
JANE SMITH LIFESTYLE
30
Christmas
TREATS
To Bake, Make & Share
Recipes • Make-Ahead Tips • Family Favorites
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Iced Sugar Cookies

The stars of the cookie tin



MAKES

About 60 small cookies

TIME

30 min active + 2 hr chill + 12-14 min bake

TOOLS

2-inch cutters; rolling pin

BAKER'S NOTE

Use a few simple shapes and ivory icing for a coordinated tin.

Ingredients

18 tbsp salted butter, softened
1 1/4 cups powdered sugar
1 large egg yolk
1/2 tsp salt
2 tsp vanilla
2 3/4 cups flour (330g)

GLAZE

2 1/4 cups powdered sugar
2 1/2-3 tbsp milk
2 tbsp light corn syrup

How to Make It

1. Beat butter, sugar, yolk, salt and vanilla; mix in flour. Divide into disks, wrap and chill 2 hours.
2. Heat oven to 350°F. Roll cold dough 1/8-3/16 inch thick; cut shapes. Place on parchment-lined trays.
3. Bake 12-14 minutes, until edges barely color. Cool. Mix glaze ingredients, adding milk gradually; spread over cookies. Let dry completely.

Serving & Storage

Keep airtight 3-4 days. Freeze undecorated cookies up to 2 months; thaw closed, then ice.

Adapted from King Arthur Baking: Holiday Butter Cookies.

Gingerbread Cookies

Warm spice, familiar little faces



MAKES

36-42 three-inch cookies

TIME

35 min active + 1 hr chill + 8-12 min bake

TOOLS

Cookie cutters; parchment

BAKER'S NOTE

Bake similar-sized shapes together.

Ingredients

12 tbsp unsalted butter
3/4 cup packed brown sugar
3/4 cup molasses
1 tsp salt
2 tsp each cinnamon and ginger
1/4 tsp ground cloves
1 large egg
1 tsp baking powder
1/2 tsp baking soda
3 3/4 cups flour (450g)
1/2 cup ready-to-use cookie icing

How to Make It

1. Melt butter gently; add sugar, molasses, salt and spices. Cool to lukewarm before beating in egg.
2. Mix flour with baking powder and soda; stir into wet mixture. Wrap dough and chill at least 1 hour.
3. Heat oven to 350°F. Roll 1/8-1/4 inch thick and cut. Bake on lined trays 8-12 minutes, until firm at edges. Cool; pipe icing details.

Serving & Storage

Airtight, 4 days. Freeze plain cookies up to 2 months; decorate after thawing.

Adapted from King Arthur Baking: Gingerbread Cookies.

Peanut Butter Blossoms

A chocolate kiss on every cookie



MAKES

About 48 cookies

TIME

20 min active + 6-8 min bake per tray

TOOLS

Baking trays; mixer

BAKER'S NOTE

Use baking mix, not plain flour; it already contains leavening.

Ingredients

48 milk chocolate kisses, unwrapped
1 can (14 oz) sweetened condensed milk
3/4 cup creamy peanut butter
2 cups all-purpose baking mix (such as Bisquick)
1 tsp vanilla
1/3 cup sugar, for rolling

How to Make It

1. Heat oven to 375°F. Beat condensed milk and peanut butter smooth. Blend in baking mix and vanilla.
2. Shape into 1-inch balls, coat in sugar and set 2 inches apart on ungreased trays.
3. Bake 6-8 minutes, until barely golden. Immediately press a kiss into each center. Transfer carefully to a rack; let chocolate firm before packing.

Serving & Storage

Keep airtight in a cool room 3 days. For longer keeping, freeze plain dough balls up to 1 month; thaw in the refrigerator before baking.

Adapted from Hersheyland: Chewy Peanut Butter Blossoms.

Chocolate Fudge

Rich little squares for sharing



MAKES

64 small squares

TIME

15 min active + 2-3 hr chill

TOOLS

8-inch square pan

BAKER'S NOTE

Sweetened condensed milk is essential; evaporated milk is not interchangeable.

Ingredients

3 cups (18 oz) semisweet chocolate chips
1 can (14 oz) sweetened condensed milk
Pinch of salt
1 1/2 tsp vanilla

How to Make It

1. Line the pan with parchment, leaving lifting handles.
2. Warm chocolate, condensed milk and salt over low heat, stirring constantly just until smooth. Remove from heat; add vanilla.
3. Spread into pan. Refrigerate 2-3 hours until firm. Lift out and cut into 64 squares with a warm, dry knife.

Serving & Storage

Refrigerate airtight up to 1 week. Freeze tightly wrapped portions up to 1 month; thaw wrapped in the refrigerator.

Adapted from Eagle Brand: Foolproof Chocolate Fudge.

Peanut Brittle

Golden shards with a proper snap



MAKES

About 2 lb; 60-72 small pieces

TIME

30-45 min cooking + 1 hr cooling

TOOLS

Candy thermometer; heavy 3-quart pan

BAKER'S NOTE

Measure everything first. Hot sugar requires an adult-only workspace.

Ingredients

1 1/2 tsp baking soda
1 tsp water + 1 cup water, divided
1 tsp vanilla
1 1/2 cups sugar
1 cup light corn syrup
3 tbsp butter
1 lb shelled raw peanuts
Butter, for 2 rimmed trays

How to Make It

1. Butter two trays; keep warm in a 200°F oven. Combine soda, 1 tsp water and vanilla in a small cup.

2. Heat sugar, remaining water and syrup in the heavy pan, stirring occasionally, to 240°F. Add butter and raw peanuts.

3. Stir constantly until 300°F. Remove from heat; carefully stir in soda mixture, which foams. Immediately spread on warm trays. Cool at least 1 hour; break.

Serving & Storage

Keep airtight, cool and dry up to 2 weeks. Avoid refrigeration and mixed cookie tins; humidity makes brittle sticky.

Adapted from Betty Crocker Kitchens: Peanut Brittle.

Cornflake Wreaths

The cheerful no-bake classic



MAKES

18 wreaths

TIME

25 min active + 30 min setting

TOOLS

Large saucepan; parchment

BAKER'S NOTE

Portion first, then shape the centers before the mixture firms.

Ingredients

1/2 cup butter
10 oz miniature marshmallows
5 1/2 cups cornflakes
Green food coloring, to tint
54 small red cinnamon candies

How to Make It

1. Line two trays. Melt butter over low heat; add marshmallows and stir smooth. Tint green; remove from heat.
2. Fold in cornflakes gently. When cool enough to handle, use lightly buttered fingers to shape 18 rings on parchment.
3. Press three red candies into each wreath. Refrigerate 30 minutes to set; let return to a cool room before boxing.

Serving & Storage

Best within 2 days, airtight with parchment between layers. Make fresh rather than freeze for the best cereal texture.

Adapted from Hallmark: Cornflake Christmas Wreaths.

Pretzel-Rolo Treats

A small, sweet-and-salty extra



MAKES

36 treats

TIME

10 min active + 3-5 min bake + setting

TOOLS

Rimmed tray; parchment

BAKER'S NOTE

Use intact pretzels so the softened candy stays supported.

Ingredients

36 small square pretzels
36 Rolo chocolate caramels, unwrapped
36 red or green M&M; candies

How to Make It

1. Heat oven to 250°F. Arrange pretzels on parchment and top each with a Rolo.
2. Bake 3-5 minutes, checking early; the caramels should soften without collapsing.
3. Gently press one M&M; into each. Leave undisturbed until the chocolate is fully firm, about 1 hour in a cool room.

Serving & Storage

Keep airtight in a cool room up to 5 days. Avoid warm delivery conditions. Freezing can affect the chocolate finish.

Assembly adaptation; technique reference: Hersheyland Rolo Pretzel Delights.

Pecan Pie Cookies

A tiny pie in a buttery cookie



MAKES

36 cookies

TIME

30 min active + 8-12 min bake per tray

TOOLS

Mixer; lined trays

BAKER'S NOTE

Chop pecans small enough to fit inside the hollows.

Ingredients

COOKIES

3/4 cup butter, softened
1 cup packed brown sugar
1 large egg
1 tsp vanilla
2 cups flour
1 tsp baking powder

FILLING

1 cup chopped pecans
1/2 cup packed brown sugar
1/4 cup heavy cream
1 tsp vanilla

How to Make It

1. Heat oven to 350°F. Beat butter, cookie sugar, egg and vanilla until creamy. Add flour and baking powder.
2. Shape 36 balls, about 1 1/4 inches wide, on trays 2 inches apart. Press deep indentations in the centers.
3. Mix filling ingredients. Spoon a rounded teaspoon into each hollow. Bake 8-12 minutes until lightly golden. Rest on trays 1 minute, then move to racks.

Serving & Storage

Refrigerate airtight up to 4 days for this collection. Freeze cooled cookies up to 3 months; thaw in the refrigerator.

Adapted from Land O'Lakes: Pecan Pie Cookies.

Chocolate-Topped Toffee

Buttery crunch under a chocolate layer



MAKES

About 1 1/4 lb

TIME

35-45 min active + cooling

TOOLS

Heavy 2-quart pan; candy thermometer

BAKER'S NOTE

A reliable thermometer matters more than a precise minute count.

Ingredients

1 cup butter
1 cup sugar
1 cup semisweet chocolate chips
1/4 cup finely chopped pecans

How to Make It

1. Line a 15 x 10-inch rimmed pan with a silicone baking mat.
2. Heat butter and sugar in a heavy pan over medium-low heat. Stir gently as needed to prevent burning; cook to 300°F, about 25-30 minutes.
3. Immediately spread on the mat. Add chocolate chips; wait 5 minutes, then spread smooth. Scatter pecans on top. Cool completely and break into pieces.

Serving & Storage

Seal in a cool, dry place up to 2 weeks. Keep separate from soft candy and avoid refrigeration.

Adapted from Land O'Lakes: Mom's Butter Toffee.

Melting Moments

Light, crisp and buttery, with a dusting of powdered sugar.



MAKES

15 cookies

TIME

Prep 10 min; bake 12-14 min

TOOLS

1 tbsp scoop; mixer; lined baking sheet

BAKER'S NOTE

Spoon and level flour, cornstarch and sugar. Use powdered sugar that contains cornstarch.

Ingredients

1/2 cup (113g) unsalted butter, softened
1/4 cup (30g) powdered sugar, plus more for dusting
3/4 cup (96g) all-purpose flour
1/4 cup (32g) cornstarch

How to Make It

1. Line a large baking sheet with parchment or a silicone baking mat. Beat butter and powdered sugar on high until light and fluffy, stopping to scrape the bowl several times.

2. Add flour and cornstarch. Mix on the lowest speed just until a dough forms, or fold in by hand with a spatula if your mixer has no gentle setting.

3. Scoop 1 tablespoon of dough per cookie. Roll into smooth balls and place at least 1 inch apart. Do not flatten; for a light pattern, gently mark tops with a fork without pressing the balls flat.

4. Heat oven to 350°F (177°C). Refrigerate the shaped cookies only while the oven preheats, to prevent softened dough spreading too much. If chilled longer than 30 minutes and completely hard, let the balls soften back to room temperature before baking.

5. Bake 12-14 minutes, until edges just start to color. Keep the cookies pale. Let cool completely on the baking sheet, then dust with powdered sugar before serving.

Serving & Storage

Store cooled cookies airtight in a cool, dry place up to 4 days. Freeze undusted cookies up to 1 month; thaw in the sealed container and dust before serving.

Recipe version supplied for this collection; individual cookies without filling..

Payday-Style Candy Bars

A chewy peanut-covered favorite



MAKES

30 small bars

TIME

20 min active + 2 hr chill

TOOLS

9 x 13-inch pan

BAKER'S NOTE

Melt the marshmallows completely for a smooth center; cool the bars before cutting.

Ingredients

16 oz salted roasted peanuts
2 cups peanut butter chips
3 tbsp butter
1 can (14 oz) sweetened condensed milk
10.5 oz miniature marshmallows

How to Make It

1. Line and lightly grease pan; scatter half the peanuts evenly over the bottom.
2. Melt peanut butter chips and butter over low heat, stirring. Add condensed milk and marshmallows; continue warming gently and stirring until the marshmallows melt and the filling is smooth.
3. Spread over peanuts; press remaining nuts into the top. Chill at least 2 hours until sliceable. Cut into 30 bars.

Serving & Storage

Refrigerate covered up to 1 week. Separate pieces with parchment; chill before wrapping for gifts.

Payday-style adaptation of Cookies & Cups Homemade Payday Bars, with a smooth melted-marshmallow filling.

Chocolate Peanut Butter Clusters

An easy tray of chocolate-peanut bites



MAKES

About 24 clusters

TIME

15 min active + 1 hr chill

TOOLS

Microwave-safe bowl; lined tray

BAKER'S NOTE

Use a small scoop to keep gift-box portions even.

Ingredients

2 cups semisweet chocolate chips
1/3 cup creamy peanut butter
2 cups dry-roasted peanuts

How to Make It

1. Microwave chocolate and peanut butter in 20-second bursts, stirring each time, until smooth.
2. Fold in peanuts. Drop heaping tablespoon portions onto parchment.
3. Chill 1 hour, until firm. Transfer to a covered container with paper between layers.

Serving & Storage

Refrigerate up to 1 week. Freeze tightly sealed up to 1 month; thaw in the refrigerator.

Adapted from Skippy: Chocolate Peanut Clusters.

Christmas Tree Brownies

A little forest for the dessert table



MAKES

12 trees

TIME

Prep 25 min + cooling; bake 25-30 min

TOOLS

8-inch square pan; piping bag

BAKER'S NOTE

Chill the cooled brownie slab before cutting for neater triangles.

Ingredients

BROWNIES

1/2 cup butter, melted
1 cup granulated sugar
2 large eggs
1 tsp vanilla
1/3 cup unsweetened cocoa
1/2 cup all-purpose flour
1/4 tsp salt
1/4 tsp baking powder

BUTTERCREAM

1/4 cup butter, softened
1 cup powdered sugar
1/2 tsp vanilla
1-2 tsp milk
Green gel food coloring

DECORATING

12 small candy stars
2 tbsp red/white sprinkles
6 pretzel sticks, halved

How to Make It

1. Heat oven to 350°F. Line an 8-inch metal square pan with parchment, leaving lifting handles.
2. Whisk butter and sugar, then eggs and vanilla. Fold in cocoa, flour, salt and baking powder. Spread in pan.
3. Bake 25-30 minutes, until a toothpick has moist crumbs without wet batter. Cool fully, then chill briefly.
4. Beat frosting butter smooth; add powdered sugar, vanilla and 1 tsp milk. Beat fluffy, adding more milk only if needed. Tint green.
5. Lift out slab. Cut into three strips, then alternating triangles. Aim for 12 trees, trimming edges as needed.
6. Pipe green zigzags; add candy stars and sprinkles. Insert pretzel trunks into the wide edges.

Serving & Storage

Refrigerate decorated trees up to 3 days. Freeze plain brownie slab up to 1 month; thaw wrapped and decorate.

Brownie base: Allrecipes Best Brownies; buttercream and decorating variation for this collection.

Gingerbread Cookie Wreath

A sliceable centerpiece with icing leaves



MAKES

1 wreath; 10-12 wedges

TIME

Prep 40 min + chill; bake 16-22 min

TOOLS

12-inch tray; leaf tip; circle templates

BAKER'S NOTE

Move the ring on a flat board; let the icing dry completely before slicing.

Ingredients

GINGERBREAD

175g packed dark brown sugar
85g golden syrup
100g butter
350g all-purpose flour
1 tsp baking soda
1 tbsp ground ginger
1 tsp cinnamon
1 large egg, beaten

DECORATING

1 cup stiff white royal icing, ready to use
2 tbsp red royal icing, ready to use

How to Make It

1. Warm sugar, syrup and butter in a saucepan; simmer gently 1-2 minutes. Cool 10 minutes, until lukewarm.

2. Combine flour, soda and spices. Stir in syrup mixture and egg; knead briefly. Wrap and chill 30 minutes.

3. Heat oven to 350°F. Roll dough 1/4 inch thick on parchment. Cut a 10-inch circle, then a 5-inch center hole. Bake scraps separately as small cookies.

4. Chill the ring on its tray 20 minutes. Bake 16-22 minutes, until edges are firm and lightly colored. Cool fully on the tray.

5. Pipe white vines and leaves, then red icing berries. Let dry completely. Support with a flat board when moving; cut into wedges.

Serving & Storage

Keep covered and dry up to 3 days. Freeze the undecorated ring, well supported, up to 1 month.

Dough adapted from Good Food Gingerbread People; ring shaping and decoration for this collection.

Snow Globe Oreos

Three little scenes: Christmas tree, Santa and snowman.



MAKES

12 snow globes

TIME

35 min active + 30 min setting

TOOLS

Parchment; dipping fork

BAKER'S NOTE

Use small, flat edible decorations. The peanut butter cup bases contain peanuts; label them clearly.

Ingredients

12 Oreo sandwich cookies
12 oz white candy coating
12 miniature peanut butter cups, unwrapped
4 small edible tree icing decorations
4 small edible Santa icing decorations
4 small edible snowman icing decorations
1 tbsp white sanding sugar

How to Make It

1. Melt coating according to its package. Dip each cookie; tap off excess and lay flat on parchment.

2. While wet, add one small flat icing decoration near the lower center of each cookie: make four Christmas trees, four Santas and four snowmen. Sprinkle sanding sugar around the figures as snow. Let the coating firm completely.

3. Turn each peanut butter cup wide-side down. Use a small puddle of coating to glue the decorated cookie upright on its narrow top. Support until fully set.

Serving & Storage

Keep cool, dry and airtight up to 5 days. Avoid freezing assembled globes; bases and decorations are delicate.

Assembly variation developed for this collection.

Hot Cocoa Mug Cookie Pops

Candy cane handles and marshmallow tops



MAKES

12 pops

TIME

45 min active + setting

TOOLS

Food-safe flat sticks; piping bags

BAKER'S NOTE

Check every candy cane is unwrapped. This is a decorating project, so allow an unhurried session.

Ingredients

12 Double Stuf Oreo cookies
12 food-safe flat wooden treat sticks
12 oz red candy coating
3 oz chocolate candy coating
12 mini candy canes
1/2 cup mini marshmallows
1/4 cup ready-to-use white cookie icing
12 tiny edible gingerbread decorations, optional

How to Make It

1. Melt red and chocolate coatings separately as their packages direct. Open cookies; dip stick tips in red coating and sandwich between halves. Let set.

2. Spoon red coating over each pop and tap excess away; lay flat. Attach a candy cane as a side handle with coating and let firm.

3. Add a brown chocolate patch along the top as cocoa. Press in marshmallows and optional tiny edible gingerbread. Pipe white snowflakes on the red front; dry fully.

Serving & Storage

Airtight in a cool room up to 4 days. Pack flat in a rigid box; freezing can weaken glued-on handles.

Assembly variation developed for this collection.

Christmas Oreo Pops

Trees, snowflakes and snowmen



MAKES

12 pops

TIME

35 min active + setting

TOOLS

12 lollipop sticks; piping bags

BAKER'S NOTE

Divide one batch among three designs; these are decorating variations of one recipe.

Ingredients

12 Double Stuf Oreo cookies
12 lollipop sticks
12 oz white or chocolate candy coating
1/2 cup green/red/white candy coating, for piping
2 tbsp small candy decorations
1 tbsp dark cookie icing

How to Make It

1. Secure sticks inside cookies with a dab of melted coating. Let firm, then spoon coating over each cookie. Tap away excess; set on parchment.

2. For trees, pipe green zigzags and add star candies. For snowflakes, pipe three crossing lines and short branches.

3. For snowmen, coat white; add dark icing eyes and smiles plus a small orange candy nose. Let all details set before lifting.

Serving & Storage

Cool, dry and airtight up to 5 days. Assemble close to gifting for the best appearance.

Assembly variation developed for this collection.

Santa’s Sleigh Brownies

Candy cane runners and little presents



MAKES

9 sleighs

TIME

Prep 45 min + cooling; bake 25-30 min

TOOLS

8-inch pan; serving board

BAKER’S NOTE

Use small edible Santa decorations and let the runners set before moving.

Ingredients

BROWNIES

1 1/4 cups sugar
2 large eggs
1/2 cup butter, melted
2 tsp vanilla
2/3 cup all-purpose flour
1/2 cup unsweetened cocoa
1/2 tsp salt
1/4 tsp baking powder
1 cup milk chocolate chips

BUTTERCREAM

1/4 cup butter, softened
1 cup powdered sugar
1/2 tsp vanilla
1-2 tsp milk

DECORATING

18 candy canes, unwrapped
4 oz white candy coating
9 small edible Santa decorations
3 tbsp candy presents or sprinkles

How to Make It

1. Heat oven to 350°F; line an 8-inch square pan. Beat sugar and eggs 3 minutes until pale; gradually add melted butter and vanilla.

2. Sift flour, cocoa, salt and baking powder; mix into egg mixture. Fold in chips. Spread in pan and bake 25-30 minutes, until edges pull away and center is set. Cool; cut nine squares.

3. Beat frosting butter smooth, then add powdered sugar, vanilla and 1 tsp milk. Beat fluffy; add more milk only if needed.

4. Melt candy coating as its package directs. Arrange two canes parallel for each sleigh. Glue a brownie across both runners with coating; let firm on its serving board.

5. Pipe buttercream snow. Add edible Santas and candy presents. Lift with a spatula supporting the runners.

Serving & Storage

Refrigerate assembled sleighs up to 2 days. Freeze plain brownies up to 1 month; assemble after thawing.

Brownie base adapted from Hersheyland One-Bowl Brownies; buttercream and sleigh assembly for this collection.

Reindeer Brownies

Pretzel antlers and a red candy nose



MAKES

12 reindeer

TIME

Prep 40 min + cooling; bake 28-31 min

TOOLS

9-inch square pan; mixer

BAKER'S NOTE

Attach the antlers with coating instead of pushing them into the brownies.

Ingredients

BROWNIES

2/3 cup butter
5 oz unsweetened baking chocolate, chopped
1 3/4 cups sugar
2 tsp vanilla
2 large eggs
1 cup all-purpose flour
1/4 tsp salt

DECORATING

24 mini pretzel twists
24 candy eyes
12 red candy-coated chocolates
1/4 cup chocolate candy coating

How to Make It

1. Heat oven to 350°F; grease and line a 9-inch square pan. Melt butter and baking chocolate over low heat, stirring. Cool 10 minutes.
2. Beat sugar, vanilla and eggs on high for 5 minutes. Mix in chocolate on low; stir in flour and salt. Spread in pan.
3. Bake 28-31 minutes, until edges pull away and a toothpick has moist crumbs without wet batter. Cool fully, about 2 hours.
4. Cut into 12 triangles, trimming edges as needed. Melt candy coating according to its package.
5. Use coating to attach two pretzel antlers and two eyes near each wide end; add a red nose near the point. Let firm.

Serving & Storage

Airtight in a cool room up to 3 days. Freeze plain brownies up to 1 month; add pretzels after thawing.

Brownie base adapted from Betty Crocker Fudgy Brownies; reindeer decorating variation for this collection.

Melting Snowman Cookies

Little marshmallow faces in icing snow



MAKES

12 decorated cookies

TIME

Prep 35 min + chill; bake 10-12 min

TOOLS

3-inch round cutter; piping bags

BAKER'S NOTE

Keep faces simple: two dots, a smile and a tiny carrot nose.

Ingredients

SUGAR COOKIES

1/2 cup butter, softened
1/2 cup granulated sugar
1 large egg
1 tsp vanilla
1 1/2 cups all-purpose flour
1/4 tsp baking powder
1/4 tsp salt

DECORATING

1 cup white cookie icing, ready to use
12 large marshmallows
Black and orange cookie icing
2 tbsp candy buttons

How to Make It

1. Beat butter and sugar creamy; mix in egg and vanilla. Stir in flour, baking powder and salt. Wrap and chill 1 hour.
2. Heat oven to 350°F. Roll dough 1/4 inch thick, cut twelve 3-inch rounds and place on lined trays. Re-roll scraps as needed.
3. Bake 10-12 minutes until edges barely color. Cool completely.
4. Spread white icing on cookies in irregular puddles. Add a marshmallow near one edge while icing is wet.
5. Pipe dark eyes, smiles and twig arms. Add orange carrot noses and candy buttons; leave flat until icing dries fully.

Serving & Storage

Keep in a single layer, airtight, up to 3 days. Freeze plain cookies up to 2 months; decorate after thawing.

Vanilla cutout formulation and snowman decorating variation prepared for this collection.

Peppermint Bark

Two chocolate layers with a festive peppermint crunch.



MAKES

About 24 pieces

TIME

20 min active + about 1 hr setting

TOOLS

9 x 13-inch pan; dry microwave-safe bowls

BAKER'S NOTE

Use candy melting wafers for an easy setting coating; keep every bowl and spoon dry.

Ingredients

12 oz dark chocolate candy melting wafers
12 oz white candy melting wafers
1/2 cup crushed red-and-white candy canes

How to Make It

1. Line a 9 x 13-inch pan with parchment. Keep bowls and utensils completely dry so the coating stays smooth.
2. Melt dark wafers according to their package directions, stirring between short heating intervals. Spread in a thin, even layer in the pan.
3. Let the dark layer begin to set in a cool room, about 10 minutes. Melt white wafers separately as their package directs; let stand briefly so they are warm rather than hot.
4. Gently spread the white layer over the dark layer. Scatter crushed candy canes over the top and press very lightly to help them adhere.
5. Leave in a cool room until completely firm, about 1 hour. Lift out with the parchment and break into pieces. Pack between layers of parchment.

Serving & Storage

Store airtight in a cool, dry place up to 1 week. Keep away from heat and moisture; make fresh rather than freeze for the best candy-cane finish.

Peppermint bark assembly variation prepared for this collection.

Christmas Present Krispie Treats

Little gift boxes with icing ribbons



MAKES

16 squares

TIME

20 min active + 1 hr setting + decorating

TOOLS

8-inch square pan

BAKER'S NOTE

Press only enough to level the pan; packing too firmly makes hard treats.

Ingredients

3 tbsp butter
10 oz miniature marshmallows
6 cups crisp rice cereal
1 cup ready-to-use stiff cookie icing
Red and green food colors
2 tbsp small edible bows or sprinkles

How to Make It

1. Butter the pan. Melt butter over low heat; stir in marshmallows until smooth. Remove from heat; fold in cereal.
2. Press gently into pan with buttered parchment. Let set about 1 hour; cut into 16 squares.
3. Tint icing in two colors. Pipe two crossing ribbons on each square and a looped bow, or attach a small edible bow. Dry before stacking.

Serving & Storage

Keep airtight at room temperature up to 2 days. Make fresh; freezing can change cereal texture.

Decorating variation on Rice Krispies Original Treats.

Strawberry Santa Hat Bites

Fresh berries on tiny brownies



MAKES

24 bites

TIME

Prep 35 min + cooling; bake about 25 min

TOOLS

9 x 13-inch pan; 2-inch round cutter

BAKER'S NOTE

Dry the strawberries thoroughly so they stay in place on the frosting.

Ingredients

BROWNIES

1 cup all-purpose flour
3/4 cup unsweetened cocoa
1 3/4 cups sugar
1/2 tsp salt
1/4 tsp baking powder
3 large eggs
1/2 cup butter, melted
1/4 cup vegetable oil
2 tsp vanilla

BUTTERCREAM

1/4 cup butter, softened
1 cup powdered sugar
1/2 tsp vanilla
1-2 tsp milk

FINISHING

24 small strawberries

How to Make It

1. Heat oven to 375°F; grease and line a 9 x 13-inch pan. Stir brownie ingredients together in their listed order, then beat until smooth.

2. Spread in pan. Bake about 25 minutes, until edges pull away and a toothpick has a few moist crumbs without wet batter. Cool completely.

3. Beat frosting butter smooth; add powdered sugar, vanilla and 1 tsp milk. Beat fluffy, adding remaining milk only if needed.

4. Cut 24 brownie rounds with a 2-inch cutter, reserving scraps. Wash and dry strawberries thoroughly; remove leaves to make flat bases.

5. Pipe white frosting rings on rounds; add berries cut-side down, points up. Pipe tiny white pom-poms on top. Refrigerate until serving.

Serving & Storage

Assemble on serving day and refrigerate. Freeze plain brownies up to 1 month; add berries only after thawing.

Brownie base adapted from King Arthur Quick and Easy Brownies; Santa hat finishing for this collection.

Wreath Butter Cookies

Piped rings with a white chocolate finish



MAKES

About 24 cookies

TIME

30 min active + 30 min chill + 12-15 min bake

TOOLS

Large open-star tip; sturdy piping bag

BAKER'S NOTE

Test one ring first. If it spreads, chill the remaining dough longer before baking.

Ingredients

1 cup butter, very soft but not melted
2/3 cup powdered sugar
1 large egg
2 tsp vanilla
2 cups flour
1/4 tsp salt
1-2 tbsp milk, only if needed to pipe
6 oz white candy coating
Red/green ready-to-use icing

How to Make It

1. Heat oven to 350°F. Beat butter and sugar until creamy, then egg and vanilla. Mix in flour and salt. Add milk by teaspoons only if too stiff to pipe.
2. Pipe 2-inch rings on parchment. Chill trays 30 minutes. Bake 12-15 minutes until pale gold around edges; cool.
3. Dip half of each ring in melted coating. Once set, pipe small green leaves and red holly dots.

Serving & Storage

Airtight, cool and dry up to 4 days. Freeze plain cookies up to 1 month; dip and decorate after thawing.

Assembly variation developed for this collection.

Chocolate Truffles

A cocoa-dusted box of something lovely



MAKES

20-24 truffles

TIME

20 min active + 2-3 hr chill

TOOLS

Heatproof bowl; small scoop

BAKER'S NOTE

Use baking bars rather than chips for a smooth ganache. If sticky, chill portions before rolling.

Ingredients

8 oz semisweet baking chocolate, finely chopped
2/3 cup heavy cream
1 tbsp butter, softened
1/2 tsp vanilla
1/4 cup unsweetened cocoa powder

How to Make It

1. Put chocolate in a dry bowl. Heat cream just to a gentle simmer; pour over chocolate and leave 3 minutes.
2. Add butter and vanilla, stirring slowly until smooth. Cover and chill 2-3 hours until firm enough to scoop.
3. Scoop small portions, roll quickly with cool hands, then coat lightly in cocoa. Place in paper candy cups.

Serving & Storage

Refrigerate airtight up to 1 week. Freeze sealed up to 1 month; thaw in the refrigerator before unwrapping.

Adapted from Sally's Baking: Homemade Chocolate Truffles.

Peanut Butter Cups

A homemade chocolate-and-peanut favorite



MAKES

24 mini cups

TIME

30 min active + 40 min chill

TOOLS

Mini muffin pan; 24 paper liners

BAKER'S NOTE

Make the filling disks narrower than the liners so the chocolate can seal around the sides.

Ingredients

16 oz chocolate candy coating
1/2 cup creamy peanut butter (not natural style)
1/2 cup powdered sugar
2 tbsp butter, softened
Pinch of salt

How to Make It

1. Line the pan. Mix peanut butter, sugar, butter and salt until firm. Divide into 24 small flattened disks.
2. Melt coating as its package directs. Spoon about 1 tsp into each liner; spread slightly up sides. Chill 10 minutes.
3. Add a filling disk to each, keeping it inside the chocolate edge. Cover with more coating; tap pan gently. Chill about 30 minutes until set.

Serving & Storage

Refrigerate airtight up to 1 week. Freeze up to 1 month; thaw sealed in the refrigerator.

Assembly variation developed for this collection.

Christmas Oreo Balls

Dark cookie centers, pretty chocolate shells



MAKES

About 48 balls

TIME

30 min active + 1 hr chill

TOOLS

Food processor; dipping fork

BAKER'S NOTE

Use brick cream cheese; spreadable tubs can make a soft filling.

Ingredients

36 regular Oreo cookies
8 oz brick cream cheese, softened
16 oz white or dark candy coating
2 oz contrasting candy coating, for drizzle
1 tbsp holiday sprinkles, optional

How to Make It

1. Crush cookies, including filling, very finely. Mix thoroughly with cream cheese.
2. Form 48 small balls. Freeze 10 minutes to firm while melting coating according to its package.
3. Dip balls, letting excess drip away. Set on parchment; add contrasting drizzle and optional sprinkles. Refrigerate 1 hour. Keep chilled.

Serving & Storage

Refrigerate airtight up to 5 days. Freeze up to 1 month; thaw covered in the refrigerator. Serve small batches and return extras to the fridge.

Adapted from OREO: OREO Cookie Balls.

Holiday Butterfinger Balls

Crunchy candy tucked into peanut butter centers



MAKES

About 30 balls

TIME

25 min active + 30 min chill + setting

TOOLS

Mixer; dipping fork

BAKER'S NOTE

Reserve a few larger candy crumbs for the tops so readers can see the Butterfinger crunch.

Ingredients

1 cup creamy peanut butter
1/4 cup butter, softened
1 tsp vanilla
1 cup powdered sugar
1 cup finely crushed graham crackers
5 fun-size Butterfinger bars, crushed
12 oz chocolate candy coating
Extra candy crumbs and holiday sprinkles

How to Make It

1. Beat peanut butter, butter and vanilla smooth. Mix in sugar, then fold in cracker crumbs and crushed candy.
2. Roll about 30 small balls; chill at least 30 minutes until firm.
3. Melt coating according to its package. Dip balls and set on parchment. Add extra crumbs and a few festive sprinkles before the coating sets.

Serving & Storage

Refrigerate airtight up to 1 week. Freeze up to 1 month; thaw sealed in the refrigerator.

Adapted from Insanely Good: Butterfinger Balls.

Vanilla Pizzelles

Delicate patterns, crisp golden edges



MAKES

30-50, depending on iron

TIME

About 55 min total

TOOLS

Pizzelle iron; cooling rack

BAKER'S NOTE

A pizzelle iron is required; a regular waffle maker will not give the same thin cookie.

Ingredients

3 large eggs
3/4 cup sugar
3/8 tsp salt
1 tsp vanilla
1 3/4 cups flour (210g)
2 tsp baking powder
1/2 cup butter, melted and cooled
Powdered sugar, optional

How to Make It

1. Beat eggs, sugar, salt and vanilla. Mix in flour and baking powder, then melted butter; the batter will be thick.
2. Preheat and grease iron as its manufacturer directs. Add the suggested batter quantity; close and cook until golden, generally 45 seconds to 2 1/2 minutes.
3. Lift carefully onto a rack in one layer. Cool completely before stacking. Dust with sugar just before serving if desired.

Serving & Storage

Airtight in a dry place up to 1 week, or freeze up to 1 month. Keep away from soft cookies.

Adapted from King Arthur Baking: Pizzelle.

White Chocolate Cranberry Cookies

Creamy white chocolate and tart red berries



MAKES

About 24 cookies

TIME

20 min active + 30 min chill + 12-14 min bake

TOOLS

Mixer; lined baking trays

BAKER'S NOTE

Use dried cranberries; fresh berries add moisture and behave differently.

Ingredients

140g (10 tbsp) butter, softened
1/2 cup packed brown sugar
1/2 cup granulated sugar
1 large egg
1 tsp vanilla
1 1/2 cups flour
1/2 tsp each baking powder and baking soda
125g white chocolate chips
125g dried cranberries

How to Make It

1. Heat oven to 340°F. Cream butter and both sugars, then beat in egg and vanilla.

2. Mix flour, baking powder and soda. Stir into butter mixture with white chocolate and cranberries. Chill 30 minutes.

3. Scoop 24 portions onto lined trays, 2 inches apart. Bake 12-14 minutes until edges are golden. Cool on trays 5 minutes, then on racks.

Serving & Storage

Airtight at room temperature up to 4 days. Freeze baked cookies up to 1 month; thaw in the closed container.

Cookie-only adaptation of Ocean Spray AU Cranberry & White Chocolate Cookie Sandwiches.