



A Very Strange Christmas Cookie Exchange

2025

Table of Contents

Browned Butter Salted Caramel Blondies	3
Candy Cane Cookies	4
Chocolate Chunk Walnut Cookies	5
Christmas Sprinkle Sugar Cookies	6
Cranberry Bliss Cookies	7
Date Nut Cookies	8
Double Chocolate Peppermint Cookies	9
Gingersnaps	10
Grinch Cookies	11
Hot Cocoa Cookies	12
Kitchen Sink Cookies	13
Molasses Sugar Cookies	14
Oreo Truffles	15
Peanut Butter Blossoms	16
Toll House Cookie Sandwiches	17

Browned Butter Salted Caramel Blondies

Submitted by Josh Strange • Source: [averiecooks.com](https://www.averiecooks.com) • Yield: 12 servings



Ingredients

Blondies

¾ cup unsalted butter, browned

1 large egg

1 cup dark brown sugar, packed (*light may be substituted*)

2 to 3 teaspoons vanilla extract

1 cup all-purpose flour

½ teaspoon kosher salt (*or to taste*)

¾ to 1 cup chocolate chunks or chips

5 ounces (about ½ cup) salted caramel sauce
(*homemade or store-bought*)

1 teaspoon sea salt flakes (*or to taste*)

Salted Caramel Sauce

1 cup granulated sugar

¼ cup water

1 teaspoon light-colored corn syrup (*optional, helps prevent crystallization*)

½ cup heavy cream (*or whipping cream*)

1 tablespoon vanilla extract (*optional; may substitute alcohol*)

½ to 1 teaspoon salt (*use 1 tsp for true salted caramel*)

Instructions

Blondies

- 1 Preheat oven to 350°F and line an 8×8-inch pan with heavy-duty nonstick foil; spray lightly with cooking spray.
- 2 Brown the butter in a medium high-sided sauté pan, stirring or swirling until golden and nutty-smelling. Remove from heat and transfer to a bowl. Cool 5–10 minutes.
- 3 Whisk in the egg, dark brown sugar, and vanilla until smooth.
- 4 Stir in the flour and kosher salt until just combined; do not overmix.
- 5 Fold in the chocolate chunks.
- 6 Spread about 60% of the batter into the prepared pan and bake for about 10 minutes, or until just barely set.
- 7 Remove pan from oven and drizzle the salted caramel over the base layer, leaving a ½-inch border around the edges.
- 8 Drop the remaining batter over the caramel in small dollops and lightly smooth. Coverage may be partial.
- 9 Sprinkle with sea salt flakes.
- 10 Bake for another 15 minutes, or until the top layer is set.
- 11 Cool completely in the pan for at least 3 hours (overnight preferred) before slicing.

Salted Caramel Sauce

- 1 In a medium to large saucepan, combine sugar, water, and optional corn syrup; whisk until dissolved.
- 2 Bring to a boil over high heat and allow to cook, swirling occasionally, until the mixture turns a deep amber caramel color (about 5–12 minutes). Watch closely.
- 3 Remove from heat and carefully whisk in the heavy cream.
- 4 Whisk in vanilla extract (if using) and salt.
- 5 Transfer to a heat-safe jar and cool before using.

Candy Cane Cookies

Submitted by Debbie Dobbs • Source: <https://preppykitchen.com/candy-cane-cookies/> • Yield: 32 servings



Ingredients

3 cups (360g) all-purpose flour

½ teaspoon baking powder

½ teaspoon salt

1 cup (227g) unsalted butter, softened (*room temperature*)

1 cup (200g) granulated sugar

1 large egg

2 teaspoons vanilla extract

1½ teaspoons peppermint extract

1 teaspoon red food coloring (*or gel coloring, adjust as needed*)

3 tablespoons crushed peppermint candies

Instructions

- 1** In a medium bowl, whisk together the flour, baking powder, and salt.
- 2** In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar on medium speed until light and fluffy, about 3 minutes.
- 3** Beat in the egg, vanilla extract, and peppermint extract, scraping down the bowl once.
- 4** With the mixer on low speed, add the flour mixture and beat just until combined.
- 5** Remove half of the dough and add red food coloring; mix until well combined.
- 6** Wrap each dough (white and red) separately in plastic wrap and press into a 1-inch thick disk. Refrigerate for 4 hours or until firm (dough can be chilled up to 3 days).
- 7** Preheat oven to 375 °F. Line two baking sheets with parchment paper.
- 8** Cut dough into 1-inch cubes. Roll each cube into a ball. Lightly flour the surface and gently roll each ball into a 5-inch-long rope by rolling back and forth with your palm.
- 9** Place one red rope and one white rope side by side and carefully twist them together. Curve one end down about an inch to form the candy cane 'handle'. Place on prepared baking sheets about 1 inch apart.
- 10** Bake for 10 minutes or until cookies appear dry. Immediately sprinkle with crushed peppermint candies.
- 11** Allow cookies to cool on the baking sheet for a few minutes, then transfer to a wire rack to cool completely.

Notes

Room-temperature butter and egg will mix more evenly — you can place the egg in a bowl of warm water for a few minutes if needed. Use pure vanilla extract, not artificial. Use a kitchen scale to measure flour accurately: fluff flour, spoon into cup, level with a knife if not using a scale. Keep dough covered when rolling to prevent drying. If dough cracks while rolling, chill for 15 minutes before continuing. Twist and shape one cookie at a time instead of preparing all dough first. Dough can be refrigerated up to 3 days or frozen for up to 2 months; thaw overnight before shaping. Cookies freeze well — store in a freezer-safe container with parchment between layers, up to 2 months. If no candy canes, you can substitute sanding sugar or turbinado sugar on top.

Chocolate Chunk Walnut Cookies

Submitted by Andrew Wethall • Source: Family Recipe • Yield: 36 to 40 cookies



Ingredients

1/2 pound Unsalted butter, room temperature

1 cup Light brown sugar, packed

1/2 cup Granulated sugar

2 teaspoons Pure vanilla extract

2 Extra-large eggs, room temperature

2 cups All-purpose flour

1 teaspoon Baking soda

1 teaspoon Kosher salt

1 1/2 cups Chopped walnuts

1 1/4 pounds Semisweet chocolate chunks

Instructions

- 1** Preheat the oven to 350 degrees.
- 2** Cream the butter and both sugars until light and fluffy in the bowl of an electric mixer fitted with the paddle attachment.
- 3** Add the vanilla, then the eggs one at a time, mixing well after each addition.
- 4** Sift together the flour, baking soda, and salt, then add to the butter mixture on low speed, mixing only until combined.
- 5** Fold in the walnuts and chocolate chunks.
- 6** Drop the dough on a parchment-lined baking sheet using a 1-3/4 inch ice cream scoop or rounded tablespoon.
- 7** Dampen your hands and flatten the dough slightly.
- 8** Bake for exactly 15 minutes; cookies will appear underdone.
- 9** Remove from the oven, cool slightly on the pan, then transfer to a wire rack to cool completely.

Christmas Sprinkle Sugar Cookies

Submitted by Laura Brown • Source: <https://www.instagram.com/face.first.fashion/> • Yield: ~40 cookies



Ingredients

- 1 cup** unsalted butter, room temperature
- 1 1/2 cups** granulated sugar
- 1** large egg, room temperature
- 1** large egg yolk, room temperature
- 1 Tbsp.** whole milk
- 2 tsp.** vanilla extract
- 1/4 tsp.** almond extract (*optional for classic sugar cookie vibe*)
- 2 3/4 cups** all-purpose flour, spooned & leveled
- 1 1/2 tsp.** baking powder
- 3/4 tsp.** salt
- 1/2 tsp.** baking soda
- 1/2 cup** red and green jimmies sprinkles (*plus more as desired*)
- 1/4 cup** granulated sugar (*for rolling and garnishing*)

Instructions

- 1** Preheat the oven to 350°F.
- 2** Cream together butter and sugar (1 cup butter, 1 1/2 cups granulated sugar).
- 3** Add the egg, egg yolk, whole milk, vanilla extract, and almond extract; mix until combined.
- 4** In a separate bowl, whisk together flour, baking powder, salt, and baking soda.
- 5** Add dry ingredients to wet ingredients and mix until a dough forms.
- 6** Fold in the red and green jimmies sprinkles.
- 7** Scoop about 2 tablespoons of dough per cookie and roll into balls.
- 8** Roll each dough ball in granulated sugar.
- 9** Place dough balls on prepared baking sheets, spacing cookies about 2 inches apart.
- 10** Bake 8–10 minutes, being careful not to overbake.

Cranberry Bliss Cookies

Submitted by Samantha Strange • Source: <https://cookiesandcups.com/cranberry-bliss-cookies/> • Yield: 36 cookies



Ingredients

Cookies

3/4 cup butter (*room temperature*)

2 oz cream cheese (*room temperature*)

1 1/4 cup light brown sugar

2 eggs

2 tsp vanilla

1 tsp baking soda

1/2 tsp salt

2 1/4 cups flour

1 cup white chocolate chips

3/4 cup dried cranberries (*coarsely chopped*)

Frosting

6 oz cream cheese (*room temperature*)

1/4 cup butter (*room temperature*)

1 1/2 cups powdered sugar

1/2 cup white chocolate chips (melted)

Topping

1/2 cup dried cranberries (*coarsely chopped*)

1/2 cup white chocolate chips (melted)

Instructions

Cookies

- 1 In the bowl of a stand mixer, cream the butter and cream cheese together until smooth.
- 2 Beat in the brown sugar for 1–2 minutes until fluffy.
- 3 Add the eggs, vanilla, baking soda, and salt; mix until evenly combined.
- 4 Turn the mixer to low and add the flour until just incorporated.
- 5 Stir in the white chocolate chips and chopped dried cranberries.
- 6 Chill the dough for at least 2 hours or overnight.
- 7 Preheat the oven to 375°F and line baking sheets with parchment.
- 8 Drop dough onto baking sheets about 2 inches apart.
- 9 Bake for 9–11 minutes, until edges are golden and centers are just set.
- 10 Transfer cookies to a wire rack to cool completely.

Frosting

- 1 Beat the cream cheese and butter together until smooth.
- 2 Add powdered sugar and mix until creamy.
- 3 Add the melted white chocolate and mix until fully incorporated.
- 4 Spread frosting onto cooled cookies.

Topping

- 1 Sprinkle chopped dried cranberries over the frosted cookies.
- 2 Drizzle melted white chocolate on top.

Date Nut Cookies

Submitted by Lorie Strange • Source: Family Recipe • Yield: ~36-48 cookies



Ingredients

1 tsp vanilla

1 cup shortening

2 cups granulated sugar

2 eggs

1 cup oatmeal

1 cup chopped dates

1 cup pecans

1/8 tsp salt (*sifted with dry ingredients*)

2 tsp baking soda (*sifted with dry ingredients*)

2 1/2 cups flour (*sifted*)

Instructions

- 1** Preheat oven to 350°F.
- 2** Cream together vanilla, shortening, and granulated sugar.
- 3** Add eggs, oatmeal, chopped dates, and pecans to the creamed mixture and mix well.
- 4** Sift together salt, baking soda, and flour.
- 5** Add dry sifted mixture to the wet mixture a little at a time, mixing well after each addition.
- 6** Form dough into small balls and roll in granulated sugar.
- 7** Place on an ungreased cookie sheet.
- 8** Bake for 10–12 minutes.

Double Chocolate Peppermint Cookies

Submitted by Maddie McKenzie • Source: <https://inbloombakery.com/double-chocolate-peppermint-cookies/> • Yield: 18 cookies



Ingredients

1 1/4 cups (156 g) all-purpose flour, spooned and leveled

6 tbsp (30 g) Dutch-process cocoa powder

1/2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

3/4 cup (168 g) unsalted butter, softened

3/4 cup (165 g) light brown sugar, packed

1/4 cup (50 g) granulated white sugar

2 egg yolks (room temperature)

1 tsp peppermint extract

1 tsp vanilla bean paste or extract

1/2 cup (100 g) peppermint chips (e.g. Andes)

1/4 cup (50 g) semi-sweet chocolate chips

2 tbsp crushed candy canes (optional, for topping)

Instructions

Instructions

- 1** Preheat oven to 350°F (175°C) and line two baking sheets with parchment paper.
- 2** In a large bowl, cream the softened butter, light brown sugar, and granulated sugar with an electric mixer for two minutes, or until light and fluffy.
- 3** Add the egg yolks, peppermint extract, and vanilla to the creamed butter and sugars and mix on medium speed for two minutes, or until the mixture is pale in color and fluffy.
- 4** Add the flour, cocoa powder, baking powder, baking soda, and salt. Mix until just combined.
- 5** Fold in the peppermint chips and semi-sweet chocolate chips until just incorporated.
- 6** Scoop the dough into 18 balls and arrange them about two inches apart on the prepared baking sheets.
- 7** Bake for 10–12 minutes (10 minutes for chewier centers, 12 minutes for crispier edges).
- 8** After baking, let cookies cool on the baking sheets for two minutes, then transfer to a cooling rack and cool for 10 minutes. If desired, sprinkle crushed candy canes over the cookies so they stick while the cookies are warm.
- 9** Store leftovers in an airtight container for up to three days (or freeze for longer storage).

Notes

Measure the flour properly — spoon flour into measuring cup and level (or weigh it). Over-measuring flour can ruin cookie consistency. No chill time required; dough can be made and baked immediately. Use crushed candy canes right after baking to help them stick. Store cookies in airtight container up to three days or freeze for longer.

Gingersnaps

Submitted by Suzannah Bush • Source: Family Recipe • Yield: 4–5 dozen



Ingredients

3/4 cup Shortening

1 cup Sugar

1/4 cup Light molasses

1 Egg, beaten

2 cups Flour

1/4 tsp Salt

2 tsp Baking soda

1 tsp Cinnamon

1/2 tsp Ground cloves

2 tsp Ground ginger

Instructions

- 1** Cream shortening and sugar.
- 2** Add molasses and egg; beat well.
- 3** Stir dry ingredients together and add to creamed mixture; mix well.
- 4** Roll dough into small balls.
- 5** Roll balls in additional sugar.
- 6** Place on greased cookie sheet, spacing 1 1/2 inches apart.
- 7** Bake at 350°F for 8–10 minutes.
- 8** Remove while bottoms are just turning brown; cookies will firm up as they cool.

Notes

Easy to overbake; bottoms get brown very fast. Cookies will seem soft when they come out but firm up quickly.

Grinch Cookies

Submitted by Tammi Collier • Source: ChatGPT • Yield: 24 cookies



Ingredients

1 box (15.25 oz) white cake mix

1/3 cup vegetable oil

2 large eggs

green food coloring (*gel works best*)

red heart sprinkles (*optional*)

powdered sugar (*optional, for rolling*)

Instructions

- 1 Preheat oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 2 In a bowl, mix white cake mix, vegetable oil, and eggs until smooth.
- 3 Add green food coloring until desired shade is reached.
- 4 Scoop 1–2 tablespoons of dough and roll into balls.
- 5 (Optional) Roll each dough ball lightly in powdered sugar.
- 6 Place on baking sheet, spacing about 2 inches apart.
- 7 Gently press one red heart sprinkle onto the center of each cookie.
- 8 Bake 8–10 minutes, just until set. Cookies may look slightly soft.
- 9 Cool on the baking sheet for 2–3 minutes, then transfer to a rack.

Notes

Don't overbake. Add a drop of yellow food coloring for a warmer green tone. Chill the dough 20 minutes before baking for extra fluffiness.

Hot Cocoa Cookies

Submitted by Kathy Henderson • Source: <https://www.glorioustreats.com/hot-cocoa-cookies/> • Yield: 40-50 cookies



Ingredients

Cookies

- 1/2 cup (1 stick)** Unsalted butter
- 12 oz** Semi-sweet chocolate chips
- 1 1/4 cups** All-purpose flour
- 1/4 cup** Unsweetened cocoa powder
- 1 1/2 tsp** Baking powder
- 1/4 tsp** Salt
- 1 1/4 cups** Brown sugar
- 3** Eggs
- 1 1/2 tsp** Pure vanilla extract
- 25** Large marshmallows (*approximately*)

Icing

- 2 cups** Powdered sugar
- 4 Tbsps (1/2 stick)** Unsalted butter, melted
- 1/4 cup** Unsweetened cocoa powder
- 1/4 cup** Hot water
- 1/2 tsp** Pure vanilla extract
- Sprinkles for decoration

Instructions

Cookies

- 1** In a microwave, melt butter and chocolate chips together, stirring at intervals. Set aside to cool slightly.
- 2** In a medium bowl, whisk together flour, cocoa powder, baking powder, and salt.
- 3** Using an electric mixer, beat brown sugar, eggs, and vanilla on low speed until well combined. Add chocolate mixture and blend.
- 4** Slowly add flour mixture in small amounts, blending just until combined.
- 5** Scrape down the sides of the bowl, cover dough, and refrigerate for at least one hour until firm.
- 6** Preheat oven to 325°F.
- 7** Scoop one tablespoon of dough, roll into a ball, and place on a lined baking sheet. Flatten slightly. Repeat with remaining dough.
- 8** Bake cookies for about 12 minutes.
- 9** While cookies bake, cut marshmallows in half.
- 10** Remove cookies from oven and press one marshmallow half, cut side down, into the center of each cookie.
- 11** Return cookies to oven and bake another two to three minutes.
- 12** Allow cookies to cool.

Icing

- 1** Combine all icing ingredients in a medium bowl and whisk together.
- 2** Spoon a small amount of icing over each marshmallow.
- 3** Top with sprinkles before the icing dries.
- 4** Allow icing to set about 30 minutes before serving.

Kitchen Sink Cookies

Submitted by Jill & Kate Hadley • Source: <https://inquiringchef.com/kitchen-sink-cookies/> • Yield: 20 cookies



Ingredients

2 cups (250 grams) All-Purpose Flour

1 teaspoon Baking Soda

1/2 teaspoon Kosher Salt

2 sticks (1 cup) Unsalted Butter, softened to room temperature

3/4 cup (150 grams) Light Brown Sugar, packed

1/2 cup (100 grams) White Sugar

1 large Egg

2 teaspoons Pure Vanilla Extract

1 1/2 cups Semi-Sweet Chocolate Chips

1 cup Toffee Bits (like Heath Bits o' Brickle English Toffee Bits)

1 cup Crushed Potato Chips (like Ruffles)

1/2 cup Chopped Pretzels

1/2 teaspoon Flaky Sea Salt, for topping (*optional; like Maldon flaked sea salt*)

1/3 cup M&M's (*handwritten addition*)

Instructions

- 1 Preheat oven to 350°F / 177°C.
- 2 Line two baking sheets with parchment paper or a baking mat.
- 3 In a medium mixing bowl, whisk together flour, baking soda, and salt. Set aside.
- 4 In a stand mixer fitted with the paddle or using a hand mixer, beat butter and both sugars until light and fluffy.
- 5 Add egg and vanilla extract and mix on low, scraping down the bowl as needed.
- 6 Add dry ingredients to the mixer and mix on low just until combined.
- 7 Stir in chocolate chips, toffee bits, potato chips, and pretzels.
- 8 Roll cookie dough into golf ball-sized balls. Spread dough on prepared pans, leaving about 6 inches between them.
- 9 Bake cookies until edges are crisp and centers are still soft, 10–12 minutes.
- 10 When removing cookies from the oven, firmly tap the baking sheets on the counter to deflate them. Sprinkle lightly with flaky sea salt if using.
- 11 Let cookies cool on the pan for 5 minutes before transferring to a cooling rack.
- 12 Store in an airtight container at room temperature for up to 1 week.

Notes

Extra toppings: You can prepare extra fillings and gently roll the cookie dough in toppings before baking to make the toppings more visible on the finished cookies.

Molasses Sugar Cookies

Submitted by Kaila Taylor • Source: Family Recipe • Yield: 48-60 cookies



Ingredients

1 1/2 Crisco sticks

2 c White sugar

1/2 c Molasses

2 Eggs

4 c Sifted flour

4 tsp Baking powder

2 tsp Baking soda

2 tsp Cinnamon

1/2 tsp Pumpkin pie spice

1/2 tsp Salt

Instructions

- 1 Cream together Crisco and sugar.
- 2 Add eggs and molasses and beat well.
- 3 Sift together all dry ingredients and add to first mixture.
- 4 Mix well and chill.
- 5 Form dough into 1-inch balls and roll in sugar.
- 6 Place on greased cookie sheet.
- 7 Bake at 375°F for 10 minutes.

Oreo Truffles

Submitted by Cheri Crabtree • Source: Family Recipe • Yield: ~60 truffles



Ingredients

2 1-pound packages Oreos, crushed (can use holiday colors)

2 8 oz packages Cream cheese

2 1-pound blocks Chocolate bark (white or milk chocolate)

Instructions

- 1 Let cream cheese sit out until at room temperature.
- 2 Crush Oreos in a large Ziploc bag.
- 3 Pour crushed cookies into a large mixing bowl.
- 4 Cut the cream cheese into cubes and cream with cookies (using your hands works best).
- 5 Form mixture into balls and refrigerate for 15–20 minutes.
- 6 Microwave chocolate as directions state.
- 7 Dip cookie balls in melted chocolate.
- 8 Turn dipped truffles onto wax paper to set.

Peanut Butter Blossoms

Submitted by Devan Crabtree • Source: <https://preppykitchen.com/peanut-butter-blossoms/> • Yield: 36 cookies



Ingredients

- 3/4 cup** creamy peanut butter
- 1/2 cup** unsalted butter, softened
- 1/2 cup** granulated sugar (plus more for rolling)
- 1/2 cup** light brown sugar, packed
- 3/4 teaspoon** salt
- 1** large egg, room temperature
- 1 teaspoon** vanilla extract
- 1 1/2 cups** all-purpose flour
- 1/2 teaspoon** baking soda
- 36** Hershey's chocolate kisses, unwrapped

Instructions

- 1** Preheat the oven to 375°F. Line cookie sheets with parchment paper.
- 2** In a large mixing bowl or the bowl of a stand mixer fitted with the paddle attachment, combine the peanut butter, softened butter, granulated sugar, light brown sugar, and salt. Beat on medium speed until well combined.
- 3** Add the egg and vanilla extract. Beat until well combined, scraping down the sides of the bowl once or twice.
- 4** Add the flour and baking soda. Beat on low speed just until combined and a soft dough forms.
- 5** Using a cookie scoop, scoop up the dough and roll into roughly 1-inch balls.
- 6** (Optional) Roll each dough ball in additional granulated sugar to coat.
- 7** Place dough balls 2 inches apart on the prepared cookie sheets.
- 8** Bake for 8 to 10 minutes, until the cookies are puffy and slightly cracked and bottoms start to turn lightly golden.
- 9** Immediately press one unwrapped chocolate kiss into the center of each hot cookie — the cookie will crack and that is expected.
- 10** Allow the cookies to cool completely on the baking sheet on a wire rack, until the chocolate is set.

Notes

Use a room temperature egg for easier incorporation. Measure flour accurately (180 g) — fluff flour in container, spoon into cup, and level off rather than packing it. Use a no-stir creamy peanut butter (natural peanut butter tends to separate and doesn't work well). If concerned about chocolate kisses melting, freeze them about 10 minutes before pressing into cookies. Dough can be made ahead and frozen (either as a dough ball or full dough), thawed in fridge overnight before baking. Store baked cookies in an airtight container at room temperature for up to 3 days, or in the fridge up to 2 weeks; cookies freeze well for up to 2 months when wrapped securely.

Toll House Cookie Sandwiches

Submitted by Julie Glatz • Yield: 24 sandwiches



Ingredients

Cookies

Toll House cookie dough (or prepared Toll House cookies)
(M&M-style chocolate candies visible in photo)

Icing

Chocolate icing *(Used as filling)*

Sprinkles *(Red and green, for edges)*

Instructions

Assemble Cookie Sandwiches

- 1 Bake or prepare Toll House cookies and allow them to cool completely.
- 2 Spread chocolate icing on the bottom side of one cookie.
- 3 Top with a second cookie to form a sandwich.
- 4 Roll the edges of the icing in sprinkles to coat.
- 5 Chill briefly to set if desired.