- ☐ **Baked Cookies:** Thaw at room temperature, still in the container (about 1–2 hours).
- ☐ **Cookie Dough:** Bake from frozen, adding 2–4 extra minutes to the baking time.
- ☐ **Decorated Cookies:** Thaw in the container at room temperature to prevent condensation.
- ☐ **Bar Cookies:** Thaw at room temperature (about 2 hours) before cutting and serving.





# Christmas Cookie Gift Tags
















