

# holiday baking

{tips & hints}

Use these tips and hints to make your holidays even sweeter.



## Packaging

- Wrap a stackable chip (like Pringles®) container in wrapping paper or festive construction paper. Use our free printable for a template.
- Line a cookie tin with parchment paper, fill, cover and top with a bow.
- Dress up a mason jar with paper, ribbon and a gift tag.
- Add stickers to a takeout container.
- Fill a small, clear plastic bag with cookies and tie with ribbon and gift tag.
- Fill a festive mug or pail with cookies and wrap with cellophane.

## Host a Cookie Exchange

Hosting a cookie exchange is a fun way to tackle your holiday baking, spend time with friends and family and try some new cookie recipes. It's easy...

### Invite guests

- Ask each guest to bake one cookie recipe and bring between 6 and 12 cookies for each of the guests in attendance
- Request each baker bring copies of their recipes

### On party day

- Have each guest display their cookies in a common area – a kitchen island or dining table work great.
- Label each type of cookies with a small sign, sticky note or small table tent.
- Line disposable baking pans with parchment and give one to each guest.
- Have the guests circle the cookie displays and carefully pack the cookies they are picking up in their disposable baking pans. Remind them to grab a copy of each recipe too.

### Just for fun

- Ask guest to vote for the prettiest or most unique cookie.
  - Give the winner a small door prize made of cookie cutters, mixing bowls, measuring spoons or other small kitchen gadgets.
- Invite guests to dress up in a holiday theme. Some ideas are:
  - Red and white
  - Dress like a cookie
  - Ugly sweater or ugly socks
- Serve drinks and snacks
  - Set up a coffee or hot chocolate bar
  - Savory appetizers are a good antidote for the sweetness of the cookies (just in case there is some cookie sampling happening during the cookie exchange)

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