

7

Christmas

Cookie Recipes

for Hosting a
Christmas Cookie
Exchange Party



ALLFREECOPYCATRECIPES



7 Christmas Cookie Recipes for Hosting a Christmas Cookie Exchange Party

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Letter from the Editor

Dear Fellow Copycats:

If you're hosting a Christmas cookie exchange party, or even if you're just attending a homemade Christmas cookie exchange, you must find the perfect recipe! Finding delicious Christmas cookie recipes or even unique Christmas cookie recipes is no easy task! You want your Christmas cookies for the holidays to stand out amongst the holiday cookie assortment at your Christmas cookie exchange. You can be the star of your homemade Christmas cookie exchange by using one of our tastefully simple copycat recipes for easy Christmas cookies. Our tastefully simple copycat recipes for easy Christmas cookies are varied and exciting! If you're hosting a Christmas cookie exchange party or just attending a homemade Christmas cookie exchange this year, try one of our unique Christmas cookie recipes from our free eCookbook, *7 Christmas Cookie Recipes for Hosting a Christmas Cookie Exchange Party*.

We have lots of easy Christmas cookies for you to try. Whether you're looking for gingerbread cookie recipes (p.13), chocolate chip cookie recipes (p.14), or for brand name cooking recipes like a recipe for Homemade Peppermint Oreos (p.5), we've got a wide variety! Try your hand at tastefully simple copycat recipes for chocolate chip cookie recipes and sugar cookie recipes, instead of making ordinary Christmas cookie recipes. Ensure that the easy Christmas cookies you made are the best in the holiday cookie assortment at your next homemade Christmas cookie exchange with this eCookbook of *7 Christmas Cookie Recipes for Hosting a Christmas Cookie Exchange Party*!

For more cheap and easy copycat recipes, be sure to visit [AllFreeCopycatRecipes.com](http://www.AllFreeCopycatRecipes.com). While you're there, subscribe to AllFreeCopycatRecipes' free [Crazy for Copycats](#) newsletter to get free recipes delivered to your inbox every week.

Master that, Copycat!

Sincerely,

The Editors of AllFreeCopycatRecipes

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HOMEMADE PEPPERMINT OREOS

BY: [CHRISTY FROM THE GIRL WHO ATE EVERYTHING](#)



Homemade Peppermint Oreos are an interesting and delicious twist on the standard Oreo cookie you are used to seeing. If you are looking for a new cookie recipe to add to your repertoire, this is definitely one to try. Or, if you're searching for an easy cookie recipe for your next Christmas cookie exchange, it doesn't get more festive than this make-at-home Oreo knockoff. These Oreos could also be given as gifts for family and friends; they will be impressed with the fun and creativity of this cookie recipe.

Ingredients

- 2 boxes Devil's food cake mix
- 4 eggs
- 2/3 cup vegetable oil

Frosting:

- 1 (8ounce) package cream cheese, softened
- 1/2 cup (1 stick) butter, softened
- 4 cups powdered sugar
- 1 teaspoon peppermint extract
- sprinkles or crushed candy cane for decorating
- green or red food coloring (optional)

Instructions

1. Preheat oven to 350 degrees F. Line cookie sheets with parchment paper.
2. In a large bowl combine the cake mix, eggs, and oil with a mixer. The batter will be very stiff.
3. Pinch of pieces of batter and roll into 1 inch balls. Place 1 inch apart on prepared cookie sheets and flatten slightly with fingertips.
4. Bake for 8 to 10 minutes. Remove immediately from the cookie sheets with a spatula and cool on a wire rack.
5. In a small glass bowl, combine the cream cheese and butter until completely blended.
6. Gradually add in the powdered sugar and peppermint extract, and mix until the icing is smooth. Color frosting green or red if desired. Spread half of the cookies with icing and top with remaining cookies.

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[SUPER SIMPLE HOMEMADE MALLOMARS](#)

BY: [TARA FROM NOSHING WITH THE NOLANDS](#)



What was your favorite cookie when you were growing up? If you loved Mallomars then you are going to absolutely love this Super Simple Homemade Mallomars recipe. This cookie recipe is extremely easy to make and tastes just like your favorite childhood cookie. This unique cookie combines a wonderful cookie with a fluffy marshmallow and rich chocolate for an unforgettable dessert. Try this dessert recipe tonight for a cookie that you and your family will adore.

Yields: 3 dozen

Ingredients

- 1 cup of flour
- 1/4 cup of whole wheat flour
- Pinch of Kosher salt
- 4 ounces of butter, chilled and cubed
- 1/4 cup of packed brown sugar
- 1 teaspoon of vanilla extract
- 18 Giant marshmallows, colored or plain
- 18 ounces semisweet chocolate, chopped

Instructions

1. Mix together both flours and salt, then set aside.
2. Use a standup mixer with a paddle attachment, and cream the butter and brown sugar together until pale and fluffy. Add the flour and mix until the dough starts to pull away from the sides, add in the vanilla. If the dough is not balling up enough add 1 Tbsp. flour.
3. Form the dough into a log 8" long and 1" in diameter. Wrap the log tightly in plastic wrap and refrigerate for 1 hour.
4. Preheat oven to 325 degrees F. Line two baking sheets with parchment paper.
5. Slice the log into 1/4" rounds and bake for 10-12 min. The cookies should be under baked but not super doughy. Let the cookies cool for 2 minutes on a baking sheet. Remove the cookies from the baking sheet and onto the baking rack. Allow them to cool completely.

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6. When the cookies are cooled, take a marshmallow and slice it in half so that it fits the cookie.
7. Melt the chocolate in the microwave at 15 second increments until it is completely melted and smooth. Place a bit of melted chocolate under the marshmallow to adhere it to the cookie.
8. Once the marshmallows have hardened to the cookies, take the cookie and dunk in the melted chocolate using a spoon or a tiny brush to coat the cookie evenly. There is no need to coat the bottom of the cookie. Place the cookies on a wire rack to harden.
9. When all the cookies are finished, refrigerate them until the chocolate has hardened. Place the cookies in a sealed container and refrigerate until ready to serve. The cookies can be made a day ahead.

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HOW TO MAKE ITALIAN RAINBOW COOKIES

BY: [REENI FROM CINNAMON SPICE AND EVERYTHING NICE](#)



Learn How to Make Italian Rainbow Cookies with this easy cookie recipe. These classic Italian cookies are made with an almond sponge cake recipe and apricot jam. Each of the three layers of sponge cake is a color of the Italian flag. They are topped with chocolate to create the perfect sweet bite unlike anything else. These are a traditional cookie found in many homes and would be the perfect Christmas cookie to make this season. Serve them after dinner or give them as an edible gift.

Ingredients

- 8 ounces almond paste
- 1 cup granulated sugar
- 2 + ½ sticks (1 + 1/4 cups) unsalted butter, softened, cut into pieces, plus more for the pans
- 4 large eggs, separated
- ½ teaspoon salt
- 2 cups all-purpose flour, sifted (measure first), plus more for the pans
- 1 teaspoon red food coloring, gel or paste preferred
- 1 teaspoon green food coloring, gel or paste preferred
- 2 (15-ounce jars) smooth apricot or raspberry jam
- 1 pound semi-sweet or bittersweet chocolate, chopped small
- 1 teaspoon melted shortening

Instructions

1. Preheat the oven to 350 degrees F. Butter and flour three 15-by-10-inch rimmed sheet pans and line the bottoms of the pans with parchment paper.
2. Mix the almond paste and all but 2 tablespoons of the sugar in an electric mixer fitted with the paddle attachment on medium speed until you have fine crumbs. On low speed add the butter, a little at a time and mix until well combined.
3. On low speed add the egg yolks, one at a time, and mix until smooth. Beat in salt and flour on low speed until just combined.

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4. In a separate bowl beat the egg whites until foamy while slowly adding the remaining 2 tablespoons sugar, continue beating on medium speed until stiff peaks form. When the beater is lifted the whites should stay stuck to it.
5. Fold about a third of the egg whites into the batter to start then gently fold in the remaining egg whites.
6. Divide the batter evenly into three bowls. Leave one bowl plain. Add red food coloring to the second stirring to make a deep-salmon color. Add green food coloring to the last bowl, stirring to make a medium-green color.
7. Spread batter into each of the prepared pans with an offset spatula as evenly as you can - it will be very thin. Bake, rotating pans to opposite racks, until cakes are cooked through and just beginning to brown around the edges, about 8 to 10 minutes. Remove from oven and let cakes cook completely on wire racks.
8. Put the green cake on a large cutting board and spread one jar of jam evenly over the cake almost to the edges. Top with the plain layer. Spread the remaining jar of jam over the plain layer almost to the edges. Top with the red layer.
9. Top the red layer with a piece of parchment then wrap the entire cake in plastic. Top with another pan, weighted with cans. Chill in a cool place or in the refrigerator at least 4 hours or overnight.
10. Unwrap the cake. Melt the chocolate in a double boiler or using the chocolate setting on your microwave until smooth. Stir in the shortening.
11. Pour the chocolate over the top the cake and spread it evenly from edge to edge with an offset spatula. Allow the chocolate to set in a cool place or in the refrigerator. If you like you can run a fork through the chocolate when it is halfway set from one end to the other, slightly undulating it so it looks like waves, repeating until it is entirely striped.
12. Use a serrated knife to cut into rows then cut the rows into squares or rectangles. Wipe the knife clean with a wet cloth after each cut. Store in a tightly covered container in a cool, dry place or in the refrigerator up to 1 week.

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[MAKE AT HOME ALMOND SANDIES](#)

BY: [JUDY FROM THE MIDNIGHT BAKER](#)



These Make at Home Almond Sandies will make the perfect Christmas cookie all season long. The secret ingredient is what really makes this cookie recipe special. Hint: it is crunchy, salty, and one of America's favorite snacks. The almond flavor is also spot on with chopped and lightly toasted almonds, as well as, almond extract. Of course, these cookies are great anytime of the year, not just during Christmastime. They are best served with a hot cup of coffee or glass of milk for Santa.

Makes: 24 Cookies

Ingredients

- 1 cup (2 sticks) unsalted butter softened, at room temp
- 1/2 cup sugar
- 1/2 tsp almond extract
- 8 ounces flour
- 1/2 cup finely chopped toasted almonds
- 1/2 cup finely crushed potato chips
- 2 tablespoons sugar
- 1/4 tsp butter

Instructions

1. Line 2 large baking sheets with parchment. Preheat oven to 350 degrees F.
2. In a large bowl, using electric mixer, beat butter and sugar until well blended and fluffy.
3. Add the extract and beat well. Beat in the almonds, potato chips and flour, combining well.
4. Do not chill or freeze dough. Potato chips will get soggy and cookies won't set up properly.
5. Shape dough into 1-inch balls and place about 2-inches apart on prepared sheets.
6. Lightly grease the bottom of a glass with the 1/4 tsp butter. Place the 2 tbs sugar in a small bowl. Dip the bottom of the glass into the sugar and press down each dough ball to about 1/4-inch thickness. Coat the bottom of the glass with the sugar for each cookie.
7. Bake for 10-12 minutes or until edges of cookies are lightly brown. Let cool on the baking sheets 5 minutes before removing.

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HOMEMADE SPRITZ COOKIES

BY: [MANDY FROM MANDY'S RECIPE BOX](#)



Homemade Spritz Cookies are the ultimate Christmas cookie recipe. This classic Christmas cookie recipe will bring back plenty of childhood memories. Spritz cookies are known for their buttery taste and fun shapes. This spritz cookie recipe adds a touch of cinnamon to incorporate the flavor of Christmas. A touch of cream cheese helps to make this Christmas cookie recipe even lighter, richer, and better. Add a few colorful sprinkles and have fun making shapes with your cookie press. These cookies will make a great gift during the holiday season.

Ingredients

- 2 1/4 cup flour
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1 cup butter
- 3 ounces cream cheese
- 1 cup sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- 1 teaspoon orange or lemon zest (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Sift together the flour, salt, and cinnamon; set aside.
3. In a medium bowl, cream together butter and cream cheese.
4. Add sugar and egg yolk; beat until light and fluffy.
5. Stir in the vanilla and zest.
6. Gradually blend in the dry ingredients.
7. Fill a cookie press or pastry bag with dough, and form cookies on an ungreased cookie sheet.
8. Bake for 12 to 15 minutes in the preheated oven, or until the cookies are golden brown on the peaks and on the bottoms.
9. Remove from cookie sheets at once to cool on wire racks.

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HOMEMADE GINGERBREAD COOKIES

BY: [TRACEY FROM THE KITCHEN IS MY PLAYGROUND](#)



If you are looking for the perfect Homemade Gingerbread Cookies recipe to make this Christmas, then you have just stumbled upon it. Making gingerbread men is one of those traditions you will want to pass on. It is fun to make these Christmas cookies with kids or grandchildren, and they will cherish those memories for years to come. This recipe for gingerbread cookies is extremely easy and based on the recipe that Americans have been making for centuries. Wrap them up in a tin and they make a great gift during the holidays.

Ingredients

- 1/4 cup brown sugar
- Generous 1/3 cup molasses
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 2 teaspoons baking soda
- 1/2 cup butter, cut into chunks
- 1 egg
- 2 1/2 to 3 cups all-purpose flour

Instructions

1. Put sugar, molasses, ginger, cinnamon, and cloves in a pan and heat to boiling point. Stir in baking soda. Take off heat and pour mixture over the butter in a bowl.
2. Stir until the butter has melted. Break egg into the mixture and then work in the flour. Mix gently together until it becomes a smooth dough.
3. Cover the bowl with plastic wrap and refrigerate for about an hour.
4. When chilled and stiffened slightly, roll out and cut out cookies with cookie cutters (about 1/4" thick).
5. Place cookies on a lightly greased cookie sheet. Bake at 325 degrees F for 8-10 minutes.
6. Decorate with icing, if desired. Remove from cookie sheets at once to cool on wire racks.

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[MRS. FIELDS COPYCAT CHOCOLATE CHIP COOKIES](#)

BY: [TARA FROM NOSHING WITH THE NOLANDS](#)



If you are looking for the perfect Homemade Gingerbread Cookies recipe to make this Christmas, then you have just stumbled upon it. Making gingerbread men is one of those traditions you will want to pass on. It is fun to make these Christmas cookies with kids or grandchildren, and they will cherish those memories for years to come. This recipe for gingerbread cookies is extremely easy and based on the recipe that Americans have been making for centuries. Wrap them up in a tin and they make a great gift during the holidays.

Ingredients

- 2 cups butter
- 2 cups sugar
- 2 cups brown sugar
- 4 eggs
- 3 teaspoons vanilla
- 6 cups flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 3 cups semi-sweet chocolate chips
- Cooking spray

Instructions

1. Preheat oven to 350 degrees F. Whisk flour, baking soda and baking powder together. Cream butter and sugar together in a standup mixer. Add eggs and vanilla and continue to mix until blended. Slowly add flour in batches mixing well in between. Remove dough if necessary to a larger bowl and mix in chocolate chips with a spoon or by hand.
2. Lightly spray cookie sheets with cooking spray and using a 1¼" cookie scoop place dough 2" apart. Bake 12 min. until just done and lightly brown. Don't overcook them as then will then be crisp all the way through.

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THANK YOU

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:

Tara from Noshing With The Nolands

Judy from The Midnight Baker

Christy from The Girl Who Ate Everything

Tracey from The Kitchen is My Playground

Mandy from Mandy's Recipe Box

Reeni from Cinnamon Spice & Everything Nice