



Festive Red and Green Sugar Cookie Delights

A Little Sparkle for Your Day

Hello, my dear. Come sit for a moment. I want to tell you about these cookies. They are pure joy. I make them when the world feels a bit gray.

They are just sugar cookies. But the red and green M&M's make them sparkle. It's like a tiny party on a plate. Doesn't that sound nice? What color M&M do you always pick out first?

Why We Press Them In

The secret is in step six. You press the candies in after you shape the dough. I learned this the hard way. Once, I mixed them right into the

bowl.

They all sank to the bottom! The cookies were bare on top. I still laugh at that. Pressing them in keeps the colors right where you can see them. This matters because we eat with our eyes first. A pretty cookie just tastes happier.

The Magic of Melted Butter

You'll melt the butter for this recipe. It's easier than waiting for it to soften. Just zap it in the microwave for a bit.

Melted butter makes the dough so simple to mix. No fancy mixer needed. Just a bowl and a whisk. *Fun fact: This method is called a "melt-and-mix."* It's my favorite kind. Less fuss means more fun. Have you ever baked with melted butter before?

A Kitchen Lesson in Patience

Now, the hardest part. You must let them cool. I know, I know. They smell amazing. You will want to grab one right away.

But if you do, they might crumble. Giving them time to set is a small act of care. This matters in baking and in life. Good things often need a little rest. What's the hardest recipe for you to wait for?

Make Them Your Own

This recipe is your friend. You can change its clothes. Use holiday M&M's for Christmas. Use pastel ones for spring.

See also Turkey and Gravy Feast for the Festive Table

You could even use mini chocolate chips. My grandson likes to make smiley faces with the candies. It's your kitchen. You make the rules. Share with me, what would your perfect version look like?

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	1 cup (5 ounces/142 grams)	
Baking soda	1/4 teaspoon	
Table salt	1/4 teaspoon	
Sugar	3/4 cup (5 1/4 ounces/149 grams)	
Unsalted butter	4 tablespoons	Melted
Egg	1 large	
Vanilla extract	1 teaspoon	
M&M's	1/3 cup	For pressing into cookies



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Instructions

Step 1: First, get your oven ready. Move a rack to the middle. Heat it to 325 degrees. Line your baking sheet with parchment paper. This keeps the cookies from sticking. I always do this now.

Step 2: Grab a medium bowl. Whisk your flour, baking soda, and salt together. This mixes everything evenly. It's a simple but important step. Your cookies will bake just right.

Step 3: Now, take a large bowl. Whisk the sugar and melted butter. Keep going until it's smooth. Then add the egg and vanilla. Whisk it all well. Doesn't that smell amazing already?

Step 4: Pour your flour mix into the sugar mix. Use a spatula to stir. Stop when you see no dry flour. A soft dough will form. (If it feels sticky, just chill it for 15 minutes.)

Step 5: Time to use your hands! Roll the dough into 12 balls. Make them about a heaping tablespoon each. Place them on your baking sheet. Give them room to spread. They need space to become cookies.

Step 6: Gently flatten each dough ball with your palm. Now, press in the M&M's. I use about five per cookie. Press them in well so they stay. What's your favorite M&M color? Share below!

Step 7: Bake the cookies for 11 to 13 minutes. The edges should be just set. The centers will still look soft. That's perfect. They firm up as they cool. I still peek through the oven window.

See also [Slow Cooker Holiday Green Bean Bake](#)

Step 8: Ask an adult for help here. Use oven mitts to take the sheet out. Place it on a cooling rack. Let the cookies cool completely. This takes about 30 minutes. Then, they are ready to serve and share!

Creative Twists

You can make these cookies your own. Try a different candy mix for the seasons. Use heart candies for Valentine's Day. Roll the dough balls in sprinkles before baking. It adds a fun, crunchy edge. You can even add a tiny pinch of cinnamon to the dough. It gives a warm, cozy flavor. Which one would you try first? Comment below!

Serving & Pairing Ideas

These cookies are wonderful all on their own. For a special plate, serve them with orange slices. The bright citrus is a nice surprise. A small bowl of vanilla ice cream is also perfect. You can even make a cookie sandwich with it. For a drink, a cold glass of milk is classic. For the grown-ups, a sweet cream sherry pairs nicely. It's like a hug in a glass. Which would you choose tonight?



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Keeping Your Cookie Delights Happy

These cookies are best enjoyed fresh and crisp. But I always make a double batch. You can store cooled cookies in a tin for up to five days. Just place parchment paper between the layers.

You can also freeze the dough balls for later. I once forgot I had a batch in the freezer. What a lovely surprise it was a month later! Roll the dough, then freeze the balls on a tray. Once solid, pop them into a freezer bag.

When you want cookies, bake them straight from the freezer. Just add a minute or two to the bake time. Batch cooking like this saves time and brings instant joy. It means you're always ready for a sweet visitor.

Have you ever tried storing cookie dough this way? Share below!

See also [Festive Feast Bread Stuffing for a Gathering](#)

Simple Fixes for Cookie Troubles

Sometimes cookies spread too much in the oven. Your dough might be too warm. I remember when my kitchen was too hot. My cookies turned into one big sheet! Chilling the dough for 30 minutes fixes this.

Your cookies might look pale and puffy. This often means your baking soda is old. Test it with a little vinegar. If it doesn't fizz, it's time for a new box. Fresh ingredients matter for the best flavor and texture.

Are your M&M's cracking or bleeding color? Press them in after you flatten the dough ball. Do not mix them into the dough itself. This keeps

them pretty and prevents streaks. Getting these small things right builds your confidence. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use a good gluten-free flour blend. I like the ones that say “1-to-1” on the bag.

Q: Can I make the dough ahead? A: Absolutely. You can keep it in the fridge for two days. Just wrap it tightly in plastic.

Q: What can I use instead of M&M's? A: Chocolate chips work wonderfully. You could also use chopped nuts or dried cranberries.

Q: Can I double the recipe? A: You sure can. Just double all the ingredients. Use two baking sheets or bake in batches.

Q: Any optional tips? A: A tiny pinch of cinnamon in the dough is lovely. *Fun fact: Sugar cookies date back to the 1700s!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you have fun baking these cheerful cookies. The kitchen is my favorite place for making memories. I would love to hear about your baking adventures.

Tell me all about it in the comments below. Did you use different candies? Did your family love them? **Have you tried this recipe?** Your stories are my favorite thing to read.

Happy cooking!



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—Elowen Thorn.





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