COOKIE GIFT TAGS

Print and cut out these festive cookie gift tags, and place on top of your surprise baked treats for neighbours or friends.

A sprinkle of cheer

Here's a sprinkle of cheer just for you! We baked these treats to make you smile.

Happy Holidays!



A jolly little surprise

Surprise! We left you a jolly little treat to make your day sweeter.

Wishing you lots of holiday fun!



A Merry little treat

We left a merry little treat just for you! Hope it makes you smile.

Happy Holidays!



You've been frosted

We dropped off these sweet treats to bring you some holiday cheer.

Enjoy!



A holiday hug

Here's a holiday hug in a treat! We hope it makes you feel warm and happy.

Wishing you a joyful season!



Season's sweetings

We made these treats to share some holiday joy with you.

Hope you like them!



MAKES 18+

THE ULTIMATE COOKIES



INGREDIENTS

- 1 C (227g) butter, softened
- 1 C (200g) white sugar
- 1 C packed brown sugar
- 2 large eggs
- 1 t vanilla extract
- 2 C all-purpose flour
- 1 t baking soda
- 1/2 t baking powder
- 1/2 t salt
- 2 C chocolate chips (try a mix of both milk & white choc)

STEP ONE

Preheat the oven to 350°F (175°C) bake and line a baking tray with baking paper.

STEP TWO

In a large bowl, cream together the butter and both sugars until smooth. Beat in the eggs one at a time, then stir in the vanilla.

STEP THREE

Combine the flour, baking soda, baking powder, and salt; gradually stir into the creamed mixture. The dough can be on the wet side due to the butter, but it is meant to be this way. Fold in the chocolate chips.

STEP FOUR

Place rounded tablespoonfuls of cookie dough onto baking paper-lined cookie trays. Allow space for the cookies to spread as intended.

STEP FIVE

Bake for 8-10 minutes, or until edges are lightly golden. Try not to overcook as these are best soft and a little chewy. Allow cookies to cool on the baking sheet for a few minutes before transferring them to wire racks to cool completely.

HINT:

Swap out 1 cup of chocolate chips for 1 cup of Reese's Peanut Butter Chips for a delicious variation to the normal chocolate chip cookies.

LITTLE HELPERS:

Your littles will love helping you to measure and stir the ingredients for these cookies. Also, let them help you roll the cookie dough into balls and place on the tray. Note: A lot of cookie dough is certain to be eaten in the process!