

# homemade holiday cookies

TOP  
**10**  
COOKIE-  
BAKING  
TIPS

PACKING & MAILING COOKIES

COOKIE EXCHANGE PARTY

COOKIE Decorating DO'S

# Homemade for the Holidays

If  
there's one time  
of year when cookies  
take over the kitchen, it's the  
holidays, so we've gathered recipes  
for highly-rated holiday cookies  
to help you get things rolling.

You'll also find tips for baking and  
decorating cookies, mailing cookies  
to far-off friends, and hosting a cookie  
exchange party. It's everything you need  
to bake up some festive holiday cheer!

**Wishing you a most delicious holiday,**

*The staff at  
Allrecipes*





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Share the baking and the sweet rewards.

# Brownie Biscotti

SUBMITTED BY: Linda Foster

“A chocolate version of an Italian favorite. You can substitute milk for the water in the egg wash, if you wish.”

#### DECORATING TIP:

Drizzle cooled biscotti with melted dark or white chocolate for an elegant presentation.

#### USER'S TIPS AND ADVICE

This tastes excellent and I enjoyed making it for myself and for gifts. I put my oven at 325°F (165°C) instead of 375 as I think biscotti should bake slowly. Also used 1/2 cup nuts. I would also recommend using a sharp non-serrated knife for cutting. Very good!

-CHER



Whether you want *brownies* or *biscotti*, we have the recipes at Allrecipes.com

<http://allrecipes.com/Recipe/Brownie-Biscotti/Detail.aspx>

PREP TIME: 30 MIN | COOK TIME: 45 MIN | READY IN: 1 HR 55 MIN | YIELD: 2 DOZEN

#### INGREDIENTS

1/3 cup butter, softened  
2/3 cup white sugar  
2 eggs  
1 teaspoon vanilla extract  
1 3/4 cups all-purpose flour  
1/3 cup unsweetened cocoa powder  
2 teaspoons baking powder  
1/2 cup miniature semisweet chocolate chips  
1/4 cup chopped walnuts  
1 egg yolk, beaten  
1 tablespoon water

#### DIRECTIONS

Preheat oven to 375°F (190°C). Grease baking sheets, or line with parchment paper.

In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa and baking powder; stir into the creamed mixture until well blended. Dough will be stiff, so mix in the last bit by hand. Mix in the chocolate chips and walnuts.

Divide dough into two equal parts. Shape into 9x2x1-inch loaves. Place onto baking sheet 4 inches apart. Brush with mixture of water and yolk.

Bake for 20 to 25 minutes in the preheated oven, or until firm. Cool on baking sheet for 30 minutes.

Using a serrated knife, slice the loaves diagonally into 1-inch slices. Return the slices to the baking sheet, placing them on their sides. Bake for 10 to 15 minutes on each side, or until dry. Cool completely and store in an airtight container.

# Orange Cranberry Drops

SUBMITTED BY: Randi

**“A delicious orange cookie with dried cranberries. Beautiful and tasty!”**

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## USER'S TIPS AND ADVICE

I've had several requests for this recipe! If you press a few of the dried cranberries onto the top of the cookies before you bake them, it makes it a very pretty cookie. I also like to use orange-flavored Craisins instead of the regular flavor with this cookie.

-Nora'sNana

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Find more recipes for *drop cookies* at Allrecipes.com

<http://allrecipes.com/Recipe/Orange-Cranberry-Drops/Detail.aspx>



PREP TIME: 20 MIN | COOK TIME: 10 MIN | READY IN: 40 MIN | YIELD: 3 DOZEN

## INGREDIENTS

1/2 cup white sugar  
1/2 cup packed brown sugar  
1/4 cup butter, softened  
1 egg  
3 tablespoons orange juice  
1/2 teaspoon orange extract  
1 teaspoon grated orange zest  
1 1/2 cups all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1 cup dried cranberries

## DIRECTIONS

Preheat oven to 375°F(190°C). Lightly grease cookie sheets, or line with parchment paper.

In a medium bowl, cream together the white sugar, brown sugar, and butter. Stir in the egg, orange juice, orange extract, and orange zest. Sift together the flour, baking powder, baking soda, and salt; mix into the orange mixture. Stir in the dried cranberries. Drop cookie dough by heaping teaspoonfuls, 2 inches apart, on the prepared cookie sheets.

Bake for 10 to 12 minutes, or until edges are starting to brown. Cool on baking sheets for 5 minutes, then remove to a wire rack to cool completely.



# Mrs. Sigg's Snickerdoodles

SUBMITTED BY: Beth Sigworth

“These wonderful cinnamon-sugar cookies became very popular with my friends at church. Crispy edges, and chewy centers; these cookies are a crowd pleaser for sure!”

## USER'S TIPS AND ADVICE

Best snickerdoodle ever! If you're having a problem with flat cookies, there could be two reasons. Check your baking soda and cream of tartar to make sure they're fresh. Baking soda goes flat pretty soon after opening the box. To test it, just put a tiny bit of the soda in some water. If it doesn't start fizzing immediately, it's not any good. Also, if your eggs are too big the dough will spread too much. Most recipes call for large eggs, not extra large. When I make this recipe, I usually pour off just a tiny bit of the egg white, because I like my cookies puffy. I've tried a lot of snickerdoodle recipes, and this is by far the best.

-SUGARPLUMCOOKIES

Love snickerdoodles? You'll find more recipes at Allrecipes.com

<http://allrecipes.com/Recipe/Mrs-Siggs-Snickerdoodles/Detail.aspx>



PREP TIME: 20 MIN | COOK TIME: 10 MIN | READY IN: 1 HR | YIELD: 4 DOZEN

## INGREDIENTS

1/2 cup butter, softened  
1/2 cup shortening  
1 1/2 cups white sugar  
2 eggs  
2 teaspoons vanilla extract  
2 3/4 cups all-purpose flour  
2 teaspoons cream of tartar  
1 teaspoon baking soda  
1/4 teaspoon salt  
2 tablespoons white sugar  
2 teaspoons ground cinnamon

## DIRECTIONS

Preheat oven to 400°F (200°C).

Cream together butter, shortening, 1 1/2 cups sugar, the eggs and the vanilla. Blend in the flour, cream of tartar, soda and salt. Shape dough by rounded spoonfuls into balls.

Mix the 2 tablespoons sugar and the cinnamon. Roll balls of dough in mixture. Place 2 inches apart on ungreased baking sheets.

Bake 8 to 10 minutes, or until set but not too hard. Remove immediately from baking sheets.

# Sugar Cookies with Buttercream Frosting

SUBMITTED BY: Diane

“These cookies are melt-in-your-mouth delicious. They are simple to make.”

## USER'S TIPS AND ADVICE

Excellent sugar cookie recipe! I did not use the frosting recipe, as I did not have butter extract. I used “Sugar Cookie Frosting” from this site and these turned out excellent. I made mine quite large, so baking time had to be adjusted. Will use again, thanks!

– JAIPO

Find more recipes for *sugar cookies and cookie frostings* at Allrecipes.com

<http://allrecipes.com/Recipe/Sugar-Cookies-with-Buttercream-Frosting/Detail.aspx>



PREP TIME: 15 MIN | COOK TIME: 5 MIN | READY IN: 2 HRS 20 MIN | YIELD: 5 DOZEN

## INGREDIENTS

### COOKIE:

1 cup butter  
1 cup white sugar  
2 eggs  
1/2 teaspoon vanilla extract  
3 1/4 cups all-purpose flour  
1/2 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt

### BUTTERCREAM FROSTING:

1/2 cup shortening  
1 pound confectioners' sugar  
5 tablespoons water  
1/4 teaspoon salt  
1/2 teaspoon vanilla extract  
1/4 teaspoon butter flavored extract

## DIRECTIONS

In a large bowl, mix together butter, sugar, eggs, and vanilla with an electric mixer until light and fluffy. Combine the flour, baking powder, baking soda, and salt; gradually stir flour mixture into butter mixture until well blended using a sturdy spoon. Chill dough for 2 hours.

Preheat the oven to 400°F (200°C). On a lightly floured surface, roll out the dough to 1/4-inch thickness. Cut into desired shapes using cookie cutters. Place cookies 2 inches apart onto ungreased cookie sheets.

Bake for 4 to 6 minutes in the preheated oven. Remove cookies from pan and cool on wire racks.

Using an electric mixer, beat shortening, confectioners sugar, water, salt, vanilla extract, and butter flavoring until fluffy. Frost cookies after they have cooled completely.

# Caramel Shortbread Squares

SUBMITTED BY: Julia

“These cookies consist of a shortbread crust, firm caramel center, and a milk chocolate top. They are super-easy to make and they take only 20 minutes to bake.”

#### QUICK TIP:

Be sure to grease and flour the pan or line it with parchment paper to make it easier to lift out the finished bars.

#### USER'S TIPS AND ADVICE

These are wonderful. I followed all the other advice...doubled the recipe in a 9x13; poked holes in the crust before and after baking; chilled the layers between baking. I got the three separate layers just like in the photo. The shortbread is especially delicious!

- newmommy

*It's not the holidays without shortbread!* Find more recipes at Allrecipes.com

<http://allrecipes.com/Recipe/Caramel-Shortbread-Squares/Detail.aspx>



PREP TIME: 10 MIN | COOK TIME: 25 MIN | READY IN: 35 MIN | YIELD: 3 DOZEN

#### INGREDIENTS

2/3 cup butter, softened  
1/4 cup white sugar  
1 1/4 cups all-purpose flour  
1/2 cup butter  
1/2 cup packed light brown sugar  
2 tablespoons light corn syrup  
1/2 cup sweetened condensed milk  
1 1/4 cups milk chocolate chips

#### DIRECTIONS

Preheat oven to 350°F (175°C).

In a medium bowl, mix together 2/3 cup butter, white sugar, and flour until evenly crumbly. Press into a 9-inch square baking pan. Bake for 20 minutes.

In a 2-quart saucepan, combine 1/2 cup butter, brown sugar, corn syrup, and sweetened condensed milk. Bring to a boil. Continue to boil for 5 minutes. Remove from heat and beat vigorously with a wooden spoon for about 3 minutes. Pour over baked crust (warm or cool). Cool until it begins to firm.

Place chocolate in a microwave-safe bowl. Heat for 1 minute, then stir and continue to heat and stir at 20-second intervals until chocolate is melted and smooth. Pour chocolate over the caramel layer and spread evenly to cover completely. Chill. Cut into 1-inch squares. These need to be small because they are so rich.



# Grandma's Gingersnaps

SUBMITTED BY: RuthAnn

**“This was my mother-in-law’s recipe and my husband’s favorite. Shorten or lengthen the cooking time for a softer or crisper cookie.”**

## USER'S TIPS AND ADVICE

I read through everyone’s reviews and made some adjustments to the recipe. I added 1/4 teaspoon cardamom and doubled the amount of ground ginger which added a nice spice. I added extra flour since I used butter. I also used an organic sugar with bigger crystals. I think using this sugar to coat the cookies looked nicer than plain white sugar. If you coat the cookies with a sugar like this, only roll the top part in the sugar when coating.

–Nicole

Find more recipes for *ginger-snaps* at [Allrecipes.com](http://Allrecipes.com)

<http://allrecipes.com/Recipe/Grandmas-Gingersnaps/Detail.aspx>



PREP TIME: 15 MIN | COOK TIME: 10 MIN | READY IN: 30 MIN | YIELD: 3 DOZEN

## INGREDIENTS

3/4 cup margarine  
1 cup white sugar  
1 egg  
1/4 cup molasses  
2 cups all-purpose flour  
1 tablespoon ground ginger  
1 teaspoon ground cinnamon  
2 teaspoons baking soda  
1/2 teaspoon salt  
1/2 cup white sugar for decoration

## DIRECTIONS

Preheat oven to 350°F (175°C).

In a medium bowl, cream together the margarine and 1 cup white sugar until smooth. Beat in the egg and molasses until well blended. Combine the flour, ginger, cinnamon, baking soda and salt; stir into the molasses mixture to form a dough. Roll dough into 1-inch balls and roll the balls in the remaining sugar. Place cookies 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

# Viennese Crescent Holiday Cookies

SUBMITTED BY: Debby Hawkins

“These cookies have been a Christmas family favorite for 20 years. Flaky and buttery, they are worth the effort. Almonds can be substituted for hazelnuts.”

#### DECORATING TIP:

Make these cookies extra scrumptious by dipping one end in melted chocolate after the cookies have cooled.

#### USER'S TIPS AND ADVICE

Just like my Oma, I used walnuts instead of the hazelnuts. Always a wonderful Christmas tradition and incredibly delicious. Thanks Deb!

– LINDA MCLEAN



PREP TIME: 15 MIN | COOK TIME: 10 MIN | READY IN: 1 HR 25 MIN | YIELD: 4 DOZEN

Find recipes for *classic Christmas cookies* at [Allrecipes.com](http://Allrecipes.com)

<http://allrecipes.com/Recipe/Viennese-Crescent-Holiday-Cookies/Detail.aspx>

#### INGREDIENTS

2 cups all-purpose flour  
1 cup butter  
1 cup hazelnuts, ground  
1/2 cup sifted confectioners' sugar  
1/8 teaspoon salt  
1 teaspoon vanilla extract  
2 cups sifted confectioners' sugar  
1 vanilla bean

#### DIRECTIONS

Preheat oven to 375°F (190°C).

In a large mixing bowl, combine flour, butter, nuts, 1/2 cup confectioners' sugar, salt, and vanilla. Hand mix until thoroughly blended. Shape dough into a ball. Cover and refrigerate for 1 hour.

Meanwhile, place sugar in a bowl or small container. With sharp chef's knife, split vanilla bean lengthwise. Scrape out seeds, and mix them into the sugar. Cut pod into 2-inch pieces and mix into sugar.

Remove dough from refrigerator and form into 1-inch balls. Roll each ball into a small roll, 3 inches long. Place rolls 2 inches apart on ungreased cookie sheet, and bend each one to make a crescent shape.

Bake 10 to 12 minutes in the preheated oven, or until set but not brown.

Let stand 1 minute, then remove from cookie sheets. Place hot cookies on a large sheet of aluminum foil. Sprinkle with prepared sugar mixture. Turn gently to coat on both sides. Cool completely and store in an airtight container at room temperature. Just before serving, coat with more vanilla flavored sugar.

# Chocolate Rum Balls I

SUBMITTED BY: Donna

**“The holidays will sparkle brightly when you whip up a batch of these chocolate favorites!”**

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#### USER'S TIPS AND ADVICE:

Just made this recipe and it turned out fabulous. I used a small cookie scoop and got 45 rum balls out of the recipe (remember to use gloves as the mixture can be quite messy). Then, after rolling the balls in the powdered sugar I placed them in mini paper cups giving them an even prettier appearance. Wonderful recipe!

– JSTACE

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You'll find thousands of cookie recipes at [Allrecipes.com](http://Allrecipes.com)

<http://allrecipes.com/Recipe/Chocolate-Rum-Balls-I/Detail.aspx>



PREP TIME: 45 MIN | READY IN: 45 MIN | YIELD: 4 DOZEN

#### INGREDIENTS

3 1/4 cups crushed vanilla wafers  
3/4 cup confectioners' sugar  
1/4 cup unsweetened cocoa powder  
1 1/2 cups chopped walnuts  
3 tablespoons light corn syrup  
1/2 cup rum

#### DIRECTIONS

In a large bowl, stir together the crushed vanilla wafers, 3/4 cup confectioners' sugar, cocoa, and nuts. Blend in corn syrup and rum.

Shape into 1-inch balls, and roll in additional confectioners' sugar. Store in an airtight container for several days to develop the flavor. Roll again in confectioners' sugar before serving.



# Gingerbread Boys

SUBMITTED BY: Janice Brubaker

These are the best gingerbread men I've ever eaten. They have a nice light flavor with a hint of orange.

## USER'S TIPS AND ADVICE

These were great! Per others' suggestions, I replaced the corn syrup with 3 tablespoons molasses for a bit stronger taste. Delicious! I also used melted white chips to frost, rather than royal icing—much easier and tastier! This is a great recipe for GOOD TASTING gingerbread. So many out there focus on the way they look. These look good, too, but they taste GREAT. Thanks for posting this recipe!

— KRISTININSALINA



Catch more *gingerbread recipes* at Allrecipes.com

<http://allrecipes.com/Recipe/Gingerbread-Boys/Detail.aspx>

PREP TIME: 15 MIN | COOK TIME: 10 MIN | READY IN: 2 HRS 25 MIN | YIELD: 5 DOZEN

## INGREDIENTS

- 1 cup butter, softened
- 1 1/2 cups white sugar
- 1 egg
- 1 1/2 tablespoons orange zest
- 2 tablespoons dark corn syrup
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt

## DIRECTIONS

Cream the butter and the sugar together. Add the egg and mix well. Mix in the orange peel and dark corn syrup. Add the flour, baking soda, cinnamon, ginger, ground cloves and salt, mixing until well combined. Chill dough for at least 2 hours, I like to chill overnight.

Preheat the oven to 375°F (190°C). Grease cookie sheets. On a lightly floured surface, roll dough out to 1/4-inch thick. Cut into desired shapes using cookie cutters. Place cookies 1-inch apart on the prepared cookie sheets.

Bake for 10 to 12 minutes in the preheated oven, until cookies are firm and lightly toasted on the edges.

# Cranberry Hootycreeks

SUBMITTED BY: Susan O'Dell

“A beautifully festive cookie-in-a-jar recipe. These make great gifts.”

Learn the secret to cookie mix in a jar.

Visit [Allrecipes.com](http://Allrecipes.com) and search Tips & Advice for Cookie and Brownie Mix-in-a-jar.

## USER'S TIPS AND ADVICE

I made twenty of these for gifts-- and they look so nice, I'm not sure if I'm going to actually hand them out! For the cooking novice, note that 5/8 cup = 1/2 cup plus 2 tablespoons.

– MOMTOPICKELS

Find more *cookie-in-a-jar* recipes at [Allrecipes.com](http://Allrecipes.com)

<http://allrecipes.com/Recipe/Cranberry-Hootycreeks/Detail.aspx>



PREP TIME: 25 MIN | READY IN: 25 MIN | YIELD: 18 COOKIES

## INGREDIENTS

5/8 cup all-purpose flour  
1/2 cup rolled oats  
1/2 cup all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/3 cup packed brown sugar  
1/3 cup white sugar  
1/2 cup dried cranberries  
1/2 cup white chocolate chips  
1/2 cup chopped pecans

## DIRECTIONS

Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.

Attach a tag with the following instructions:

### Cranberry Hootycreeks

1. Preheat oven to 350°F (175°C). Grease a cookie sheet or line with parchment paper.
2. In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets.
3. Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks.

# Top 10 Cookie-Baking Tips



Want to brush up your baking skills? Visit [Allrecipes.com](http://Allrecipes.com) and search Tips & Advice for Baking.

- 1. SUCCESS DEPENDS ON YOUR INGREDIENTS.** Use large-size eggs, unsalted butter and nuts, and pure flavoring extracts. Toss out old baking powder, baking soda, and ground spices (they go flat and lifeless with time) and refresh everything for your holiday baking.
- 2. MEASURE ACCURATELY.** Most cookie recipes call for all-purpose flour; don't sift unless the recipes says to do so. Lightly spoon flour into a dry measuring cup and level with a knife.
- 3. CHILL DOUGH FOR CUT-OUT COOKIES.** Soften it up at room temperature for a few minutes before rolling out. Try rolling dough between sheets of waxed paper or plastic wrap to reduce sticking.
- 4. PREHEAT YOUR OVEN!** Temperatures vary from oven to oven, so use an oven thermometer to check how yours performs.
- 5. LINE BAKING SHEETS AND PANS** with parchment paper for stick-free baking and easy clean-up.
- 6. PLACE DOUGH ON COOL COOKIE SHEETS.** For a cookie-baking marathon, have one sheet baking, one cooling off, and one lined and ready to go in the oven.
- 7. LEAVE 2 INCHES OF SPACE** between cookies so they don't spread into each other.
- 8. ADJUST BAKING TIMES TO ACHIEVE THE COOKIE TEXTURE YOU CRAVE.** A little less time produces chewier cookies; a little more time makes them crispy.
- 9. BAKE** bar cookies in the pan size indicated in the recipe.
- 10. COOL COOKIES COMPLETELY BEFORE DECORATING.** Slide cookies onto cooling racks, parchment paper and all.







## Cookie Decorating Do's

- Blend confectioners' sugar with butter or shortening and milk or water for a **SIMPLE ICING**.
- **FLAVOR ICINGS** with pure extracts of vanilla, lemon, orange, or almond; or substitute real juice.
- For the brightest hues, **USE PASTE FOOD COLORING**, available at craft and kitchenware stores. Mix color into 1 tablespoon white icing, then blend mixture into the rest of the icing.
- For a **GLOSSY SMOOTH FINISH**, warm icing slightly in a microwave or double boiler.
- **KEEP ICING COVERED** with a damp cloth and plastic wrap so it doesn't dry out.
- **FROST WITH A PASTRY BRUSH OR SMALL METAL SPATULA**. Add details with a pastry bag or small plastic bag with a tiny corner snipped out. Press candies or nuts into frosting before it hardens.
- **DIPPED COOKIES**: chocolate for dipping should be tempered to keep it shiny and firm. For an easy alternative to tempering, melt chocolate in a pan over simmering water and whisk in a few drops of vegetable oil or melted paraffin.
- **FAST AND FESTIVE**: shape cookie dough into logs, wrap and chill, then roll in colored sugar, finely chopped nuts, coconut, seeds, or sprinkles. Slice and bake.



### KNOCK THEM OUT WITH GORGEOUS COOKIES!

Go to [Allrecipes.com](http://Allrecipes.com) and search Tips & Advice for *Decorating Cookies*.

## brain teasers

### SUDOKU Challenge

**A**

6		8	1			4		
	2		8					
5		7					9	
9				3				5
3				7				6
1				2				8
	4					3		2
					9		7	
		6			5	1		9

**B**

7	3			1				
8			2			4		
4					5			
		4			7	3	8	
	8			3			4	
	1	2				7		
			8					9
		9			2			4
				5				3

### Word Jumble

**NKERODOELISIC EOKOIC**

(The dough sometimes contains nutmeg and cinnamon as well as raisins and nuts. It has a characteristically crackly surface and can be either crisp or soft)

**EERSRPNIGL**

(A molded cookie from Germany)

**BRERANDEGIG UHESO**

(A house that can be decorated with candies)

Answers can be viewed on page 16

*tips and advice:*

## Packing and Mailing Cookies

For best results, stick to sturdy cookies that have a crunchy or slightly chewy texture; delicate cookies or those with custard or custard-like fillings don't travel well.

- **COOL COOKIES COMPLETELY** before packing.
- Use **AIRTIGHT CONTAINERS** and pack crisp cookies separately from softer cookies.
- Lay **BUBBLE WRAP** on the bottom of the container and line with enough parchment paper or cellophane to fold over when the box is full.
- **PLACE COOKIES IN SINGLE LAYERS WITH PARCHMENT PAPER BETWEEN EACH LAYER**, then fold parchment paper or cellophane over the top. Cookies should fit snugly together but not too tightly.
- Finish with one more layer of bubble wrap, then **SEAL CONTAINER**.
- Place sealed container in a **STURDY CARDBOARD BOX**, allowing two to three inches between the container and sides of box. Fill space with packing materials.
- Choose the **QUICKEST SHIPPING METHOD** you can afford.



**DID YOU KNOW?**

Baking is one of the most popular searches in the Tips & Advice section of *Allrecipes.com*.

We can help you with cakes, breads, pies, cookies, and more. Visit *Allrecipes.com* and search Tips & Advice for Baking.



*tips and advice:*

## Cookie Exchange Party

- **ASK EACH GUEST** to bring a big batch of cookies. Figure 1 dozen multiplied by the number of guests, plus 1 dozen to eat at the party. They should also bring a big basket or tin for taking cookies home.
- **KEEP TRACK** of who is bringing what, so you get plenty of variety.
- **ASK GUESTS TO BRING COPIES OF THEIR COOKIE RECIPES**, or to e-mail them to you ahead of time so you can make individual recipe booklets for everyone to take home.
- **SET OUT BASKETS AND PLATTERS** to hold all those cookies, including one big platter for the cookies you'll eat during the party.
- **PROVIDE BAGS** so guests can pack each kind of cookie separately to bring home.
- **SERVE SOME SNACKS** with protein to balance all that sugar!
- **PERFECT BEVERAGES** for your party are coffee, hot chocolate, punch, and hot cider.

### Sudoku Answers

**A**

6	9	8	1	5	3	4	2	7
4	2	3	8	9	7	5	6	1
5	1	7	4	6	2	8	9	3
9	7	4	6	3	8	2	1	5
3	8	2	5	7	1	9	4	6
1	6	5	9	2	4	7	3	8
8	4	9	7	1	6	3	5	2
2	5	1	3	8	9	6	7	4
7	3	6	2	4	5	1	8	9

**B**

7	3	5	6	1	4	2	9	8
8	9	6	2	7	3	4	1	5
4	2	1	9	8	5	6	3	7
9	6	4	5	2	7	3	8	1
5	8	7	1	3	6	9	4	2
3	1	2	4	9	8	7	5	6
2	7	3	8	4	1	5	6	9
1	5	9	3	6	2	8	7	4
6	4	8	7	5	9	1	2	3

### Word Jumble Answers

**SNICKERDOODLE COOKIE:**

A snickerdoodle is a soft sugar cookie rolled in cinnamon sugar. It has a characteristically crackly surface, and can be crisp or soft.

**SPRINGERLE:**

One of Germany's most famous holiday cookies, springerle are anise-flavored cookies that get their beautiful design when a carved wooden rolling pin is rolled across the dough.

**GINGERBREAD HOUSE:**

Gingerbread is a sweet that can take the form of a cake or a cookie in which the predominant flavor is ginger.