



**THE BEST CLASSIC  
CHRISTMAS COOKIES  
RECIPES**



# PEANUT BUTTER COOKIES

Peanut butter cookies remain a holiday classic. They're the cookie that eats like a meal and the best choice when kids are hungry. For those with peanut allergies, Sun Butter subs in well for peanut butter.

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## ***Ingredients:***

- 1 1/2 cups flour
- 1/2 tsp. salt
- 1/2 tsp. baking soda
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1/2 cup butter
- 1 egg
- 1 cup peanut butter
- 1/2 tsp. vanilla

## ***Directions:***

Preheat oven to 375 degrees. Combine flour, baking soda and salt. Use a hand mixer on medium to cream together the butter and sugars. Beat in egg, vanilla, peanut butter.

Carefully sprinkle in flour mixture a little bit at a time, mixing to a doughy consistency.

Roll batter into small balls and place each on a cookie sheet. Press with fork to make a criss-cross pattern. Bake for 10 minutes.

Cool on a cookie rack for about 15 minutes. Enjoy, or box up for the holidays.



# SNICKERDOODLES

Snickerdoodles sweeten up the holiday season with their warm, cinnamony flavor. These soft and chewy favorites puff up, then flatten as they cool. For a more festive touch, mix up colored sugars with cinnamon. Roll some in green sugar and some in red.

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## ***Ingredients:***

- 1 cup butter
- 1 1/2 cups sugar
- 2 eggs
- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- Cinnamon sugar
- 3 tablespoons granulated sugar
- 2½ teaspoons cinnamon

## ***Directions:***

Heat oven to 400 degrees. Combine flour, salt, baking powder and baking soda. Use a hand mixer on medium to cream the butter and sugars. Beat in egg.

Sprinkle in flour mixture while continuing to beat together, until a soft dough forms. Form small balls, then roll each into the cinnamon sugar mixture.

Place dough balls 2" apart on ungreased baking sheet. Bake 8-10 minutes. These cookies puff up at first, then flatten out.

Makes about 5 dozen 2" cookies.



# EASY CHOCOLATE CHIP COOKIES

Everybody loves chocolate chips cookies, which makes them a welcome addition to your holiday baking gift baskets and tins.

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## ***Ingredients:***

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- 2 eggs
- one 12oz. package Semisweet Chocolate Morsels

## ***Directions:***

Preheat oven to 375 degrees. Combine flour, baking soda and salt. Set aside.

Use a hand mixer to cream butter, sugar and vanilla. Beat in 2 eggs. Add flour mixture, a little at a time, while continuing to mix until thoroughly blended and cookie dough has formed.

Stir in chocolate chips. Drop cookies onto a tray by the spoonful, leaving about half an inch between.

Bake 8 to 10 minutes or until golden brown. Transfer to a cookie rack and let cool for about 10 minutes before serving.





# CHOCOLATE CHIP WALNUT RAISIN COOKIES

Nuts and raisins add some different flavors and textures to the ubiquitous chocolate chip cookie. A little old-fashioned... a lot delicious.

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## ***Ingredients:***

- 2 cups oat flour (can blend up regular rolled oats in a blender to make flour)
- 1/2 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 1 1/2 cups sugar
- 1 teaspoon vanilla
- 2 eggs
- 1/3 cup raisins
- 1/2 cup chocolate chips
- 1/2 cup walnuts

## ***Directions:***

Preheat oven to 375 degrees. Combine flours, baking soda and salt; set aside.

Use a small hand mixer to cream together butter, sugar and vanilla. Beat in 2 eggs. Add flour, a little at a time, while continuing to mix with hand mixer until thoroughly blended and cookie dough has formed.

Stir in chocolate chips, raisins and walnuts.

Drop cookies onto a tray by the spoonful, leaving about half an inch between. Bake in the oven for about 9 to 11 minutes. Let cool before serving.



# ROLLED SUGAR COOKIES

Sugar cookies... the most fun to make at holiday time. Most of us have memories of Mom Grandma rolling out cookie dough. It was so much fun to cut out Christmas trees and other shapes; then decorate, bake and enjoy. Make sure to chill the dough for about an hour or more, then bring out to warm up for a few minutes so that it's firm yet pliable to work with.

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## ***Ingredients:***

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 1/2 cups confectioner's sugar
- 1 cup butter, softened
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract
- 1 egg

## ***Directions:***

Combine dry ingredients and set aside. Use a hand mixer to cream together butter and confectioner's sugar. Continue to mix, adding egg, vanilla and almond extract until all are well combined.

Sprinkle in flour a little at a time, mixing as you go, to form cookie dough. Use your hands to pat the dough into a ball, scooping from the sides of the bowl to be sure all is mixed in.

Place your ball of dough into a plastic Ziploc bag and chill for at least one hour.

# ROLLED SUGAR COOKIES (CONTINUED)

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## ***Directions Continued***

Gather cookie decorating ingredients, such as red and green sugar, silver balls, chocolate chips, cinnamon "red hots," raisins, sprinkles and other small candies.

Lightly flour a clean counter surface. Break off some dough and use a rolling pin to roll it thin.

Make cookie cutouts. Decorate them as you go.

You can also press the dough out flat with your hand if you don't mind a more textured cookie.

Remember that the cookies will puff up as they bake. Roll them thinner than you'd like them to be after baking. Use a spatula to transfer the cut-out dough forms to a baking pan.

Bake for 6 to 8 minutes. Depending on how thin or thick you roll your cookies, they may take less time or more time to finish cooking.

Some people prefer their Christmas cookies softer, while others like them crispy with a touch of golden brown on the edges.

After cookies have cooled, add icing or other decorations such as candied fruit, if you plan to do that. Serve, or store, and enjoy for Christmas!



# PEANUT BUTTER CHOCOLATE KISS COOKIES

You can vary these by making Bear Paws or Dog Paws. Press the chocolate kiss into the center and flatten the point, then add 4 chocolate chips for "toes".

These cookies should not be piled up with other cookies. Also, peanut butter tends to take over other flavors. Store separately, they look so pretty all lined up together.

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## ***Ingredients:***

- 1 1/2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 3/4 cup sugar
- 1/2 cup creamy peanut butter
- 1/2 cup butter, softened
- 1 Tablespoon molasses
- 1 egg
- 1/2 teaspoon vanilla
- 36 Hershey's kisses

## ***Directions:***

Unwrap kisses and set aside. Combine dry ingredients. Cream together butter and sugar. Beat in peanut butter, molasses, egg and vanilla.

Beat in flour gradually. Form a dough ball. Chill dough 1 hour.

Form small balls and place each on a cookie sheet, about 2 inches apart. Bake for 8 to 10 minutes at 375 degrees.

Immediately press a Hershey's kiss into each one. If you're making paws, add 1 kiss and 4 chocolate chips in a paw shape. Enjoy!



# THUMBPRINT COOKIES

Love shortbread? Try these easy-to-make, savory and delicious classic thumbprint cookies. Fill with berry preserves, orange marmalade, prune filling, candied cherries, a chocolate candy, chopped walnuts with cinnamon and sugar. Thumbprints should be arranged on their own plate, to help the filling stay put

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## ***Ingredients:***

- 2 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1 cup butter
- 1/3 cup sugar
- 1 Tablespoon molasses
- 1 egg yolk
- 1 teaspoon vanilla

## ***Directions:***

Mix flour and salt. Cream together the butter and sugar. Beat on medium speed, adding in egg yolk, molasses & vanilla.

Beat in the flour a little at a time until a dough forms. Pat into a ball. Wrap dough in plastic wrap and chill for about half an hour.

Preheat oven to 375 degrees. Form small, perfectly smooth balls from the dough and place each on the cookie sheet about 2 inches apart. Press your thumb or a small spoon into the center of each.

Bake 10 to 12 minutes. Let cool on a wire rack for about 10 minutes. Spoon your favorite filling, such as fruit preserves, into the center. Decorate, plate and serve!





# RUSSIAN TEA CAKES

These cookies bake up in a hurry, especially if you have a food processor. Another exciting option for chopping nuts to a fine powder in a hurry is to use a mortar and pestle. Other names for them include snowballs, Italian wedding cookies. They're delicious!

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## ***Ingredients:***

- 2 1/4 cups flour
- 1/4 teaspoon salt
- 1 cup butter, softened
- 1/2 cup powdered sugar, plus more for rolling the cookies in
- 3/4 cups finely chopped walnuts or pecans

## ***Directions:***

Process the nuts in a food processor and set aside. Combine flour and salt. Cream butter and powdered sugar. Gradually mix in flour and salt, followed by the nuts. Pat into a dough ball. Store in a Ziploc bag and let chill for about 30 minutes.

Preheat oven to 375 degrees. Form dough into small balls and place on a cookie tray about an inch apart. Bake for about 11-13 minutes.

Remove cookies from oven and roll in more powdered sugar. You may want to roll them twice if you like a nice, thick layer.



# MARSHMALLOW FUDGE

Homemade fudge makes the perfect homemade gift to share with family, friends, school teachers and members of the church. This recipe is easy and fun for kids to help make!

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## *Ingredients:*

- 2 cups of firmly packed brown sugar
- 1 cup of granulated sugar
- 1 cup of evaporated milk
- 1/2 cup butter
- 1 jar of marshmallow cream
- 1 6oz. package chocolate morsels
- 1 teaspoon of vanilla

## *Directions:*

Heat a saucepan on low to medium. To your pan add butter, brown sugar and evaporated milk. Bring to a boil over medium heat, stirring frequently.

Continue to simmer your mixture for 15 more minutes, stirring frequently. Remove from heat. Add the chocolate morsels and marshmallow cream. Stir until everything is smooth and melted together.

Blend in the walnuts and vanilla. Pour into a greased 9x9 inch pan. Chill in the refrigerator until firm. Makes about 2 1/2 lbs.



# CLASSIC SPRITZ COOKIES

Classic Spritz Cookies have a rich history rooted in traditional European baking. Originating in Germany, these cookies were popularized during the 16th century when cookie presses became widely available. Over the years, these delightful butter cookies have become a beloved holiday tradition, cherished for their simplicity, versatility, and timeless appeal.

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## *Ingredients:*

- 2 1/4 cup flour
- Pinch of salt
- 3/4 cup sugar
- 1 cup butter
- 1 egg
- 1 tsp vanilla
- 1 tsp almond extract

## *Directions:*

Use a hand mixer to cream together butter and flour. Crack in egg, mix in vanilla and almond extract.

Add in the flour gradually, mixing one scoop at a time until everything is well combined. Use your hands to pat together a dough ball.

If you would like your cookies to be a certain color, drop in a few drops of food coloring before mixing.

Pack some of the dough into your cookie press. Press out cookies one by one onto a baking tray.

Decorate with sprinkles or colored sugar if desired. Bake at 350° for about 7 minutes or until cookies are slightly golden at the edges.



# MOIST AND DELICIOUS BROWNIES

Brownies are a chocolate-lover's favorite at the holiday bake sale, Christmas dessert table, or even as a special dessert on any day of the week. They mix up quickly, and you can get creative by tossing in your favorite nuts, chocolate chunks, caramel morsels, raspberries, etc.

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## *Ingredients:*

- 1 cup (2 sticks) unsalted butter, softened
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 cup cocoa powder
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup chocolate chips or chunks (optional)

Preheat your oven to 350°F (175°C) and grease a 9x13-inch baking pan.

## *Directions:*

In bowl, combine sugar and butter; stir until well combined.

Add in eggs one at a time, stirring after each addition. Stir in the vanilla extract.

In separate bowl, whisk together flour, cocoa powder, baking powder, and salt.

Gradually add the dry ingredients to wet ingredients, mixing until just combined. If using chocolate chips or chunks, fold them into the batter.

Pour the batter into prepared baking pan; spread evenly. Bake approximately 25–30 minutes or until toothpick inserted into the center comes out with a few moist crumbs (not wet batter). Allow to cool at least 10 minutes before cutting.





# OATMEAL COOKIES

Classic oatmeal cookies are popular at holiday time or any time of year. Add these to your Christmas cookie mixup along with chocolate chip, peanut butter, sugar cookies and all of the expected favorites.

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## *Ingredients:*

- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 1/2 teaspoons cinnamon
- 3 cups rolled oats
- 1 cup butter, softened
- 2 cups sugar
- 2 Tablespoons molasses
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup raisins
- 1/2 cup chopped walnuts

## *Directions:*

Mix together flour, salt, baking soda and cinnamon in a small bowl. Set aside. In another bowl, cream the butter and sugar. Add flour gradually, mixing with a hand mixer until a dough forms.

Use your hands to mix in the rolled oats and then the nuts and raisins.

Preheat oven to 375 degrees. Drop cookies by the Tablespoonful onto a baking sheet, about 2 inches apart.

Bake for 8 to 10 minutes. Let cool on a wire rack for about 15 more minutes before serving.



# CHOCOLATE CRINKLE COOKIES

Chocolate crinkle cookies are fudgy delights with a crackled appearance, coated in powdered sugar for a snowy effect. The rich cocoa flavor and chewy texture make them a holiday favorite. These cookies perfectly balance sweetness and chocolate richness.

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## *Ingredients:*

- 1 cup unsweetened cocoa powder
- 2 cups granulated sugar
- 1/2 cup vegetable oil
- 4 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup powdered sugar (for rolling)

## *Directions:*

In a medium bowl, whisk together cocoa powder, granulated sugar, and vegetable oil until well combined. Add in eggs one at a time. Stir in vanilla extract.

In a separate bowl, whisk together flour, baking powder, and salt.

Gradually add the dry ingredients to the cocoa mixture, stirring until combined. Dough will be soft. Cover bowl with plastic wrap and refrigerate for at least 4 hours or overnight.

# CHOCOLATE CRINKLE COOKIES (CONTINUED)

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## ***Directions:***

Preheat the oven to 350°F (175°C) and line baking sheets with parchment paper.

Scoop out tablespoon-sized portions of dough and roll them into balls. Roll each ball in powdered sugar to coat completely.

Place the coated balls on the prepared baking sheets, leaving space between each cookie.

Bake for 10-12 minutes or until the edges are set and the centers are slightly soft. The cookies will continue to firm up as they cool.

Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.



# GINGERBREAD COOKIES

Gingerbread cookies are spiced delights, shaped into festive figures and baked to a perfect blend of chewiness and crispness. Infused with warm flavors of ginger, cinnamon, and cloves, these cookies offer a nostalgic taste of the holiday season. Decorate with icing for a charming and delicious treat that captures the essence of festive joy.

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## *Ingredients:*

- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon ground ginger
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 cup unsalted butter, softened
- 1/2 cup dark brown sugar, packed
- 1 large egg
- 1/2 cup molasses
- 1 teaspoon vanilla extract

## *Directions:*

In a medium bowl, whisk together the flour, baking powder, baking soda, salt, ginger, cinnamon, and cloves. Set aside.

In a large mixing bowl, cream together softened butter and brown sugar until light and fluffy.

Add the egg and beat well. Then, mix in the molasses and vanilla extract until well combined.

Gradually add the dry ingredients to the wet ingredients, mixing until the dough comes together. If the dough is too sticky, you can add a bit more flour.

Divide the dough in half, wrap each portion in plastic wrap, and refrigerate for at least 1-2 hours, or until firm.

# GINGERBREAD COOKIES (CONTINUED)

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## ***Directions:***

Preheat your oven to 350°F (175°C) and line baking sheets with parchment paper.

On a lightly floured surface, roll out one portion of the dough to about 1/4 inch thickness. Use cookie cutters to cut out desired shapes and transfer them to the prepared baking sheets.

Bake for 8-10 minutes, or until the edges are set. Allow the cookies to cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.

Repeat the rolling and cutting process with the remaining dough.



# ITALIAN RICOTTA COOKIES

Ricotta cookies are soft and cake-like with a sweet glaze. Fun to decorate right along with your traditional rolled sugar cookies, and they make a wonderful addition to your homemade holiday cookie gifts to offer to family and friends.

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## *Ingredients:*

Cookies:

- 3 1/2 cups all-purpose flour
- 2 teaspoons baking soda
- 3/4 teaspoons salt
- 1 cup butter, softened
- 1 3/4 cups sugar
- 1 3/4 cups ricotta
- 1 teaspoon almond extract
- 2 eggs
- cookie decorations such as green and red sugar, sprinkles and other confections

Glaze:

- 3 3/4 cups powdered sugar
- 1 tsp vanilla extract
- 5+ Tablespoons milk, as needed

## *Directions:*

Combine flour, salt and baking soda. Cream together butter and sugar. Add eggs, ricotta and almond extract and continue mixing. Gradually add flour, continuing to mix until a dough forms. Shape into a ball and chill for a minimum of 2 hours.

Preheat oven to 350 degrees.

Bake at 350 degrees for 12 to 14 minutes. Form dough into small balls. Place on a parchment-lined baking sheet. Bake 12 to 14 minutes or until the edges begin to turn golden.

Cool on a wire rack, then glaze and sprinkle on candy decorations

# HUNGARIAN KIFFLES WITH WALNUTS

These rich and savory cookies are a holiday favorite for people of Polish and Hungarian descent. The dough must be chilled prior to making. It's a good idea to make the dough in the morning to chill for use in the afternoon. Or, if you prepare the dough in the evening, you can start baking these the following morning.

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## *Ingredients:*

Cream cheese dough:

- 1 cup butter, softened
- 8 oz. cream cheese, softened
- 2 1/2 cups all-purpose flour

Walnut filling:

- 3 egg whites
- 1/3 cup sugar
- 3 1/2 cups ground walnuts
- 3/4 teaspoon vanilla extract
- Powdered sugar

## *Directions:*

Cream butter and cream cheese together. Mix in flour a bit at a time, to form a dough. Divide into 3 balls. Wrap each in plastic and chill for at least 2 hours prior to making the cookies.

Process walnuts. In a mixing bowl, beat egg whites and vanilla to foamy. Mix in sugar gradually.

Sprinkle counter with flour or confectioner's sugar. Roll a section of dough to about 1/8 inch thick. Slice into 2 or 3 inch diamonds. Place about half a teaspoon or so of the walnut filling into each diamond shape. Tuck the sides in and use a spatula to transfer to a cookie sheet.

Repeat for each square. Bake at 375 degrees for about 9 to 11 minutes or until the bottom is light golden brown. Enjoy!

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Christmas  
& a Happy  
New Year!*

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