Holiday Cookies For Your Gift Exchange

Gift exchanges are often done during the holidays as a way for everyone to bring a batch of cookies, which are then spread around to everyone. By the time you leave the cookie party, you have a couple of each type of cookie, giving you a nice assorted tin of sweets. Here are some different types of holiday cookies you can bring to the gift exchange.

**Snowball Cookies**

The first type of holiday cookies you can make is the snowball cookie. These look just like balls of snow since the outside of them is covered with powdered sugar. They also tend to be popular among most people since you aren’t using chocolate and they are a bit lighter in calories in general, though definitely not a low fat cookie. Snowball cookies are usually made with flour, vanilla extract, sugar, butter, salt, and chopped nuts. Once they are baked, the outside of them are dusted twice by using confectioner’s sugar.

**Chocolate Crinkle Cookies**

This is another fun holiday cookie that is easy to make and uses ingredients you probably have sitting in your pantry already. For crinkle cookies, you are using sugar, oil, salt, baking powder, flour, powdered sugar, and cocoa powder. You are going to make the cookies closer to a flat cookie, and have them a dark chocolate color with the cocoa powder. When they are baked and done, you will add your powdered sugar to them.

**Butter Cookies**

No holiday cookie tin is complete without some nice butter cookies. Making your own butter cookies is highly recommended over getting dough from the store. All you need is butter, an egg, flour, almond extract, vanilla extract, Kosher salt, and confectioner’s sugar. You can also make a light glaze for the top with milk and confectioner’s sugar, though this definitely optional. However, a perk of using the glaze is that it gives you something to add sprinkles to.

**Fruit Shortbread Cookies**

These cookies give you some variety for your holiday cookie tin and allow you to make classic shortbread cookies. While raspberry is the most common fruit filling to use, you can also use any other fruit you like. The cookies use butter, sugar, almond extract, flour, and jam for whichever fruit you like, though make sure it doesn’t have any seeds. You can use powdered sugar, water, and almond extract to create a glaze for the top as well.