

Holiday Recipes to Share

Snickerdoodles



INGREDIENTS

2 ¾ cups of flour
2 teaspoons cream of tartar
1 teaspoon baking soda
¼ teaspoon salt
2 sticks of butter (softened)
2 eggs
1 ½ cups of sugar

For Cinnamon-Sugar Mixture

3 tablespoons of sugar
3 tablespoons of cinnamon

INSTRUCTIONS

1. Mix together dry ingredients first.
2. Cream together butter, sugar, and eggs in large bowl.
3. Add dry ingredients and mix.
4. Roll into balls and roll in cinnamon-sugar mixture.
5. Bake at 350°F degrees for 10 minutes.

Red Velvet Cookies



INGREDIENTS

1 box Red Velvet cake mix
2 eggs
1 teaspoon vanilla
1/3 cup vegetable oil
3/4 cup semi-sweet or white chocolate chips

INSTRUCTIONS

1. Preheat oven to 350°F
2. Combine cake mix, oil, eggs, and vanilla. Mix until a dough forms.
3. Fold in chocolate chips.
4. Roll into balls and bake at 350°F for 8 minutes.

Peanut Butter Cookies



INGREDIENTS

1 cup creamy peanut butter
1 cup granulated sugar
1 egg
1 teaspoon baking soda

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Cream together peanut butter and sugar.
3. Add in the egg and baking soda, and mix until smooth.
4. Using a medium (2 tbsp. sized) cookie scoop, portion out the dough and roll into balls. Place on baking sheet.
5. Use a fork to press the dough down creating a crisscross pattern.
6. Bake for 9-10 minutes. Allow the cookies to cool on the baking sheet for 3-4 minutes before transferring to a wire rack to cool completely.

Easy Ways to Package Holiday Cookies

Give your friends and loved ones a sweet treat this year-Cookies! Make the gifts extra special by wrapping them up using these fun and creative ideas. Food gifts are always a favorite, and with creative packaging you can turn any batch of cookies or candies into a thoughtful homemade gift for anyone on your list.



1. Stack on coasters.

Coasters make perfect decorative little plates. Stack your cookies and wrap them in cellophane or plastic wrap. Place the stack of cookies on a drink coaster and secure them with ribbon.

2. Wrap in individual serving dishes.

Fill little compote dishes with colorful shredded paper, top with small cookies, and wrap in cellophane. All you need is some wide ribbon over the whole thing and maybe a little twine to add the last finishing touch. Can't find compote dishes? Try ramekins, mugs, or old-fashioned glasses!

3. Wrap like candy.

Stack the cookies and roll tightly in cellophane, then just secure both ends with some festive ribbon. You can also place the cookies in plastic gift bags with the sealed end cut open instead.

4. Place in egg cartons.

Don't let those egg cartons go to waste! Line each little cup with a pretty mini cupcake liner and fill with treats. Wrap with cellophane and secure both ends with lots of ribbons in different widths. This is a fun way to gift multiple kinds of cookies.

5. Stack in mason jars.

This easy way to package cookies starts with just stacking them up in a mason jar. Place a little square of fabric between the lid and the ring before screwing it on, then finish with some ribbon and a cute little tag. We love that the jars can be reused! Hot glue white glitter, holiday trimmings, miniature trees and figurines on the top. Then, tie a gift tag onto the neck of the jar.

6. Stuff a Stocking

During the holidays, you will find cute holiday stockings in many sizes at your local craft store. For a quick and adorable packaging solution, place your cookies in a plastic bag and gently store them in the stocking. You can make a cute gift tag that shares a special holiday greeting.