

Magical Holiday Cookie Recipes



RECIPE  LION

12 Easy Christmas Cookies

Magical Holiday Cookie Recipes: 12 Easy Christmas Cookies

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COVER PHOTO CREDITS

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[DINA CROWELL FROM BUTTERCREAM BAKEHOUSE](#)



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Letter from the Editors

Dear Holiday Baker,

It's the holiday season and we're ready to celebrate with what else but some delicious Christmas cookies! There's no better way to welcome winter than by baking up batch after batch of yummy cookies and sharing them with friends and family. November and December are busy months and you're bound to be in need of a few new recipes for Christmas cookies, whether for enjoying at home with family or for bringing along to parties, potlucks and cookie exchanges during the holiday season, so in this eCookbook we've rounded up some of our all-time favorite holiday cookies just for you! We've tried to include a sampling of all different sorts of Christmas cookies, from the traditional to the unexpected, and from the chocolaty to the nutty, and everything in between!

Inside these pages you'll find everything from Festive Iced Sugar Cookies (pg. 6) and Classic Pecan Tassies (pg. 14) to some more unique sweets like Red Velvet Brownie Cookies (pg. 12) and Magic Christmas Bars (pg. 19), so dig in and enjoy the delicious treats we have in store for you in this holiday baking collection. Best of all, every single one of these cookie recipes is easy to make, so you won't be spending hours in the kitchen this holiday season!

Special thanks to all of the bloggers who contributed their recipes to this eCookbook. We had a lot of fun compiling these recipes and enjoyed learning about why these cookies are special to each of their families.

For more great recipes for Christmas and other holidays, be sure to visit RecipeLion.com. While you're there, [subscribe to our free newsletter, Quick & Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of RecipeLion

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FESTIVE ICED SUGAR COOKIES

BY: [STACEY FROM SOUTHERN BITE](#)

These beautifully presented Festive Iced Sugar Cookies will look great laid out on your holiday table or left out on a plate for Santa. Use your favorite holiday cookie cutters to make shapes of all kinds to fill your cookie tin!



Prep Time: 1 hour, 25 minutes

Cook Time: 8 minutes

Ingredients:

2 cups butter (4 sticks)
2 cups sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
1 teaspoon salt
6 cups all-purpose flour

Directions:

1. In a large bowl, cream butter & sugar until smooth. Add eggs, extracts & salt. Mix well. Add flour gradually, stirring well. Cover or wrap dough; chill for an hour or preferably overnight.
2. Preheat oven to 400 degrees F.
3. Divide dough into quarters and work with one quarter at a time, keeping the other refrigerated. Roll out on floured surface to about a 1/4 thickness. Cut into shapes with your favorite cookie cutters. Transfer cut-outs to a cool cookie sheet lined with parchment paper or a silicone baking mat.
4. Bake 6 to 8 minutes, or until set but not browned. Cool and decorate with royal icing.

Royal Icing:

3 oz pasteurized egg whites
1 teaspoon vanilla
4 cups powdered sugar

1. In a large bowl, beat together whites and vanilla. Gradually add powdered sugar, mixing well. Once all the sugar is incorporated, beat for two minutes on high or until smooth and glossy. Color using gel based food colorings.

[SO EASY SNOWBALL COOKIES](#)

BY: [DINA FROM BUTTERCREAM BAKEHOUSE](#)

When it comes to baking Christmas cookies, it doesn't get much simpler than these So Easy Snowball Cookies. Perfectly white and fluffy for the winter season, these walnut-infused dough balls are just the thing to take along to your holiday cookie exchange. The "snowball" finish of confectioners' sugar gives these cookies the perfect holiday touch!



Prep Time: 10 minutes

Yields: 24 Cookies

Cook Time: 12 minutes

Ingredients:

- 1 cup butter, softened
- 1/2 cup confectioners' sugar
- 1/2 teaspoon salt
- 1 teaspoon almond extract
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1 1/2 cups walnuts, finely chopped (or pecans)

Directions:

1. Preheat oven to 350 degrees F.
2. Mix butter with sugar until creamy and fluffy in an electric mixer. Add salt, almond extract or vanilla extract, flour and nuts. Mix well.
3. If dough is too soft, chill until firm enough to shape into balls.
4. Shape into 1 inch balls, place on ungreased cookie sheet about 1/2 inch apart. They will basically keep the same shape while baking so you don't have to worry about spreading. Bake 10-12 minutes. Cool on cooling racks.
5. Once cooled, roll each cookie into a bowl of powdered sugar until completely coated.

LEMON CRINKLE COOKIES

BY: [LAUREN FROM LITTLE BITTY KITCHEN](#)

Crinkle cookies are a Christmas favorite and these particular lemon flavored delights are sure to add a burst of refreshment to your holiday table. What's great about these Lemon Crinkle Cookies is they can be enjoyed year-round because of their sweet, citrus-y flavor. Bake them for the holidays or for a summertime treat!



Cook Time: 9 minutes

Ingredients:

1/2 cup butter (one stick)
1 cup sugar
1 egg
1/2 teaspoon vanilla
1 teaspoon lemon zest
1.5 Tablespoon lemon juice
1/4 teaspoon salt
1/4 teaspoon baking powder
1/8 teaspoon baking soda
1.5 cups all-purpose flour
1/2 cup powdered sugar

Directions:

1. Preheat oven to 350 degrees F.
2. Cream butter and sugar in a large bowl.
3. Add egg, vanilla, lemon juice and lemon zest.
4. Stir in flour, salt, baking powder and baking soda.
5. Take a spoonful of dough and roll in powdered sugar, coating all sides. Place dough balls 2-3 inches apart on a greased baking pan. Bake for 9 minutes, dust with extra powdered sugar and cool for 5 minutes before serving.

[SNICKERCAKE COOKIES](#)

BY: [COURTNEY FROM NEIGHBORFOOD](#)

Fluffy and pillow-y and with a generous dusting of cinnamon and sugar on top, these Snickercake Cookies are about as dream-worthy as Christmas cookies get. Leave a plate of these delicious cake-like cookies out for Santa and they're sure to be gone come morning!



Yields: 13 dozen cookies

Ingredients:

2 cups oil (canola oil is best)
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 large eggs
2 cups buttermilk or sour milk
2 teaspoons baking soda
6 cups flour
7 teaspoons baking powder
1/2 teaspoon salt
3 t vanilla
cinnamon and sugar, for dusting

Directions:

1. Preheat oven to 450 degrees F. Line several large baking sheets with parchment paper.
2. In a bowl, mix together buttermilk and baking soda. Make sure the container has room to grow, as mixture will likely puff up slightly. Set aside.
3. Whisk together flour, baking powder and salt. Set aside.
4. In the bowl of an electric mixer, beat together oil and sugars. Add eggs, one at a time, and beat until mixture is smooth and thick.
5. Add buttermilk mixture to oil mixture and beat to combine.
6. With the mixer on low speed, begin to add flour mixture to oil mixture and stir until combined. Add vanilla.
7. Drop by heaped tablespoons onto parchment paper. Sprinkle very generously with cinnamon and sugar. Bake in preheated oven for 6-7 minutes. Cool on racks. Baked cookies can be stored in Tupperware with wax or parchment paper between layers for several months.

[SURPRISE STUFFED CHOCOLATE CRINKLE COOKIES](#)

BY: [JACLYN FROM COOKING CLASSY](#)

These Surprise Stuffed Chocolate Crinkle Cookies are ooey gooey deliciousness, plain and simple. With a caramel candy pressed inside the center of each cocoa-infused cookie, these desserts are filled to the brim with incredible flavor.



Yields: 2 dozen cookies

Ingredients:

1 1/2 cups all-purpose flour
1/2 cup + 2 Tbsp. cocoa powder
1 1/2 tsp. baking powder
1/4 tsp. salt
10 Tbsp. salted butter, softened
1 cup granulated sugar
1/2 cup packed light-brown sugar
2 large eggs
1 1/2 tsp. vanilla extract
2 dozen caramels (such as Kraft), unwrapped (Rolos would also be good)
Coarse sea salt
3/4 cup powdered sugar

Directions:

1. Preheat oven to 350 degrees F.
2. In a mixing bowl, whisk together flour, cocoa powder, baking powder and salt, set aside.
3. In the bowl of an electric stand mixer fit with a paddle attachment, whip together butter, granulated sugar and light-brown sugar on medium-high speed until pale and fluffy, about 4 minutes. Add in eggs one at a time, stirring after each addition until combine. Mix in vanilla.
4. With mixer set on low speed, slowly add in dry ingredients and mix just until combined.

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5. Scoop dough out 2 Tbsp. at a time and roll into a ball.
6. Press one caramel into the center, sprinkle top of caramel with a small pinch of coarse sea salt then fold cookie dough around caramel and salt (make sure the caramel is fully covered with dough around all sides). Shape into a ball once more then roll in powdered sugar*.
7. Align cookies on Silpat lined or buttered cookie sheets and bake in preheated oven 11 - 13 minutes.
8. Allow to cool on cookie sheet for 5 minutes before transferring to a wire rack to cool (note that the caramel will set after it cools). Store in an airtight container.

*When the cookies bake, a lot of the powdered sugar bakes off and dissolves into the cookie. So you can coat the top again with powdered sugar after baking to get a prettier cookie. If doing so, roll in powdered sugar once before baking (doesn't need to be generously), then bake them and allow to cool and dip the tops of cookies in a fresh batch of powdered sugar (so there is no cross contamination) and shake off some of the excess. If you want to do it this way, use 1/2 cup powdered sugar for rolling before baking and reserve 1/4 cup in a separate bowl to dip and coat the tops after baking.

RED VELVET BROWNIE COOKIES

BY: [TANYA FROM LEMONS FOR LULU](#)

This light and fluffy dessert is the perfect cross between a brownie and a cookie. Red Velvet Brownie Cookies have an amazing red velvet flavor and are wonderful for the holidays... or any time of year! If you're looking for a new Christmas cookie recipe, this one is fun and festive. The cookies' bright red color makes them look as good as they taste!



Prep Time: 10 minutes

Yields: 36 Cookies

Cook Time: 9 minutes

Ingredients:

2/3 cup butter, softened
1 1/2 cups brown sugar
2 eggs
1 teaspoon vanilla
1 teaspoon distilled white vinegar
1 tablespoon red food coloring
1 1/2 cups flour
1/3 cup unsweetened cocoa
1/4 teaspoon baking soda
1/2 teaspoon salt
2 cups chocolate chips

Directions:

1. Preheat oven to 375 degrees F.
2. In a mixer, combine butter and sugar, beating until creamy. Beat in eggs one at a time. Add vanilla, vinegar and food coloring.
3. In a separate bowl, combine flour, cocoa powder, baking soda and salt. With mixer on low speed, carefully add flour mixture until well blended. Stir in chocolate chips. Refrigerate dough for at least an hour.
4. Using a small cookie scoop, roll dough into 1-inch balls and place on a baking sheet. Bake in oven for 7-9 minutes. Let cool on baking sheet for 2 minutes before removing to a rack to cool.

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FUDGE WALNUT CAKE MIX COOKIES

BY: [JESSICA FROM BUTTER, WITH A SIDE OF BREAD](#)

Made with just five simple ingredients, these rich and fudgy delights bake up in only ten minutes. These cocoa-laden cookies would be great to bring to a Christmas cookie exchange but can also be enjoyed throughout the year, because who doesn't love the combination of chocolate and nuts?



Cooking Time: 10 minutes

Yields: 3 dozen cookies

Ingredients:

- 1 box (18.25 oz.) Devil's Food Cake Mix
- 2 eggs
- 1/3 cup coconut oil (or butter)
- 1 heaping cup semi-sweet chocolate chips
- 1/2 cup walnuts, chopped

Directions:

1. Preheat oven to 350 degrees F. Spray a cookie sheet with non-stick spray.
2. Microwave coconut oil for about 20 seconds to melt it (it mixes better this way).
3. Combine cake mix and eggs in a medium mixing bowl. Add melted coconut oil. Mix well. Mixture will be thick.
4. Add in chocolate chips and walnuts and stir to combine. Cookie dough will be firm.
5. Use a small cookie scoop to measure out dough and place on cookie sheet. Bake for 8-10 minutes.
6. Once cookies are done, remove from oven and let them rest for another 3-5 minutes on the hot cookie sheet. Transfer to baking racks to cool completely.

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CLASSIC PECAN TASSIES

BY: [LAURA FROM LAURA'S SWEET SPOT](#)

Made in your muffin tin, these Classic Pecan Tassies are like a cross between a cookie and a miniature pie. Whether you enjoy them at Thanksgiving or Christmas, they're sure to quickly become a holiday favorite in your family. Pile these into your Christmas cookie tin for a fun addition to your holiday sweets selection!



Yields: 40 Tassies

Ingredients:

For the Dough:

1 cup (2 sticks) unsalted butter, softened, cut into ½-inch cubes
6 ounces cream cheese, softened, cut into 1-inch cubes
1 tablespoon sugar
2 cups all-purpose flour

For the Filling:

2 large eggs
1½ cups firmly packed light brown sugar
2 tablespoons vanilla extract
⅛ teaspoon salt
1 cup toasted pecans, coarsely chopped

Directions:

1. **For the Dough:** In the bowl of a standing mixer fitted with the paddle attachment, beat the butter and cream cheese together on medium speed until the mixture is lump-free. Add the sugar and beat again for 15 seconds. Scrape down the bottom and sides of the bowl. Add the flour in four parts, at low speed, until the mixture is just combined and a dough forms. Pinch off a walnut-size piece of dough, roll it into a ball, and set it aside. Continue pinching and rolling until all the dough is gone. You will end up with approximately 40 pieces. Place each ball into an individual mini muffin pan, then use your fingers to press the dough into the bottom and up the sides of each pan.
2. Once all the tassie shells have been formed, cover and place the muffin pan in the freezer while you make the filling.
3. Preheat the oven to 350 degrees F.

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4. In a medium bowl, whisk the eggs just until they break apart. While whisking, gradually add the brown sugar until completely combined. Add the vanilla and salt and whisk again. Add ½ cup of the chopped pecans and stir until they are completely mixed in.
5. Sprinkle the remaining ½ cup pecans into the tassie shells. Spoon in enough filling into the shells until they are about three-quarters full.
6. Bake for about 15 minutes. Reduce the oven temperature to 250 degrees F and bake for another 10 minutes, or until the filling is set.
7. Allow the tassies to cool for at least 30 minutes. Serve them warm or at room temperature. Pecan tassies taste best the day they are made; however, you can wrap them in plastic and keep them at room temperature for up to 2 days.

CINNAMON CHIP SHORTBREAD CHRISTMAS COOKIES

BY: [BARBARA FROM BARBARA BAKES](#)

These Cinnamon Chip Shortbread Christmas Cookies ooze Christmas spirit, from their Christmas tree shape to their red and green sprinkle decorations to their cinnamon chip infused flavor. When you want to bake up some delicious Christmas cookies for your family this holiday season, there's nothing that will make you feel the joy of the season more than these shortbread treats.



Cooking Time: 12 minutes

Yields: 24 Cookies

Ingredients:

1-3/4 cups all-purpose flour
1/2 cup cornstarch
1/4 teaspoon salt
1 cup butter, softened
1/2 cup confectioners' sugar
1 teaspoon vanilla extract
1 cup mini cinnamon chips

Directions:

1. Preheat oven to 350 degrees F.
2. In a small bowl, sift together flour, cornstarch and salt and set aside.
3. Cream the butter and sugar in the bowl of an electric mixer using the paddle attachment. Add the vanilla and beat until combined. Add the dry ingredients and beat until just blended. Wrap the dough in plastic wrap and refrigerate for at least an hour.
4. On a lightly floured surface, roll out the dough to 1/4th inch thickness. Cut with a fluted 2 inch round cookie cutter, or a Christmas tree cookie cutter, if desired. Place the cookies 1 inch apart on ungreased cookie sheets or cookie sheets lined with parchment paper.
5. Bake for 10-12 minutes or until lightly browned. Don't over bake. Transfer to wire rack to cool.

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CLASSIC GINGERSNAPS

BY: [AMANDA FROM AMANDA'S COOKIN'](#)

Classic Gingersnaps are an old favorite, and this is one of the best cookie recipes around. The gingersnap cookies are flavored with molasses, brown sugar, and a variety of spices that make them taste just like the kind your grandma used to make. If you're a fan of ginger cookies, these might just become your new favorite go-to recipe for gingersnaps.



Cooking Time: 14 minutes

Ingredients:

3/4 cup unbleached, all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
3 teaspoons ground ginger
3/4 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1 cup granulated sugar
1 cup packed light brown sugar
1 1/2 sticks unsalted butter, softened
2 large eggs
1/2 cup dark molasses

Directions:

1. Preheat oven to 350 degrees F. Line insulated baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, baking soda, salt, ginger, cinnamon and allspice. Set aside.
3. In mixer in low speed, combine both sugars and butter for 15-20 seconds. Increase speed to medium-high and beat until light and fluffy.
4. Add eggs, one at a time, beating well after each addition. Add molasses and beat until well combined, batter will look smooth and silky.
5. Gradually add in the flour mixture to form a fairly stiff dough.
6. Using a cookie scooper, place 1-inch balls on prepared baking sheets, about 1 1/2 inches apart. Bake for 10-11 minutes for soft cookies, 13-14 for crisp.
7. Remove from oven, cookies will appear puffed, but will settle as they cool. Leave on baking sheets for 4-5 minutes then transfer to cooling racks to cool completely.

PEPPERMINT FUDGY BROWNIE COOKIES

BY: [DESEREE FROM LIFE'S AMBROSIA](#)

Indulge in the fudginess of brownies but in easy-to-eat cookie form with these delightful desserts! The combination of chocolate and peppermint is the ultimate holiday flavor pairing, so the next time you're in need of an easy Christmas cookie recipe for your cookie exchange, this one is sure to be a winner.



Prep Time: 10 minutes

Chilling Time: 2 hours

Cooking Time: 10 minutes

Yields: 3 dozen cookies

Ingredients:

- 1 (19.5 ounce) package brownie mix
- 1 1/4 cup all-purpose flour
- 1/4 cup brown sugar
- 2 eggs
- 1/2 cup (1 stick) butter melted, cooled
- 3 - 5 tablespoons cold water
- 1 teaspoon mint extract
- 1 cup semi-sweet chocolate chips
- 2 - 3 candy canes, cut into small pieces

Directions:

1. In a bowl whisk together brownie mix, flour and brown sugar.
2. Using a heavy spoon, stir in eggs one at a time. Stir in butter, 3 tablespoons cold water and mint extract. Batter will be thick. If it is too dry add one or two more tablespoons of water. Fold in semi-sweet chocolate chips. Cover and refrigerate for 2 hours.
3. Preheat oven to 350 degrees. Grease a cookie sheet.
4. Roll tablespoons of dough and place on the prepared cookie sheet, about 3 inches apart. Press down slightly. Don't flatten completely. Bake for 5 minutes. Remove from oven. Place 4 candy cane pieces on each cookie. Put cookies back in oven and cook for 5-6 more minutes or until cookies are set.
5. Remove from oven. Allow to cool on cookie sheet for a couple of minutes. Transfer to cooling rack to cool completely.

MAGIC CHRISTMAS BARS

BY: [JOAN FROM CHOCOLATE, CHOCOLATE AND MORE](#)

This super sweet cookie bars recipe is absolutely magic. Magic Christmas Bars are festive holiday bars filled with chocolate chips, M&Ms, pecans, two kinds of chocolate chips, and more. A chocolate cookie crust is made with store-bought vanilla cookies, so the preparation of this dessert is fool-proof.



Cooking Time: 30 minutes

Ingredients:

2 cups crushed vanilla cookies
1 tablespoon cocoa
1/2 cup butter melted (1 stick)
1 bag holiday chocolate morsels
2 cups chopped pecans
1 bag white chocolate chips
1 bag holiday M&Ms
1 can sweetened condensed milk

Directions:

1. Preheat oven to 350 degrees F. Lightly spray or grease a 9 x 13-inch pan.
2. Combine crushed cookies, cocoa and butter until combined and cookie crumbs are moist. Spread evenly in bottom of pan, pressing down to form a crust.
3. Now start layering the rest of the ingredients. Holiday morsels, pecans, white chocolate chips and most of the M&Ms. You can keep out about a handful to sprinkle on after the milk. Drizzle sweetened condensed milk over the entire pan, making sure to cover all the nooks and crannies. Sprinkle remaining M&Ms on top.
4. Bake for 25-30 minutes, just until milk begins to turn golden. Allow to cool completely before cutting.

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SPECIAL THANKS

THE FOLLOWING BLOGGERS MADE THIS EBOOK POSSIBLE:



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