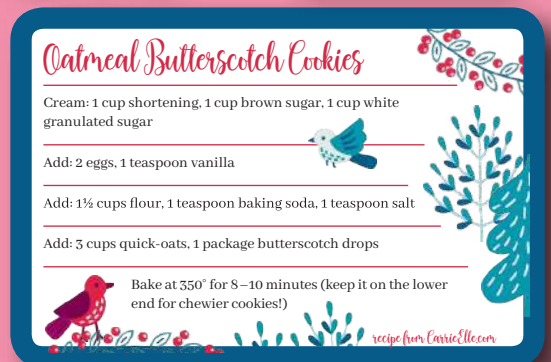


# Carrie Elle CHRISTMAS COOKIE Recipes and Printables



- >>> 4 giftable recipes
- >>> 4 printable gift tags
- >>> 2 planning pages



*Welcome to the Carrie Elle Christmas Cookies Recipes & Printables ebook! I hope you will love this easy-to-use resource. Here's what's included:*

**4 delicious giftable Christmas recipes** – These recipes are all fun to make and great to give! In fact, we've given all of these treats as gifts to friends, neighbors, teachers, and co-workers.

**4 sets of printable gift tags** – Each recipe comes with a printable gift tag designed just for that recipe! Use cardstock to print these cute extras and attach them to your gift with a colorful ribbon or washi tape.

**2 printable planning pages** – These pages are designed to help you plan your homemade Christmas gifting. Use one page to keep track of who you're gifting, what you're giving them, and when their gift is ready to go! Use the other page to plan out your shopping list for the recipes you'll make (and any supplies you might need to wrap prepare your gifts, like mason jars, cardstock, ribbon, or cookie gift bags).

**MERRY CHRISTMAS!**



– *Carrie*



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First Edition, 2019

# PLANNING & TO-DO

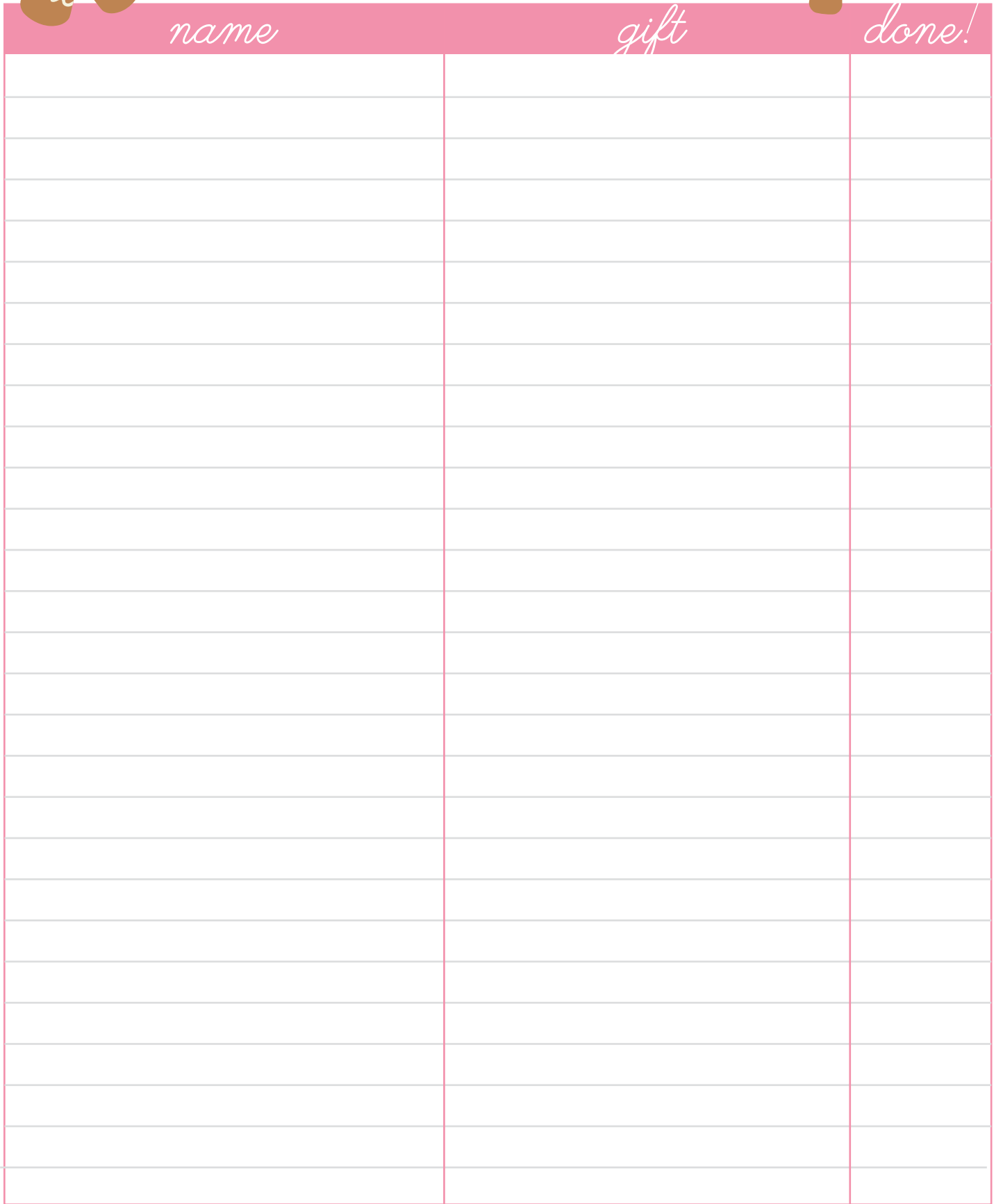
recipes to make:

printables to print:

to-do:

## Shopping List





# Butterscotch Oatmeal Cookies

These amazingly delicious Butterscotch Oatmeal cookies are a favorite for Christmas cookie exchanges.



Prep Time  
10 mins

Cook Time  
10 mins

Course: Cookies, Dessert    Cuisine: American    Keyword: christmas, cookies

Servings: 36    Calories: 176kcal

## Ingredients

- 1 c shortening
- 1 c brown sugar
- 1 c granulated white sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 1/2 c all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 3 c quick oats
- 11 oz butterscotch chips 1 package

## Instructions

1. In a medium bowl, cream the shortening, brown sugar, and granulated white sugar with a mixer.
2. Add the eggs and vanilla. Mix.
3. Add flour, baking soda, and salt. Mix.
4. Add oats and butterscotch drops. Mix with a large spoon. I sometimes use my hands to really mix in the oats with the rest of the batter so I don't end up with a lot of loose oats in the bowl.
5. Place 12 equally sized dollops of dough on a cookie sheet. I use the back of the spoon to press them down so they're a little flatter.
6. Bake for 8-10 minutes. Don't leave them in the oven long enough for them to get brown or they will burn. They will look wet and underdone when you take them out. Let them sit on the cookie sheet for a couple minutes and then transfer to a cooling rack. The cookies will set and be much firmer in about 30-40 minutes.

## Notes

These cookies need to come out of the oven earlier than you think. As you can see in the directions, they bake for 8-10 minutes. But when you go to take them out, they're going to look wet and a little undercooked. Take them out, let them cool for a few minutes, then transfer to a cooling rack. They will look soft and mushy but they will set after they've sat out for a bit (give them 30-40 minutes to fully set, but you can certainly eat them before then).

If you wait until they start to brown in the oven, they're going to end up crispy (which also tastes delicious, so you'll be fine if that happens). I used to end up making a couple of overdone batches before I got them just

right, but now I trust the process and take them out early enough.

This recipe makes about 36 cookies. They freeze well!

We've been making this recipe for years with 3 cups of oats, but recently I've been using more like 2 3/4 cups just so it's a little easier to get them all mixed into the dough. This is just an option if you feel like you have a lot of loose oats left over.

## **Nutrition**

Calories: 176kcal | Carbohydrates: 28g | Protein: 2g | Fat: 7g | Saturated Fat: 2g | Cholesterol: 10mg | Sodium: 135mg | Potassium: 41mg | Fiber: 1g | Sugar: 19g | Vitamin A: 22IU | Calcium: 11mg | Iron: 1mg

Did you make this? Be sure to tag @carrielleblog if you share on Instagram for Facebook!

# Oatmeal Butterscotch Cookies

## Recipe Cards from CarrieElle.com

### Oatmeal Butterscotch Cookies

Cream: 1 cup shortening, 1 cup brown sugar, 1 cup white granulated sugar

Add: 2 eggs, 1 teaspoon vanilla

Add: 1½ cups flour, 1 teaspoon baking soda, 1 teaspoon salt

Add: 3 cups quick-oats, 1 package butterscotch drops



Bake at 350° for 8–10 minutes (keep it on the lower end for chewier cookies!)

recipe from CarrieElle.com

### Oatmeal Butterscotch Cookies

Cream: 1 cup shortening, 1 cup brown sugar, 1 cup white granulated sugar

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Add: 1½ cups flour, 1 teaspoon baking soda, 1 teaspoon salt

Add: 3 cups quick-oats, 1 package butterscotch drops



Bake at 350° for 8–10 minutes (keep it on the lower end for chewier cookies!)

recipe from CarrieElle.com

# Cinnamon Frosting Butter

This Cinnamon Frosting Butter is the perfect holiday treat. Serve it over pancakes or hot rolls!



Prep Time  
5 mins

Total Time  
5 mins

Course: Breakfast, Dessert, Side Dish    Cuisine: American

Keyword: breakfast, brunch, christmas, dessert, holiday, thanksgiving    Servings: 32    Calories: 157kcal

Cost: \$5

Did you make this? Be sure to tag @carrielleblog if you share on Instagram for Facebook!

## Equipment

- Mixer

## Ingredients

- 16 oz powdered sugar
- 16 oz butter softened (room temperature should be fine)
- 2 tsp cinnamon

## Instructions

1. Dump all ingredients into a large bowl. Mix until smooth (about 2-3 minutes).

## Notes

A single serving size is about 2 tablespoons. However, if you're making this to gift, you should be able to get about 8 1/2 cup servings, give or take.

***Did you make this? Share on Instagram and tag @carrielleblog - I love to see and share what you're making from the blog!***

## Nutrition

Calories: 157kcal | Carbohydrates: 14g | Protein: 1g | Fat: 11g | Saturated Fat: 7g | Cholesterol: 30mg | Sodium: 102mg | Potassium: 3mg | Fiber: 1g | Sugar: 14g | Vitamin A: 354IU | Calcium: 5mg | Iron: 1mg

Did you make this? Be sure to tag @carrielleblog if you share on Instagram for Facebook!



# Mrs. May's Peppermint Balls

These peppermint cookies are a festive treat for the peppermint lovers in your life. They are perfect for cookie exchanges!



Prep Time  
30 mins

Cook Time  
12 mins

Course: Cookies, Dessert    Cuisine: American

Keyword: christmas, cookies, dessert, holiday    Servings: 12    Calories: 379kcal    Author: Gay Gallagher

## Equipment

- Mixer
- Parchment paper

## Ingredients

### Dough

- 1 c salted butter softened
- 1/2 c powdered sugar
- 1 tsp vanilla
- 2 1/2 c all purpose flour

### Filling

- 2 oz cream cheese softened
- 2 tsp milk
- 1 c powdered sugar
- 1 c candy canes crushed, about 10 candy canes

## Instructions

1. Turn oven on to bake at 350.
2. Crush the candy canes in food processor until powdery, with a few shards. Set aside.
3. To make the dough, cream butter, vanilla and 1/2 cup powdered sugar. Gradually add flour and blend until a dough forms into the size of peas.
4. In a small bowl use a fork to combine 1/2 cup of the crushed candy canes and 1/2 cup powdered sugar.
5. To make the filling, use the electric mixer to combine cream cheese, milk, 1/2 cup powdered sugar, and 6 tablespoons of the candy cane/powdered sugar mixture you just made in a small mixing bowl.
6. Form the dough into 1 inch balls and place on cookie sheet. Using parchment paper on the cookie sheet gives best results, and also helps with cleanup. Make a "well" in the center of each cookie using your finger. Smooth out any large cracks in the cookie. Carefully spoon the cream cheese mixture into the well, just to the top. Bake at 350 for 12 minutes.
7. Cool for about 4-5 minutes, and then roll each cookie in the candy cane/powdered sugar mixture while still warm.
8. You can also use a mini-muffin tin for these cookies. Press the 1" ball gently into tin, then follow the same directions except bake them for 13-14 minutes.

## Notes

Use the printable gift tags included in this post to make a cute and tasty gift for neighbors, friend, and coworkers!

Did you make this recipe? Share on Instagram and tag @carrieelleblog!

## Nutrition

Calories: 379kcal | Carbohydrates: 54g | Protein: 3g | Fat: 17g | Saturated Fat: 11g | Cholesterol: 46mg | Sodium: 151mg | Potassium: 39mg | Fiber: 1g | Sugar: 29g | Vitamin A: 536IU | Calcium: 14mg | Iron: 1mg

Did you make this? Be sure to tag @carrieelleblog if you share on Instagram for Facebook!



# World's Best Hot Chocolate

This homemade hot chocolate recipe is perfect for chilly days. It makes a great gift, too!

Course: Dessert    Cuisine: American    Keyword: christmas, drink, holiday

## Equipment

- Large mixing bowl

## Ingredients

- 25.6 oz dry milk
- 16 oz dry cream
- 12 oz powdered sugar
- 2 lb Nestle Quick

(or whatever you

I am a "half full"  
some water for  
ff is *good*.

## Instructions

1. Dump all the ingredients in the bowl and mix very, very well. Then, scoop out the mix into jars want to put it in).

Fill a mug 1/3 - 1/2 full with the mixture (not rocket science, but just depending on your taste - kinda gal, myself). Add boiling water (this is what my mother-in-law did, but I just microwaved two minutes and poured that in to the mug with the mixture), stir, and get to drankin'. That stu

Add some marshmallows to take this over the top.



# WORLD'S BEST hot chocolate

## INGREDIENTS

dry milk, cocoa powder, dry cream,  
powdered sugar

## DIRECTIONS

fill mug 1/3 - 1/2 full with mix.  
Add hot water. Mix well & enjoy!

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*In this book you'll find the recipes and printables you need to make these fun (and yummy!) gifts.*

