

taste of home christmas cookie recipes

Taste of Home Christmas Cookie Recipes are cherished by many families as they gather around the kitchen during the holiday season, baking and enjoying delightful treats. The aroma of freshly baked cookies wafts through the home, creating a warm and welcoming atmosphere. For many, the act of baking Christmas cookies is a cherished tradition, often passed down through generations, and it brings back fond memories of time spent with loved ones. This article will explore a variety of delicious Christmas cookie recipes from Taste of Home, offering tips, tricks, and inspiration for your holiday baking endeavors.

The Importance of Christmas Cookies

Christmas cookies hold a special place in holiday traditions. They are not just about indulging in sweet treats; they symbolize togetherness, love, and the joy of giving. Here are a few reasons why Christmas cookies are a beloved tradition:

- **Family Bonding:** Baking cookies together fosters family connections. It's an opportunity to share stories, laugh, and create lasting memories.
- **Creativity:** Decorating cookies allows for creativity to shine. From using colorful icing to sprinkles and edible glitter, each cookie can be a unique masterpiece.
- **Gift-Giving:** Homemade cookies make perfect gifts. They can be packaged beautifully and shared with friends, neighbors, and coworkers, spreading holiday cheer.
- **Tradition:** Many families have their own special cookie recipes that have been passed down through generations, creating a sense of continuity and tradition.

Classic Christmas Cookie Recipes

When it comes to Christmas cookies, certain classic recipes are always at the top of the list. Here are a few timeless favorites that you can find in the Taste of Home collection:

1. Sugar Cookies

Sugar cookies are a staple during the holiday season. Their simplicity allows for endless decorating possibilities.

Ingredients:

- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup unsalted butter, softened
- 1 1/2 cups white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract

- 3 teaspoons confectioners' sugar (for decoration)

Instructions:

1. Preheat oven to 375°F (190°C).
2. In a bowl, stir together flour, baking soda, and baking powder.
3. In another bowl, cream together butter and sugar until smooth. Beat in egg, vanilla extract, and almond extract. Gradually blend in the dry ingredients.
4. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets. Flatten each ball with the bottom of a glass, dipped in confectioners' sugar.
5. Bake 8 to 10 minutes in the preheated oven, or until golden. Let cool on wire racks.

2. Gingerbread Cookies

Gingerbread cookies are synonymous with Christmas. Their spicy flavor and ability to be cut into fun shapes make them a holiday favorite.

Ingredients:

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup brown sugar
- 1 egg
- 1/2 cup molasses

Instructions:

1. In a bowl, combine flour, baking soda, ginger, cinnamon, cloves, and salt. Set aside.
2. In a large bowl, cream together butter and brown sugar until fluffy. Beat in the egg and molasses. Gradually add the flour mixture, stirring until blended.
3. Divide the dough into thirds, wrap in plastic, and refrigerate for at least 3 hours.
4. Preheat oven to 350°F (175°C). Roll out the dough to 1/4-inch thickness and cut into desired shapes.
5. Bake for 8 to 10 minutes. Let cool before decorating.

3. Peppermint Bark Cookies

These cookies combine the flavors of chocolate and peppermint, making them a festive delight.

Ingredients:

- 1 cup unsweetened cocoa powder
- 1 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 2 eggs
- 1 teaspoon vanilla extract
- 1/2 cup crushed peppermint candies

- 1 cup white chocolate chips

Instructions:

1. Preheat oven to 350°F (175°C) and line cookie sheets with parchment paper.
2. In a bowl, mix cocoa powder, sugar, and melted butter. Beat in eggs one at a time, and stir in vanilla.
3. Fold in crushed peppermint candies and white chocolate chips.
4. Drop by tablespoon onto prepared cookie sheets and bake for 10-12 minutes. Let cool on wire racks.

Creative Twist on Traditional Cookies

While traditional recipes are beloved, adding a creative twist can make your cookie offerings stand out. Here are some unique variations to consider:

1. Eggnog Cookies

Embrace the festive flavor of eggnog in cookie form.

Ingredients:

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 2 eggs
- 1/2 cup eggnog
- 1 teaspoon nutmeg
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 350°F (175°C).
2. In a bowl, combine flour, baking powder, baking soda, and salt. Set aside.
3. In a large bowl, cream together butter, granulated sugar, and brown sugar. Beat in eggs, eggnog, nutmeg, and vanilla.
4. Gradually add the dry ingredients to the wet mixture.
5. Drop by spoonful onto cookie sheets and bake for 10-12 minutes.

2. Chocolate Cranberry Oatmeal Cookies

These cookies incorporate the tartness of cranberries and the richness of chocolate, perfect for the holiday season.

Ingredients:

- 1 cup unsalted butter, softened
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda

- 1/2 teaspoon salt
- 3 cups rolled oats
- 1 cup semi-sweet chocolate chips
- 1 cup dried cranberries

Instructions:

1. Preheat oven to 350°F (175°C).
2. In a bowl, cream together butter, brown sugar, and granulated sugar. Beat in eggs and vanilla.
3. In another bowl, mix flour, baking soda, and salt. Gradually add to the wet mixture.
4. Stir in oats, chocolate chips, and cranberries.
5. Drop by spoonful onto cookie sheets and bake for 10-12 minutes.

Tips for Successful Christmas Cookie Baking

To ensure your cookie baking experience is enjoyable and yields delicious results, consider these helpful tips:

- **Prep Ahead:** Measure and prepare your ingredients in advance. This will streamline the baking process.
- **Chill the Dough:** For certain cookies, chilling the dough helps maintain their shape during baking.
- **Use Quality Ingredients:** High-quality ingredients lead to better-tasting cookies. Opt for real butter and pure vanilla extract.
- **Invest in Good Bakeware:** Non-stick baking sheets or parchment paper can help prevent cookies from sticking.
- **Don't Overbake:** Keep an eye on your cookies as they bake. They should be slightly soft in the center when you take them out, as they will continue to firm up while cooling.

Conclusion

Christmas cookies are more than just a sweet treat; they are a symbol of love, tradition, and creativity. The Taste of Home Christmas Cookie Recipes featured in this article showcase a variety of flavors and styles, making them perfect for any holiday gathering. Whether you stick to classic recipes or explore creative twists, the joy of baking and sharing cookies with loved ones will surely enhance your holiday spirit. So, gather your family, preheat the oven, and embark on a delightful baking adventure that will fill your home with warmth and sweetness this Christmas season.

Frequently Asked Questions

What are some popular Taste of Home Christmas cookie recipes to try this holiday season?

Some popular Taste of Home Christmas cookie recipes include classic decorated sugar cookies, gingerbread men, peppermint bark cookies, and snickerdoodles. Each recipe brings a festive touch to your holiday baking!

How can I make Taste of Home Christmas cookies more festive?

You can make Taste of Home Christmas cookies more festive by using colorful icing, sprinkles, and edible glitter for decoration. Additionally, incorporating seasonal flavors like peppermint, eggnog, or cranberry can enhance their holiday spirit.

Are there any no-bake Christmas cookie recipes featured by Taste of Home?

Yes, Taste of Home features several no-bake Christmas cookie recipes, such as chocolate-covered pretzel bites, no-bake peanut butter balls, and coconut macaroons. These are perfect for quick and easy holiday treats.

What ingredients are commonly used in Taste of Home Christmas cookie recipes?

Common ingredients in Taste of Home Christmas cookie recipes include flour, sugar, butter, eggs, baking powder, vanilla extract, and seasonal spices like cinnamon and nutmeg. Many recipes also feature chocolate chips or nuts for added flavor and texture.

Can I find gluten-free Christmas cookie recipes on Taste of Home?

Yes, Taste of Home offers a variety of gluten-free Christmas cookie recipes. You can find options using almond flour, coconut flour, and gluten-free all-purpose flour to ensure everyone can enjoy delicious holiday treats.

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