

A festive holiday-themed background featuring various cookies, pinecones, and gift boxes. The cookies include gingerbread men, round cookies with jam, and star-shaped cookies. Pinecones are scattered throughout, and gift boxes are tied with red and white string. A pair of red scissors is visible at the bottom.

FED & FIT
Savor the Season

Holiday Cookie Recipes

Introduction



With my signature cookie box formula, tips to make certain cookies ahead of time, and even a breakdown on supplies and shipping costs, this is your one-stop-shop for building your own all-star holiday cookie boxes this year. My formula will yield 8 delicious cookie boxes that each cost less than \$12, making these an ideal budget-friendly gift this year.

A Christmas Cookie Box is a small(ish) box (or tin) filled with an assortment of cookies. While there are some store-bought options out there, I think that the homemade variety are the way to go.

Homemade Christmas Cookie Boxes are usually filled with a small collection, anywhere between 4 and 10, kinds of different cookies. There are usually a few cookies of each kind, they're wrapped festively, labeled with information on what's inside (mine usually include dietary notes as well, like gluten-free or dairy-free), and they're delivered during December as a way to share some Christmas joy.



Cookie Box Formula

If you make one batch of each kind of treat below, you will have enough to make 8 cookie boxes that are SURE to delight your loved ones.

COOKIES

- 01 [Sugar Cookies](#)
- 02 [Chocolate Chip Cookies](#)
- 03 [7-Layer Magic Bars](#)
- 04 [Thumbprint Cookies](#)
- 05 [Pretzel Rolo Candies](#)
- 06 [Chocolate Graham Cracker Bark](#)
- 07 [Classic Walnut Fudge](#)

Here are a few tips on how to make each of the treats in my list ahead of time:

- ✓ **Chocolate Chip Cookies:** Make the dough and freeze in rolls, slice into rounds and bake the day before you send.
- ✓ **Sugar Cookies:** Bake and freeze, ice a few days before gifting.
- ✓ **7-Layer Magic Bars:** Make in its entirety, freeze as a solid batch, let it thaw in the fridge overnight, then cut into squares for your cookie boxes.
- ✓ **Thumbprint Cookies:** Bake totally, as written (jam, included) and freeze.
- ✓ **Pistachio Bark:** Make it in its entirety, freeze as a solid sheet, then break as you put into your boxes, no need to defrost before.
- ✓ **Fudge Cookies:** Make and then freeze in the pan, thaw in the fridge overnight, slice and the put into your boxes.
- ✓ **Rolo Candies:** While they do freeze, I recommend just making them the day before.

If you're wanting to put together your own holiday cookie box, here's my formula.

7 different kinds of treats total is ideal:



I think that this formula makes for a delightful box that will have your recipient overjoyed by the options AND it's a manageable list for you (the baker) to pull together.

Here's how I built my box this year using this formula:

SAMPLE BOX	
Build Your Cookie Box	
COOKIE 1	Chocolate Chip Cookies [36 total, 4-5 in each box]
COOKIE 2	Sugar Cookies (cut into fun holiday shapes) [24 total, 3 in each box]
COOKIE 3	7-Layer Magic Bars [24 total, 3 in each box]
COOKIE 4	Thumbprint Cookies (for a fruity break to the chocolate) [24 total, 3 in each box]
BARK	Pistachio Bark (on graham crackers) [makes 24 total, 3 in each box]
FUDGE	Walnut Fudge (so easy) [36 pieces total, 4-5 in each box]
QUICK CANDY	Candied Rolo (even easier) [makes 50 total, 6-7 in each box]

Shopping List

- | | |
|--|---|
| <input type="checkbox"/> Gluten-Free Flour , 6 ⅔ cups | <input type="checkbox"/> White Chocolate Chips , 1 cup |
| <input type="checkbox"/> Sea Salt , 1 ¼ teaspoons | <input type="checkbox"/> Rolo Chocolate Candies , 1 8-ounce bag |
| <input type="checkbox"/> Flaky Sea Salt , 1 teaspoon | <input type="checkbox"/> Pecans, pieces, 1 cup |
| <input type="checkbox"/> Baking Powder , ¾ teaspoon | <input type="checkbox"/> Pistachios, ¼ cup |
| <input type="checkbox"/> Baking Soda, 1 teaspoon | <input type="checkbox"/> Walnuts, 1 cup |
| <input type="checkbox"/> Butter, 3 cups | <input type="checkbox"/> Coconut Flakes, unsweetened, 1 cup |
| <input type="checkbox"/> White Sugar, 2 ½ cups | <input type="checkbox"/> Sweetened Condensed Milk, 28 ounces |
| <input type="checkbox"/> Brown Sugar, ¾ cup | <input type="checkbox"/> Graham Crackers , 32 ounces |
| <input type="checkbox"/> Powdered Sugar, 1 cup | <input type="checkbox"/> Pretzels , 1 8-ounce bag |
| <input type="checkbox"/> Eggs, 5 | <input type="checkbox"/> Jam of choice, no sugar added, 1 cup |
| <input type="checkbox"/> Vanilla Extract, 2 tablespoons | <input type="checkbox"/> Almond Butter (or nut butter of choice), 2 tablespoons |
| <input type="checkbox"/> Almond Extract, ½ teaspoon | <input type="checkbox"/> Food Coloring , optional (for the icing) |
| <input type="checkbox"/> Milk of Choice, 1-2 tablespoons | <input type="checkbox"/> Sprinkles , optional (for decorating) |
| <input type="checkbox"/> Dark Chocolate Chips , 9 cups | |

Supplies

- | | |
|---|--|
| <input type="checkbox"/> Baking Sheet | <input type="checkbox"/> Cookie Cutters |
| <input type="checkbox"/> Silicone Spatula | <input type="checkbox"/> Rolling Pin |
| <input type="checkbox"/> Hand Mixer | <input type="checkbox"/> Metal Spatula |
| <input type="checkbox"/> Glass Bowls | <input type="checkbox"/> Cookie Scoop |
| <input type="checkbox"/> Measuring Cups | <input type="checkbox"/> Gift Packaging Box |
| <input type="checkbox"/> Measuring Spoons | <input type="checkbox"/> Tissue Paper |
| <input type="checkbox"/> Parchment Paper | <input type="checkbox"/> Twine |
| <input type="checkbox"/> 8x8 Baking Pan | <input type="checkbox"/> Labels |
| <input type="checkbox"/> 9x13 Baking Pan | <input type="checkbox"/> Template for Labels (provided on page 15) |
| <input type="checkbox"/> Cooling Rack | |



Sugar Cookies

 Makes 24 cookies

INGREDIENTS

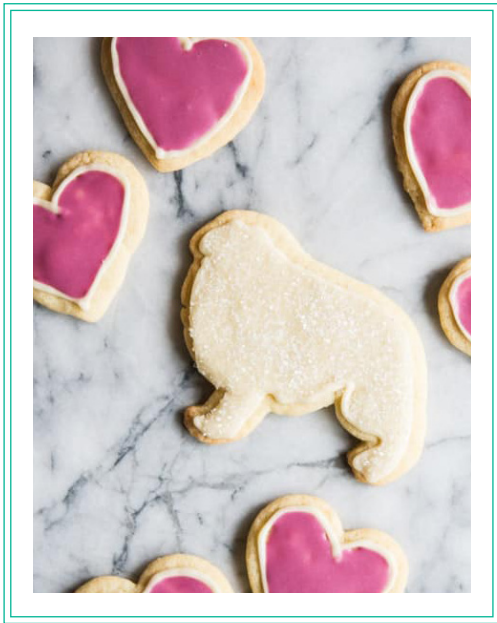
FOR THE COOKIES:

- ☐ 1 ½ cups [gluten-free flour](#), plus additional for rolling
- ☐ ¾ teaspoon [baking powder](#)
- ☐ ¼ teaspoon [sea salt](#)
- ☐ ½ cup butter, softened
- ☐ ¾ cup white sugar
- ☐ 1 egg
- ☐ 1 teaspoon vanilla extract
- ☐ [Cookie cutters](#)

FOR THE ICING:

- ☐ 1 cup powdered sugar, sifted
- ☐ 1-2 tablespoons milk of choice or water
- ☐ [Food coloring](#), if desired
- ☐ [Sprinkles](#), if desired

- 01 In a small bowl, whisk together the flour, baking powder, and salt, then set aside.
- 02 In a large bowl, beat the butter and sugar on high with an electric mixer or stand mixer for 1-2 minutes, until fluffy. Add the egg and vanilla and beat again until fully combined.
- 03 Add the flour to the butter mixture 1/2 cup at a time, mixing constantly, until the flour is fully incorporated and a soft dough has formed. Cover the bowl and refrigerate for one hour, up to overnight.*
- 04 Preheat the oven to 350 F and line a baking sheet with parchment paper.
- 05 Sprinkle flour over your counter, or over a large piece of parchment paper, then take half of the dough and place it on the floured surface. Sprinkle flour over the dough and use a rolling pin to roll it out to even 1/4-inch thickness. If the dough sticks at any time, you can add more flour to prevent it, or place another piece of parchment paper over top if you are still experiencing sticking. If the dough cracks around the edges, simply pinch it back together and roll over it again.

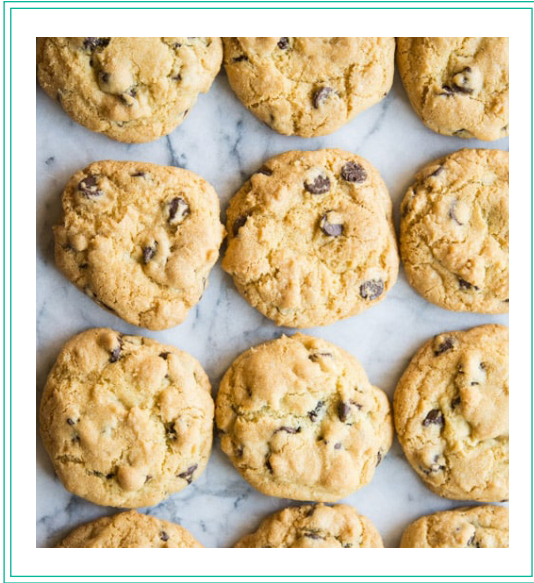


To Freeze:

Prepare the cookies as directed, allow the icing to fully harden, then place them in an airtight container and store them in the freezer for up to 3 months.

SUGAR COOKIES, CONT.

- 06 Once the dough is rolled out, cut your shapes, taking care to cut them as closely together as possible to utilize all of the dough. Once you have cut out all of the shapes, carefully place the cookies one inch apart on the cookie sheet. At this point you can roll the extra dough into a ball then roll and cut again. Repeat this process for remaining dough.
- 07 Bake the cookies for 8-10 minutes, until the edges are browned, then remove from the oven and let cool.
- 08 To make the frosting: Whisk the powdered sugar and milk until the icing is thin enough to spread, but not so thin it will run off the cookies.
- 09 Spoon a small amount of icing into a piping (or plastic) bag to outline the cookies. This step makes filling them in with colored icing much easier later.
- 10 Once you're finished outlining the cookies, divide the rest into individual bowls and add food coloring to your liking. Add the food coloring to your [piping bag](#), or Ziploc bag with the tip cut off, and use it to outline, then fill in your cookies.
- 11 Decorate the cookies with sprinkles, then set aside to let the icing harden slightly, about 30 minutes. Store in an airtight container for up to 5 days, or eat immediately. Enjoy!



To Freeze:

Prepare the cookies as directed, allow them to cool, then place them in an airtight container and store them in the freezer for up to 3 months.

Chocolate Chip Cookies

 Makes 36 cookies

INGREDIENTS

- ☐ 2 1/3 cup [gluten-free flour](#)
- ☐ 1 teaspoon baking soda
- ☐ 1/2 teaspoon [sea salt](#)
- ☐ 1 cup butter
- ☐ 3/4 cup brown sugar
- ☐ 3/4 cup white sugar
- ☐ 2 teaspoons vanilla extract
- ☐ 2 eggs
- ☐ 2 cups [dark chocolate chips](#)

- 01 In a medium-sized bowl, whisk together the flour, baking soda, and salt, then set aside.
- 02 Add the butter and sugar to a large bowl, or the bowl of your stand mixer, and mix with an electric mixer for about 1 minute, until fluffy. Add the vanilla and eggs to the butter mixture and beat again, until fully combined.
- 03 Add the flour mixture to the butter mixture 1/2 cup at a time, until the flour is fully incorporated into the dough. Stir in the chocolate chips, then cover the dough and refrigerate for at least one hour, up to overnight.
- 04 Preheat the oven to 350 F and line a cookie sheet with parchment paper.
- 05 Scoop the dough into 1-inch balls and place 12 balls of dough on the cookie sheet. Bake for 11-15 minutes, until the tops of the cookies are browned and crisp. Repeat this step until all cookies have baked.
- 06 Let the cookies cool, then enjoy!



7-Layer Magic Bars

 24 servings

INGREDIENTS

- ☐ 16 ounces [graham crackers](#), processed into crumbs
- ☐ ½ cup butter, melted
- ☐ 1 cup [dark chocolate chips](#)
- ☐ 1 cup [white chocolate chips](#)
- ☐ 1 cup pecan pieces
- ☐ 1 cup unsweetened coconut flakes
- ☐ 1, 14-ounce can sweetened condensed milk

To Freeze:

Prepare the magic bars as directed. Once the bars are cooled and set, cut them into squares. Store them in an airtight container in the freezer for up to 3 months.

- 01 Preheat the oven to 350°F and line a 9×13 pan with parchment paper.
- 02 Make the graham cracker crust by processing together the graham cracker crumbs and butter, then press the crust into the bottom of the 9×13 pan.
- 03 Sprinkle the toppings (chocolate + white chocolate chips, pecans, and coconut flakes) on top of the crust.
- 04 Pour the sweetened condensed milk over top of the toppings.
- 05 Bake the cookie bars for 25-30 minutes until lightly browned.
- 06 Let the cookie bars cool, then transfer them to the fridge for 30 minutes to set.
- 07 Slice once cooled.



To Freeze:

Prepare the cookies as directed, allow them to cool, then place them in an airtight container and store them in the freezer for up to 3 months.

Thumbprint Cookies

 Makes 24 cookies

INGREDIENTS

- ☐ 1 cup butter, softened
- ☐ 1 cup white sugar
- ☐ 2 teaspoons vanilla extract
- ☐ ½ teaspoon almond extract, optional
- ☐ 2 egg yolks
- ☐ ¼ teaspoon [sea salt](#)
- ☐ 2 2/3 cup gluten-free flour
- ☐ 1 cup no-sugar-added jam of your choice (such as apricot, raspberry, blueberry, etc.)

- 01 Preheat the oven to 350 F.
- 02 Add the butter and sugar to a large bowl and beat with an electric mixer for 1 minute, until fluffy.
- 03 Add the vanilla, almond extract, egg yolks, and salt to the bowl with the butter and sugar and beat for another 30 seconds, until just combined.
- 04 Then, add the flour 1/2 cup at a time, beating constantly, until the dough is fully formed.
- 05 Line two baking sheets with parchment paper, then roll the dough into one tablespoon-sized balls, make an indentation in each with a teaspoon, or your finger, and fill with jam.
- 06 Bake for 18-20 minutes, until the cookies brown around the outside, then let cool for at least 15 minutes before serving.



Pretzel Rolo Candies

 Makes 50 candies

INGREDIENTS

- 1 bag Rolo candies
- 1, 8-ounce bag [pretzels](#)

To Freeze:

Prepare the candies as directed, then place them in an airtight container and store them in the freezer for up to 3 months.

- 01 Preheat the oven to 250°F and line a sheet pan with parchment paper.
- 02 Lay half of the pretzels out on the sheet pan.
- 03 Top each pretzel with a Rolo candy.
- 04 Place the sheet pan in the oven for 3 minutes, until the Rolos are softened.
- 05 Once the sheet pan is out of the oven, top each pretzel/Rolo duo with a second pretzel, and press down to squish the Rolo in between the two pretzels.
- 06 Let cool completely.



Chocolate Graham Cracker Bark

 Makes 12 servings

INGREDIENTS

- ☐ 2 8-ounce boxes [graham crackers](#)
- ☐ 2 cups [dark chocolate chips](#)
- ☐ 2 tablespoons almond butter (or nut butter of choice)
- ☐ ¼ cup shelled pistachios, roughly chopped
- ☐ 1 teaspoon [flaky sea salt](#)

- 01 Bring 2-3 inches of water to a simmer in a medium/small-sized pot. To a glass bowl that will fit over the pot of water (but not touch the water), add the chocolate chips. Melt the chocolate chips in the bowl, stirring regularly. This should take about 7-9 minutes. Remove the bowl from the hot water and set aside once melted.
- 02 Spread the graham crackers out on a parchment paper-lined baking sheet.
- 03 Drizzle the chocolate on top of the graham crackers and, using the spatula, smooth the chocolate until you have an even coat over the crackers.
- 04 Drizzle the almond butter over the chocolate in even swoops and then using a fork, run lines through the almond butter and chocolate across the length of the sheet pan and then again across the width (forming a lattice).

- 05 Sprinkle the pistachios across the top of the chocolate and top with the sea salt.
- 06 Place the sheet in the freezer for about 30 minutes or refrigerator for one hour, until the chocolate is firm. Using a knife, cut the bark into bite-sized pieces.

To Freeze:

Prepare the bark as directed, then place in an airtight container and store them in the freezer for up to 3 months.



To Freeze:

Prepare the fudge as directed, then place them in an airtight container and store them in the freezer for up to 3 months.

Chocolate Walnut Fudge

 Makes 36 servings

INGREDIENTS

- ☐ 4 cups [dark chocolate chips](#)
- ☐ 14-ounces sweetened condensed milk
- ☐ ¼ teaspoon [sea salt](#)
- ☐ 1 cup chopped walnuts
- ☐ 1 teaspoon vanilla extract

- 01 Melt the chocolate and the condensed milk with the salt together over medium/low heat in a medium saucepan for about 5-10 minutes until smooth.
- 02 Stir in the vanilla and walnuts, then pour the fudge mixture into an 8×8 pan that's either greased or lined with parchment paper.
- 03 Let the fudge chill for 2 hours and slice.



Cookie Box Assembly

To assemble your cookie box, I recommend the following order:

- ✓ A layer (or two) of tissue paper.
- ✓ The sturdier cookies on the bottom (7 layer magic bars, chocolate chip cookies, fudge)
- ✓ The less sturdy cookies next (thumbprint cookies, bark, and sugar cookies)
- ✓ The easy candy sprinkled on top (Rollos)

It's also fun to wrap little stacks of cookies together in pieces of twine to help break up the box, if you like. Some cookie boxes have little compartments in them, but I've always found these boxes to be VERY expensive for a one-off gift. The cardboard boxes I use are much more cost-effective, still cute, and still sturdy if you pack them well.

Lastly, place your label on the box that identifies what's within, wrap with twine, and then you're done!

Shipping Tips:

If you're planning to ship your cookie box (I've done this many times!), I have some advice for you! While you may be able to find a perfectly-fitting box, I've found that it tends to be more expensive to ship in a non-standard box than it is to ship in a USPS Priority Flat Rate Box.

If you use the cookie box with the window that I have linked here, it will fit perfectly in a medium priority flat rate box. The cost is \$14 and it fits really well, you will just need a little tissue to pack on top to keep it from sliding.

Happy Holidays!

- ✓ EASY WALNUT FUDGE (GF, EF)
- ✓ 7-LAYER MAGIC BARS (GF)
- ✓ CHOCOLATE CHIP COOKIES (GF)
- ✓ SUGAR COOKIES (GF)
- ✓ CHOCOLATE GRAHAM CRACKER BARK (GF, EF)
- ✓ ROLO PRETZELS (GF, EF)
- ✓ THUMBPRINT COOKIES (GF)

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