



Christmas Kitchen Sink Cookies



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Introduction

Get ready to indulge in a wonderful holiday treat with Christmas Kitchen Sink Cookies! These delightful cookies combine a variety of ingredients to satisfy every sweet craving, making them the perfect addition to your festive festivities. Packed with chocolate chips, nuts, and other fun mix-ins, these cookies are a true kitchen sink creation, meaning anything goes. Whether you're baking for family gatherings or just enjoying a cozy night at home, these cookies are sure to bring joy and delight during the holiday season.

Detailed Ingredients with measures

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups chocolate chips (milk or dark, based on preference)
- 1 cup mixed nuts, roughly chopped
- 1 cup dried fruit (such as cranberries or raisins)
- 1 cup pretzels, broken into pieces

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 12-15 minutes

Total Time: 35 minutes

Yield: Approximately 24 cookies



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Prepare Baking Sheets

Line two baking sheets with parchment paper and set them aside.

Step 3: Mix Dry Ingredients

In a medium bowl, whisk together 2 1/4 cups of all-purpose flour, 1

teaspoon of baking soda, and 1 teaspoon of salt. Set aside.

Step 4: Cream Butter and Sugars

In a large mixing bowl, using an electric mixer, beat together 1 cup of unsalted butter (softened), 3/4 cup of granulated sugar, and 3/4 cup of packed brown sugar until the mixture is light and fluffy.

See also [Homemade Mozzarella Sticks Recipe Guide](#)

Step 5: Add Eggs and Vanilla

Add 2 large eggs and 1 teaspoon of vanilla extract to the butter-sugar mixture. Mix until well combined.

Step 6: Combine Wet and Dry Ingredients

Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

Step 7: Fold in Mix-ins

Gently fold in 2 cups of your choice of mix-ins such as chocolate chips, nuts, dried fruit, or pretzels.

Step 8: Scoop Cookie Dough

Using a cookie scoop or tablespoon, drop balls of dough onto the prepared baking sheets, spacing them about 2 inches apart.

Step 9: Bake Cookies

Bake in the preheated oven for 10-12 minutes or until the edges are lightly golden and the centers are set.

Step 10: Cool the Cookies

Remove the cookies from the oven and allow them to cool on the baking sheets for about 5 minutes before transferring them to a wire rack to cool completely.

Notes**Note 1: Storage**

Store cookies in an airtight container at room temperature for up to one week.

Note 2: Freezing

Cookies can be frozen for up to three months. Place them in a single layer on a baking sheet until frozen, then transfer to a freezer bag.

Note 3: Customization

Feel free to customize the mix-ins to your liking—there are no limits to creativity with these kitchen sink cookies!



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Cook techniques

Mixing the Dough

To achieve the perfect cookie dough consistency, cream together the butter and sugars until light and fluffy. This method incorporates air, resulting in a tender cookie.

Incorporating Add-ins

Add your choice of mix-ins, such as chocolate chips, nuts, or dried fruits, gradually to the dough. Ensure they're evenly distributed for a balanced flavor in every bite.

See also Cranberry Walnut Cheese Balls

Chilling the Dough

Chill the dough for at least 30 minutes before baking. This helps the cookies maintain their shape and results in a better texture.

Baking Temperature

Bake your cookies at a high temperature, typically around 350°F (175°C). This promotes a crispy exterior while keeping the center chewy.

Cooling Cookies

Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack. This helps them set properly without falling apart.

FAQ

Can I substitute ingredients in the recipe?

Yes, you can substitute certain ingredients based on dietary needs or personal preferences, but it might affect the texture and flavor.

How do I store leftover cookies?

Store leftover cookies in an airtight container at room temperature for up to a week. For longer freshness, consider freezing them.

What can I do if my dough is too sticky?

If your dough is too sticky, you can add a bit more flour, a tablespoon at

a time, until you reach the desired consistency.

Can I make the dough ahead of time?

Definitely! You can prepare the dough in advance and refrigerate it for up to 3 days or freeze it for longer storage.

What is the best way to prevent cookies from spreading too much?

Make sure to chill your dough adequately and avoid over-creaming the butter and sugars during mixing, as this can cause excess spreading.



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Conclusion

The Christmas Kitchen Sink Cookies are a delightful treat that brings together a harmonious mix of flavors and textures. With their chewy center, crispy edges, and an array of mix-ins, these cookies capture the essence of holiday baking. They are perfect for sharing with loved ones or enjoying during festive gatherings. Baking these cookies is not just about the end product; it's about creating memories and adding a personal touch to your holiday celebrations.

See also [Chicken and Potatoes Dijon Bake](#)

Chocolate Chip and Walnut Cookies

Combine classic chocolate chips with crunchy walnuts for a timeless treat that is always a crowd-pleaser.

Oatmeal Raisin Cookies

Add oats and plump raisins to your cookie mix for a chewy, hearty version that's perfect for a rustic holiday vibe.

Peanut Butter Blossoms

Incorporate peanut butter for a rich flavor and top each cookie with a Hershey's Kiss for a festive touch.

White Chocolate Cranberry Cookies

Create a festive twist by blending white chocolate chips with tart cranberries for a cookie that screams holiday cheer.

Gingerbread Cookies

Introduce warm spices like ginger and cinnamon for a classic holiday cookie that's perfect for decorating.

Double Chocolate Mint Cookies

For a refreshing twist, include mint extract and double chocolate chips, making each bite a decadent experience.

Macadamia Nut Cookies

Pair macadamia nuts with white chocolate for an indulgent twist that brings tropical vibes to your holiday baking.





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