

Mom's Guide to Surviving the Holidays

Cookie Week

Recipes

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Chocolate Dipped Peppermint Shortbread Cookies

1 cup 2 sticks unsalted butter, at room temperature
2/3 cup powdered sugar
1/2 teaspoon pure vanilla extract
1/2 teaspoon peppermint extract
1/2 teaspoon salt
2 cups all-purpose flour
1/2 cup semi-sweet chocolate chunks
1/2 cup peppermint bark chopped
For dipping:
4 ounces semi-sweet chocolate chopped
4 ounces white chocolate chopped
crushed candy canes

Directions:

In a large bowl with electric mixer, beat together the butter and powdered sugar until smooth, about 2 minutes.

Add vanilla extract and peppermint extract and beat until combined.

Add the salt and flour, beating until a dough forms.

Stir in chocolate chunks and chopped peppermint bark.

Place dough into a gallon-sized freezer bag, or between two pieces of plastic wrap.

The freezer bag makes it pretty easy, because you can just roll it the size of the freezer bag and that is the correct thickness. If using plastic wrap, roll into approximately 12"x12" square. Wrap and place in the refrigerator for at least 2 hours, or up to a couple of days. You can also freeze the dough until you're ready to bake!

Once chilled, preheat oven to 325 degrees F.

Remove dough from freezer bag (I just use scissors and cut it off) or plastic wrap.

You can use a cookie cutter of your choice, or a pizza cutter to cut the dough into squares. I had a round cookie cutter for perfect circles.

Place onto parchment paper lined baking sheet.

Bake in preheated oven for 15-18 minutes, until edges are slightly golden. Be sure they don't get too golden, as you want them tender.

Cool for 5 minutes then transfer to a cooling rack to cool completely.

Once cool, melt the chocolate.

Place the chocolate in a microwave-safe bowl and heat in increments of 30 seconds, stirring well between each increment, until melted.

Dip or drizzle cookies and sprinkle with chopped candy canes.

Cool completely to allow them to set up.

Serve and enjoy!



White Chocolate Peppermint Oreo Truffles

1 package Golden Oreos
8 ounces cream cheese
1/2 teaspoon peppermint
1 package vanilla almond bark
crushed candy canes

Directions:

Place Oreos in a large food processor and process until fine crumbs.

Transfer Oreo crumbs to a large bowl along with cream cheese.

Using your hands or a spoon, mash together the crumbs and cream

cheese until a sort of paste forms. It works really well to use your hands.

Roll mixture into 1" balls.

Place on baking sheet lined with parchment or wax paper and refrigerate for 30 minutes.

After 30 minutes, melt almond bark according to package.

Dip each Oreo truffle into almond bark, shaking off the excess.

Place back on parchment/wax paper lined baking sheet and immediately sprinkle with candy canes.

The almond bark will harden up within a minute or two but give them at least 10 minutes before you touch them.

Store in the refrigerator.

Enjoy!

Serve and enjoy!



Mint Chocolate M&M Cookies

3/4 cup (1 1/2 sticks) unsalted butter, at room temperature
3/4 cup packed brown sugar
1/4 cup granulated sugar
1 package chocolate instant pudding mix dry
2 large eggs
1 tsp vanilla extract
1 tsp baking soda
2 1/4 cups all-purpose unbleached flour
1 1/2 cups Mint Chocolate M&M's

Directions:

Preheat oven to 350 degrees F.

Line baking sheet with parchment paper and set aside.

In a large bowl, cream together the butter, brown sugar, and

sugar with electric mixer until well combined, about 1 minute.

Add the pudding mix and mix until well combined.

Add the eggs and vanilla and mix until combined.

Add the baking soda and flour and mix until well combined.

Fold in mint M&M's.

Drop approximately 2 tablespoon sized dough balls onto prepared baking sheet.

Bake in preheated oven 8-10 minutes. The edges should be set

but the middles will still be soft. They will set up when cooling.

Let cool on baking sheet for 5 minutes, then transfer to cooling rack to cool completely.

Enjoy!



Eggnog Sugar Cookie Bars

For the bars

1 cup unsalted butter at room temperature

1 cup granulated sugar

1 large egg

2 teaspoons rum extract

3 cups unbleached all-purpose flour

1 teaspoon baking powder

1/2 teaspoon salt

1/4 teaspoon nutmeg

1/2 cup eggnog

For the frosting:

1/2 cup unsalted butter at room temperature

1 teaspoon rum extract

1/3 cup eggnog

4 cups powdered sugar

1/4 teaspoon nutmeg

Directions:

Grease 9x13" baking dish with cooking spray.

Preheat oven to 350 degrees F.

In a large bowl with electric mixer, beat butter and sugar until fluffy, about 3 minutes.

Add egg and rum extract, and beat until combined.

In a separate bowl, whisk together flour, baking powder, salt, and nutmeg and whisk well to combine.

Add flour mixture to butter mixer and beat until combined.

Add eggnog and beat until combined.

Spread bar batter into prepared baking dish.

Bake for 22-25 minutes, until edges are slightly golden. The middle may not appear set, but it will continue to set as it cools! You don't want to over bake these!

Cool completely.

Make the frosting by beating butter until creamy.

Add rum extract and eggnog and beat again until well combined.

Add powdered sugar and nutmeg and beat until creamy.

Spread over cooled bars.

Cut into bars and enjoy!



Chewy Ginger Molasses Cookies

3/4 cup vegetable shortening
1 cup sugar plus more for rolling
1 large egg
1/4 cup molasses
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 teaspoon salt

Directions:

Preheat oven to 350 degrees.

Line 2 baking sheets with parchment paper.

In large bowl with electric mixer, beat together shortening and sugar until combined, about 1 minute.

Add the egg, beating until combined.

Add molasses, beating until combined.

In medium bowl, combine flour, baking soda, cinnamon, ginger, cloves, and salt, and stir well to combine.

Add flour mixture to butter mixture, beating until just combined.

Roll the dough into approximately 1" dough balls, then roll in additional sugar. Note: I used sparkling sugar to roll the cookie dough balls in.

Bake in preheated oven 10-12 minutes.

Let cool for 5 minutes on baking sheet, then transfer to cooling rack to cool completely.

Enjoy!



Perfectly Chewy Sugar Cookies

1 cup (2 sticks unsalted butter) at room temperature
1 1/2 cups white sugar
2 large eggs
1 tsp vanilla extract
1/2 tsp almond extract
2 3/4 cups all-purpose flour
1 tsp baking powder
1/2 tsp salt
sprinkles

Directions:

Preheat oven to 350 degrees F.

Line baking sheet with parchment paper.

In medium bowl combine flour, baking powder, and salt and mix to combine.

Set aside.

In large bowl, cream together the butter and sugar with electric mixer until smooth, about 1 minute.

Add eggs, one at a time, scraping down the sides of the bowl after each addition.

Add extracts and mix to combine.

Add flour mixture slowly, and mix on low until completed distributed.

Put sprinkles into a bowl.

Roll dough into 1-inch balls and roll in sprinkles.

Place on prepared baking sheet and bake 8-10 minutes.

They may not appear completely set up, but they will firm up while cooling. Cool on baking sheet for 5 minutes, then transfer to cooling rack to cool completely.

Enjoy!



How to Host a Cookie Exchange Party

What is cookie exchange party?

A cookie exchange party is an event hosted by someone (you!) in which each guest brings cookies to share. The result is that everyone comes with one kind of cookie and ends up with a variety of cookies to take home! This is perfect for creating cookie platters without having to spend hours in the kitchen baking. Plus, it's a fun reason to get a bunch of friends together.

How to Plan Your Cookie Exchange Party

Make a guest list. While any size of party is fine, 8-10 guests are ideal for a manageable yet productive cookie exchange party.

Set the rules. Should each guest bring enough cookies to share with everyone? In that case, each guest should bring about 4-5 dozen cookies for 8-10, so each person can take home 4-6 of most cookies and there can be some for sampling. This may seem like a lot of cookies, but it is a great way to end up with a variety of cookies for making holiday cookie platters!

Make the invitations. This can easily be done on an online invitation site, or you can make cute invitations on a site like Minted, or you can download template we provided! Be sure to include the rules, what each guest should bring, and if you'd like them to provide the recipe for their cookie for the other guests.

What should guests wear? Is this a fancy Christmas exchange, an ugly Christmas sweater cookie exchange, or just a casual wear what you want cookie exchange? If it's casual, you probably don't need to even mention what they should wear.

How to Host a Cookie Exchange Party

Food and Drink

The time of day will determine what you will serve for food and drinks.

Morning Cookie Exchange Party

Drinks: Mimosas, bloody Mary's, coffee, hot cocoa, sparkling water, and tea

Food: Egg muffins, egg casserole, and muffins

Afternoon/Evening Cookie Exchange Party

Drinks: Mimosas, wine, a holiday cocktail, sangria, sparkling water, tea, hot cocoa

Food: Appetizers, vegetable tray, and light snacks

Party Preparation Checklist

- Send Invitations**
- Buy Party Favors**
- Plan Food and Drink**
- Prepare a Cookie Display Table and Decorate**