

Christmas Cookies Made Simple: An Easy Breezy Guide

Christmas cookies are a delicious and timeless tradition. But they can also be intimidating to make, especially if you're new to baking. This guide will show you how to make Christmas cookies that are easy, delicious, and festive.



Christmas Cookies Made Simple: An Easy Breezy

Guide by T.K. Richardson

★★★★☆ 4.8 out of 5

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Tips for making Christmas cookies

- Use high-quality ingredients. This will make a big difference in the taste of your cookies.
- Follow the recipe carefully. Don't substitute ingredients or change the proportions, or you could end up with cookies that are too hard, too soft, or too sweet.
- Chill the dough before rolling it out. This will help to prevent the cookies from spreading too much in the oven.

- Bake the cookies on a parchment paper-lined baking sheet. This will help to prevent them from sticking to the pan.
- Let the cookies cool completely before decorating them. This will help to prevent the frosting from melting.

Easy Christmas cookie recipes

Here are a few easy Christmas cookie recipes to get you started:

Sugar cookies



- 1 cup (2 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour

- 1/2 teaspoon baking powder

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, cream together the butter and sugar until light and fluffy.
3. Add the egg and vanilla extract and mix well.
4. In a separate bowl, whisk together the flour and baking powder.
5. Gradually add the flour mixture to the butter mixture, mixing until just combined.
6. Divide the dough in half, wrap each half in plastic wrap, and refrigerate for at least 30 minutes.
7. On a lightly floured surface, roll out the dough to a thickness of 1/4 inch. Cut out the cookies using your favorite Christmas cookie cutters.
8. Transfer the cookies to a parchment paper-lined baking sheet and bake for 10-12 minutes, or until the edges are just beginning to turn golden brown.
9. Let the cookies cool completely before decorating them.

Gingerbread cookies



- 1 cup (2 sticks) unsalted butter, softened
- 1 cup packed light brown sugar
- 1 large egg
- 1/4 cup molasses
- 2 1/4 cups all-purpose flour

- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon baking soda

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, cream together the butter and sugar until light and fluffy.
3. Add the egg and molasses and mix well.
4. In a separate bowl, whisk together the flour, ginger, cinnamon, cloves, and baking soda.
5. Gradually add the flour mixture to the butter mixture, mixing until just combined.
6. Divide the dough in half, wrap each half in plastic wrap, and refrigerate for at least 30 minutes.
7. On a lightly floured surface, roll out the dough to a thickness of 1/4 inch. Cut out the cookies using your favorite Christmas cookie cutters.
8. Transfer the cookies to a parchment paper-lined baking sheet and bake for 10-12 minutes, or until the edges are just beginning to turn golden brown.
9. Let the cookies cool completely before decorating them.

Chocolate chip cookies



- 1 cup (2 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups semisweet chocolate chips

1. Preheat oven to 375 degrees F (190 degrees C).
2. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy.
3. Add the egg and vanilla extract and mix well.
4. In a separate bowl, whisk together the flour, baking soda, and salt.
5. Gradually add the flour mixture to the butter mixture, mixing until just combined.
6. Fold in the chocolate chips.
7. Drop the dough by rounded tablespoons onto a parchment paper-lined baking sheet, spacing them about 2 inches apart.
8. Bake for 10-12 minutes, or until the edges are just beginning to turn golden brown.
9. Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

Tips for decorating Christmas cookies

- Use a variety of sprinkles, frosting, and candy to decorate your cookies.
- Get creative with your designs. There are no rules when it comes to decorating Christmas cookies.
- Don't be afraid to make mistakes. Even the most experienced bakers make mistakes sometimes.
- Have fun! Decorating Christmas cookies should be a fun and enjoyable experience.

Christmas cookies are a delicious and festive way to celebrate the holiday season. With a little bit of effort, you can make beautiful and delicious Christmas cookies that your family and friends will love.



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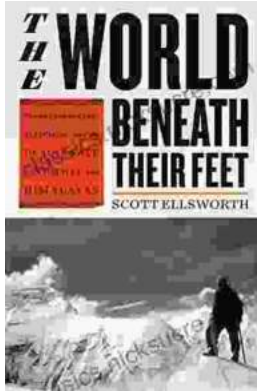
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