



# Soft Christmas Cookies



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## Introduction

Soft Christmas cookies are a delightful treat that bring joy and warmth to the holiday season. Their chewy texture and sweet flavors make them a favorite among families and friends. This recipe is easy to follow and requires simple ingredients, making it perfect for baking with loved ones. Whether you're looking to impress guests or simply indulge in a festive dessert, these cookies will surely become a holiday staple.

## Detailed Ingredients with measures

- All-purpose flour: 2 cups
- Baking soda: 1 teaspoon
- Baking powder: 1 teaspoon
- Salt: 1/2 teaspoon
- Unsalted butter, softened: 1 cup
- Granulated sugar: 1 cup
- Brown sugar: 1 cup, packed
- Eggs: 2 large
- Vanilla extract: 2 teaspoons
- Chocolate chips or sprinkles: 1 cup

## Prep Time

Preparation time for these soft Christmas cookies is approximately 15 minutes. This includes measuring the ingredients and mixing the dough, ensuring you have everything ready to bake delicious cookies.

## Cook Time, Total Time, Yield

The cook time for these cookies is about 10-12 minutes. Therefore, the total time, including prep, is around 25-27 minutes. This recipe yields approximately 24 cookies, making it a perfect batch for sharing or enjoying throughout the holidays.



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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 your baking sheets with parchment paper to prevent sticking.

## Step 3: Mix Dry Ingredients

In a bowl, combine flour, baking powder, baking soda, and salt. Whisk them together and set aside.

## Step 4: Cream Butter and Sugar

In a large mixing bowl, cream together the softened butter and granulated sugar until the mixture is light and fluffy.

See also Cracked Out Corn Dip

## Step 5: Add the Egg and Vanilla

Beat in the egg and vanilla extract until fully incorporated.

## Step 6: Combine Dry and Wet Ingredients

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

## Step 7: Add Chocolate Chips

Fold in chocolate chips to the cookie dough until evenly distributed.

### **Step 8: Scoop and Shape Cookies**

Using a cookie scoop or tablespoon, drop rounded balls of dough onto the prepared baking sheets, leaving space between them.

### **Step 9: Bake**

Bake in the preheated oven for about 10-12 minutes, or until the edges are lightly golden.

### **Step 10: Cool the Cookies**

Allow the cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely.

## **Notes**

### **Note 1: Storage**

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

### **Note 2: Freezing**

You can freeze the unbaked cookie dough. Scoop the dough onto baking sheets and freeze until solid, then transfer to a zip-top bag for up to three months.

### **Note 3: Baking Time**

Baking times may vary depending on your oven, so keep an eye on the cookies while they bake.

**Note 4: Variations**

Feel free to add nuts or different types of chocolate according to your preference.



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# Cook techniques

## Chilling the Dough

Chilling the dough for at least an hour helps to firm it up, making it easier to handle and shape into cookies. It also improves the texture of the cookies after baking.

## Using Parchment Paper

Line your baking sheets with parchment paper to prevent sticking and ensure even baking. This allows for easy removal of the cookies once they are baked.

See also Baba Ghanoush

## Measuring Ingredients Accurately

Accurate measurement of ingredients, especially flour and sugar, is crucial for achieving the right texture and sweetness in your cookies.

## Using Room Temperature Ingredients

Ensure that butter and eggs are at room temperature. This helps them incorporate better into the dough, leading to a smoother batter and even baking.

## Properly Preheating the Oven

Always preheat your oven to the desired temperature before baking. This ensures that the cookies start baking at the right temperature, contributing to their texture and rise.

## FAQ

**Can I freeze the cookie dough?**

Yes, you can freeze the cookie dough. Just shape it into balls, freeze until solid, and then transfer to a freezer-safe bag. You can bake them straight from the freezer, just add a couple of extra minutes to the baking time.

**How do I know when the cookies are done baking?**

The cookies are done baking when the edges are lightly golden and the centers appear slightly underbaked. They will continue to firm up as they cool on the baking sheet.

**What can I substitute for butter?**

You can use margarine or a vegetable shortening as a substitute for butter, but keep in mind that this may affect the flavor and texture slightly.

**Can I add mix-ins to the cookie dough?**

Absolutely! Feel free to add chocolate chips, nuts, or dried fruits to the dough for added flavor and texture.

**How should I store the baked cookies?**

Store the baked cookies in an airtight container at room temperature for up to one week, or in the freezer for longer shelf life.

See also [Chickpea Brownies](#)



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## Conclusion

The soft Christmas cookies recipe is a delightful treat that captures the essence of the holiday season. Their tender texture and rich flavor make them a perfect addition to festive gatherings. With a few variations and creative combinations, you can customize these cookies to suit your taste, ensuring they are a hit with everyone who tries them.

## More recipes suggestions and combination

### **Chocolate Chip Soft Cookies**

Incorporate chocolate chips into your dough for an irresistible twist on the classic cookie.

### **Peppermint Bark Cookies**

Add crushed peppermint candies to your dough for a refreshing holiday flavor that complements the sweetness.

### **Gingerbread Soft Cookies**

Introduce warm spices like ginger, cinnamon, and nutmeg to give your cookies a festive kick.

### **Almond Joy Cookies**

Mix in shredded coconut and chopped almonds to bring the beloved candy bar flavors to your cookies.

### **Cranberry Orange Cookies**

Combine dried cranberries and orange zest for a tangy and vibrant

cookie that brightens any holiday table.



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