



- 12 Days of -

Christmas Treats

Delicious Recipes to Sweeten the Holiday Season





Meet Alyssa

Welcome to my kitchen! I am Alyssa Rivers, published cookbook author of '**The Tried and True Cookbook**' and I am the foodie behind **The Recipe Critic**. This website launched in 2012 as a place to share my passion for cooking.

The Recipe Critic is home to thousands of recipes that have been tried, tested, and approved by the world's most honest critics...kids and families from all over the world.

My goal is to provide families with quick and easy meals that don't sacrifice taste. From slow cooker meals to one-pot meals, air fryer recipes, baked casseroles, grilled delights, and desserts galore, my recipes are everything that you need! Your family and guests will keep coming back for more!

Italian Christmas Cookies

Italian Christmas Cookies are soft, buttery, fluffy and melt in your mouth delicious. Flavored with a hint of vanilla and a sweet glaze, these tasty treats are a perfect holiday treat. Take them to your next cookie exchange, party or just for a fun occasion!



PREP TIME: 10 minutes
COOK TIME: 10 minutes
TOTAL TIME: 20 minutes
SERVINGS: 24 cookies



INGREDIENTS

- ☐ 1 cup unsalted butter softened
- ☐ 2 cups granulated sugar
- ☐ 2 large eggs
- ☐ 1 tablespoon vanilla extract
- ☐ ¼ teaspoon almond extract
- ☐ 1 cup whole milk ricotta, drained for about an hour
- ☐ 4 cups all-purpose flour
- ☐ 2 teaspoons baking powder
- ☐ ½ teaspoon baking soda
- ☐ ¼ teaspoon salt

Almond Glaze:

- ☐ 1 cup powdered sugar
- ☐ 2-4 tablespoons milk
- ☐ ½ teaspoon almond extract
- ☐ Christmas sprinkles for topping

INSTRUCTIONS

1. Preheat the oven to 375 degrees Fahrenheit and line 2 baking sheets with parchment paper.
2. Add the butter and sugar to the bowl of a stand mixer fitted with the paddle attachment and beat on medium-high until light and fluffy, about 3 minutes.
3. Add the eggs, vanilla, and ricotta and mix until fully incorporated.
4. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt before slowly adding to the sugar mixture until all the flour is fully incorporated.
5. Scoop teaspoons of dough and roll them into uniform balls before placing them on the prepared baking sheets, leaving 2-inches between them.
6. Bake for 9-11 minutes before removing from the oven. Let the cookies cool on the pan for 2-3 minutes before transferring to a cooling rack to finish cooling.

Almond Glaze:

1. In a small bowl, whisk the powdered sugar, milk, and almond extract together until smooth.
2. Dip the tops of the cookies in the glaze and immediately sprinkle with Christmas sprinkles. Set the cookies aside until the glaze has dried before serving.



These Italian Christmas cookies are sure to please any crowd. Here are some tips so yours turn out perfectly every time.

Add the milk to the glaze slowly: Add a tablespoon of milk one at a time to get the desired consistency instead of all at once. You can make it thick or thin, depending on what you like.

Sprinkles: Change the color of the sprinkles for the holiday or occasion. You could use black and orange for Halloween or pink or blue for a baby shower. You can serve these cookies any time of the year despite their title!

Flavoring: These are very flexible cookies. Change out the vanilla extract for peppermint, almond, coconut, or any other flavoring, and add a complimentary flavoring in the icing, orange, cocoa, etc.

Don't overbake: These shouldn't be brown on top. If you overbake them, they will turn out to be dry.

How to glaze the cookies: If you glaze these Italian Christmas cookies while they are slightly warm, the glaze can seep into the cookie! Always decorate with your sprinkles right after you glaze so that they'll stick.

Scoop: If you have one, use a cookie scoop so they are the same size; they'll cook easier that way.



Homemade Caramels

Homemade Caramels are soft, chewy, and sweet. With only a few pantry ingredients, you can make homemade caramels. I promise they're so much easier to make than you would think! Plus, they'll make the perfect neighbor gift this holiday season.



PREP TIME: 5 minutes
COOK TIME: 35 minutes
TOTAL TIME: 40 minutes
SERVINGS: 48 caramels



INGREDIENTS

- ☐ ¾ cups granulated sugar
- ☐ ¾ cups dark brown sugar
- ☐ ½ cup light corn syrup
- ☐ ½ cup evaporated milk
- ☐ 1 cup heavy whipping cream
- ☐ ½ teaspoon salt
- ☐ ½ cup unsalted butter
- ☐ 2 teaspoons vanilla extract

INSTRUCTIONS

1. Line a 9 x 9-inch baking pan with parchment paper going up the sides at least 2 inches and spray lightly with pan spray. Set aside.
2. Add the sugar, brown sugar, corn syrup, evaporated milk, cream, salt, and butter to a medium-sized heavy-bottomed pot.
3. Cook over medium-low heat while whisking frequently for about 30 minutes, until it reaches 238–240 degrees Fahrenheit on a candy thermometer
4. Remove from heat and stir in the vanilla before pouring into the prepared pan. Set aside and let sit for a few hours until fully set up.
5. Cut into 1 x ½ inch pieces with a sharp knife or pizza cutter and wrap the caramels in wax paper.



Like it Firmer?

If you like your caramels on the firmer side, reduce the amount of heavy cream.

Sticking to the Knife?

To cut the caramels easily without them sticking to the knife, dip the knife in cold water before cutting.



Christmas Cornflake Wreaths

Christmas Cornflake wreaths are a fun, whimsical treat that symbolizes infinite love during the holiday season. Crunchy cornflakes, bright green food coloring, and a sweet marshmallow glaze combine to make the cutest Christmas wreath treats.



PREP TIME: 25 minutes
COOK TIME: 5 minutes
TOTAL TIME: 30 minutes
SERVINGS: 12 wreaths



INGREDIENTS

- ☐ ½ cup salted butter
- ☐ 6 cups mini marshmallows or 1 (10-ounce) bag
- ☐ 1 teaspoon green food coloring
- ☐ 6 cups Cornflake cereal
- ☐ 1 handful of cinnamon imperials or cinnamon candies.

INSTRUCTIONS

1. Measure the cornflakes into a large bowl and line 2 large baking sheets with parchment paper. Set aside until needed.
2. Melt the butter in a large saucepan over medium heat. Add the marshmallows and cook until completely melted. Add the green food coloring and mix until fully combined.
3. Add the marshmallows to the cornflakes and mix until evenly coated. This may take a few minutes, but trust me, it's enough marshmallows!
4. Drop large spoonfuls of the Cornflakes onto the prepared pans. Butter or lightly grease your hands and use your fingers to shape each spoonful into a wreath.
5. While the wreaths are still warm, move quickly to add a few cinnamon candies as holly berries. Let the wreaths cool completely before serving.

Microwave: You can microwave your marshmallow and butter mixture to save time. Add your marshmallows and slices of butter to a large microwave safe bowl. Heat in 30 second intervals and stir between each interval until melted and runny.

Food Coloring: You can use any green food coloring. My favorite is a nice leaf green for most of it, with a handful of drops of bright neon green.

Cereal: You can make these wreaths with all kinds of cereal! Try using Rice Krispies, Apple Jacks, Chex, or Cheerios.

Be Quick: When adding the red candies it's best to do it pretty quickly after forming the wreaths. Thoroughly wash your hands before placing them. If your hands are still greased, the candies will become greasy, and won't want to stick to the marshmallow.

Different Shapes: Instead of Christmas cornflake wreaths, you can form these into any shape. Try balls of "mistletoe" and then place candies around it as little clusters of holly berries.

Bows: Use Twizzlers Pull'N'Peel to make little red bows for your wreaths!

Neighbor Gifts: If you want to give these as neighbors gifts, I recommend cutting squares of parchment for each wreath. Once they have cooled, keep them on the parchment and cover them with plastic wrap or press-and-seal wrap.

Christmas Crack

This is the Best Christmas Crack Recipe! It's a saltine cracker layered with toffee and creamy chocolate, then topped with crunchy pecans for the ultimate sweet and salty treat. This recipe is so easy, delicious, and addicting!



PREP TIME: 25 minutes
COOK TIME: 5 minutes
TOTAL TIME: 30 minutes
SERVINGS: 12 wreaths



INGREDIENTS

- ☐ 35-40 saltine crackers
- ☐ 1 cup butter
- ☐ 1 cup brown sugar
- ☐ 2 cups semi-sweet chocolate chips
- ☐ ½ cup chopped pecans



INSTRUCTIONS

1. Preheat the oven to 400 degrees. Line a 10x15 inch baking sheet with aluminum foil and spray with cooking spray.
2. Place your saltine crackers in even rows and set aside.
3. In a saucepan over medium high heat melt the butter and brown sugar and whisk and let it boil for a few minutes.
4. Pour over the saltines and spread out and bake in the oven for 5 minutes. Remove from the oven and sprinkle with chocolate chips and let it sit.
5. Spread the chocolate over the Saltines and sprinkle with chopped pecans and let it harden. Cut into pieces and serve.

This recipe is so delicious as is, or you can switch up the flavors! You can make so many different flavors of toffee.

Add Other Toppings: You could also try M&M's, toffee bits, your favorite crushed up candy bar, sprinkles, or candy canes!

Use Different Crackers: You can use graham crackers or Ritz crackers instead!

Chocolate: You could use white chocolate, dark chocolate, or any flavor you like! I have even tried mint chocolate and cherry flavored chocolate, and it was all delicious.

Try Different Nuts: Walnuts, peanuts, and almonds have all been a huge hit on top of this toffee. I mentioned earlier that you can also candy or toast the nuts to bring out different flavors!



2 Ingredient Fudge

It doesn't get any easier than this homemade 2 ingredient fudge! Creamy and decadent fudge that only takes 5 minutes to make. Perfect for parties and gifting!



PREP TIME: 5 minutes
SET UP TIME: 2 hours
TOTAL TIME: 2 hours 15 minutes
SERVINGS: 16 pieces



INGREDIENTS

- ☐ 4 cups semi-sweet chocolate chips
- ☐ 1 14-ounce can sweetened condensed milk

INSTRUCTIONS

1. Line an 8x5 inch bread pan with parchment paper and spray lightly with pan spray. You may use an 8x8 pan instead, but the fudge will not be as thick.
2. Add the chocolate chips and the sweetened condensed milk to a large microwave-safe mixing bowl. Heat in the microwave for about 3 minutes, using 45-second intervals at 50% power. Stir after each interval until the chocolate is completely melted. The mixture will be thick and begin to look matte when it is done.
3. Transfer the mixture to the prepared pan and smooth over the top with a rubber spatula or an offset spatula. Cover and let sit for at least 2 hours, or until completely set and firm.
4. Once set, use the parchment to lift the fudge from the pan and cut into squares. Store in an airtight container at room temperature for up to 7 days.



You're going to love this easy fudge recipe! Here are a few tips and tricks on making the tastiest 2 ingredient fudge possible. You'll be a pro!

Add-Ins: Try stirring in sprinkles, nuts, coconut, or candy.

Pan Size: Make your fudge thick or thinner depending on the pan size. Any pan will work, just remember to line it with parchment paper for easy removal.

Fudge Flavors: Switch up the flavors by using milk chocolate chips, mint chips, or butterscotch chips. Even white chips would be delicious!

Storing Leftover Fudge: You can store leftover fudge in an airtight container or wrapped tightly in plastic wrap. Keep for up to 7 days at room temperature or up to a week in the fridge. It will still be edible after that time, but it may become dry and crumbly.

Eggnog Cookies

These eggnog cookies are soft, chewy, and beautifully flavored with hints of cinnamon and nutmeg. They are going to become fast favorites with their heavenly eggnog glaze!



PREP TIME: 10 minutes
COOK TIME: 12 minutes
TOTAL TIME: 22 minutes
SERVINGS: 24 cookies



INGREDIENTS

- ☐ 2 ½ cups flour
- ☐ 1 teaspoon baking powder
- ☐ 2 teaspoon nutmeg
- ☐ ½ teaspoon cinnamon
- ☐ 1 ¼ cups white sugar
- ☐ ½ cup butter softened
- ☐ ½ cup eggnog
- ☐ 1 teaspoon vanilla extract
- ☐ 2 egg yolks

Eggnog Glaze:

- ☐ 1 ½ cup powdered sugar
- ☐ 3 tablespoons eggnog

INSTRUCTIONS

1. Preheat your oven to 350 degrees Fahrenheit.
2. Combine the flour, baking powder, cinnamon and nutmeg. Set aside.
3. Cream the sugar and butter together in a mixing bowl.
4. Add the eggnog, vanilla, and egg yolks. Beat at medium speed with an electric hand mixer until smooth.
5. Add the flour mixture and beat at low speed until combined. Do not over-mix.
6. Spoon the cookie dough onto an ungreased cookie sheet or parchment paper. Smash the cookie dough slightly with the bottom of a glass or with your fingers.
7. Bake for 12 minutes or until the edges are lightly brown.
8. While the cookies bake, make the glaze by combining the powdered sugar with 3 tablespoons of eggnog. After your cookies are done, let them cool for 5-10 minutes, then drizzle the glaze over your cookies. Sprinkle the cookies with nutmeg and enjoy!



Making cookies is pretty easy, but I know it can also be tricky to get them just right. Often it's just a matter of making sure you do a few simple things to perfect them. Here are a few tips and tricks that have really helped me!

The Cookie Sheet: One of the biggest mistakes when making cookies is spraying the cookie sheet with non-stick cooking spray. Unless a recipe tells you specifically to grease a cookie sheet, don't. The fat in the cookies will melt while the cookies cook and spread on their own. If you spray it they'll spread too much and become flat and overbaked. Use parchment paper to line your baking tray, not only does it ensure your cookies won't stick, it makes for easy cleanup.

Measure: Measure your ingredients precisely. Getting too much or too little of an ingredient can alter the texture and taste. Especially when it comes to the fat or the flour. Spoon flour into a measuring cup and level with a table knife to get it just right. When it comes to the fat in cookies, whether it's oil, shortening, or butter, follow the instructions. Melted, softened, or chilled will all affect the outcome of your cookies.

Mix: Follow the recipe's instructions when it comes to mixing. Cream the butter and sugar, but don't over-mix your cookie dough. This can cause too much air to form in the dough, which will cause the eggnog cookies to collapse while they bake.





Divinity Candy

Divinity is an old fashioned Southern confection made from egg whites, corn syrup, and sugar. You will love the sweet soft texture of this classic holiday treat that is perfect for sharing with friends and neighbors.



PREP TIME: 20 minutes
COOK TIME: 5 minutes
TOTAL TIME: 30 minutes
SERVINGS: 20 divinities



INGREDIENTS

- ☐ 3 cups granulated sugar
- ☐ ½ cup water
- ☐ ½ cup light corn syrup
- ☐ 2 large egg whites, room temperature
- ☐ ¼-½ teaspoon peppermint extract
- ☐ ½ cup candy canes crushed
- ☐ ¼ teaspoon salt

INSTRUCTIONS

1. Line two cookie sheets with parchment paper and set aside.
2. In a large saucepan, over medium heat, add the sugar, water, corn syrup, and salt. Stir constantly until the sugar has dissolved and just reached a boil.
3. Continue to cook, without stirring, until the sugar reaches 265 degrees Fahrenheit, about 8-10 minutes.
4. While the sugar is cooking, beat the egg whites in a stand mixer using the whisk attachment until stiff peaks are formed.
5. When the sugar has reached the proper temperature, remove it from heat and slowly pour it into the egg whites while whipping. Be sure to add the hot sugar very slowly. It should take 2-3 minutes to completely add all the sugar.
6. Add the peppermint extract and a tiny bit of red food coloring and continue to beat the candy for another 3-6 minutes until the candy just barely starts to lose its glossiness and can hold its shape. Don't overwhip it, or it will dry out and crumble.

Shaping the Divinity

1. You can test some of the candy for doneness by taking a spoonful and scraping it onto the prepared baking sheet. It should hold its shape in the mound; if it sinks, you need to continue to mix it for another minute or so.
2. When the candy has reached the desired consistency, you may fold in the crushed candy canes, but just be sure to fold only a few times, as the candy canes can cause the divinity to crystallize and crumble if over-mixed. Alternatively, you may reserve the candy canes to sprinkle on top after forming the divinity.
3. Working quickly while the candy is hot, get two spoons to form the divinity. Use one to grab about 1 tablespoon size scoop, and use the other spoon to scrape the candy onto the parchment paper. Continue forming drops of divinity until the batter is all gone.
4. Allow the candy to cool completely before eating. Divinity candy takes anywhere from 1-2 hours to set properly.



Here are a few tips to give you success in making divinity! I promise it is much easier than it looks!

Use Room Temperature Egg Whites: Cold egg whites will react poorly to the hot sugar. Room temperature eggs whites is a must!

Slowly Combine the Sugar and Egg Whites: Adding the hot sugar to the egg whites should be a SLOW process! Don't add it all in too quickly. Pour a slow steady stream. It should take about 2 minutes to pour the hot liquid over the egg whites.

Extracts: Switch out the flavors by using different extracts like almond or peppermint. You can also play around with colors and add food coloring. My kids love when I add color!

Nuts: Traditional divinity candy has pecans. You can replace the pecans with another nut, like pistachios or walnuts. The added crunch is delicious!

Mold Into Squares: Sometimes I use a disposable aluminum foil pan. Right after I add the extract and nuts, I spread it into an 8x8 inch pan. Once cooled, cut into squares and enjoy!

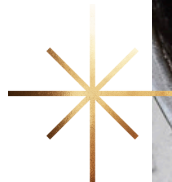


Gingerbread Crinkle Cookies

Warm, spiced, and perfectly festive, these Gingerbread Crinkle Cookies are a holiday must-have!



PREP TIME: 15 minutes
COOK TIME: 13 minutes
CHILL TIME: 2 hrs
TOTAL TIME: 2 hrs 38 minutes
SERVINGS: 18 cookies



INGREDIENTS

- ☐ 1 cup butter
- ☐ $\frac{2}{3}$ cup granulated sugar
- ☐ $\frac{2}{3}$ cup dark brown sugar
- ☐ $\frac{1}{2}$ cup unsulphured molasses
- ☐ 3 $\frac{1}{2}$ cups flour
- ☐ 1 $\frac{1}{2}$ teaspoons baking soda
- ☐ $\frac{1}{4}$ teaspoon baking powder
- ☐ $\frac{1}{4}$ teaspoon salt
- ☐ 2 teaspoons ground ginger
- ☐ 1 $\frac{1}{2}$ teaspoons ground cinnamon
- ☐ $\frac{1}{2}$ teaspoon ground cloves
- ☐ 3 tablespoons milk
- ☐ 1 $\frac{1}{2}$ teaspoon vanilla extract

Rolling:

- ☐ $\frac{1}{2}$ cup granulated sugar
- ☐ $\frac{1}{2}$ –1 cup powdered sugar

INSTRUCTIONS

1. Add the butter, sugar, and brown sugar to a large mixing bowl and beat with a hand mixer or stand mixer fitted with a paddle attachment until light and fluffy, about 3–4 minutes.
2. Add the molasses and mix until combined.
3. In a separate bowl, whisk together the flour, baking soda, baking powder, salt, ginger, cinnamon, and cloves.
4. Add the flour mixture to the butter mixture and mix on medium speed until fully combined.
5. Split the dough into two discs and wrap them in plastic wrap. Chill in the refrigerator for at least 2 hours.
6. After the dough chills, preheat the oven to 375 degrees Fahrenheit and line 2 baking sheets with parchment paper.
7. Scoop the dough into 1 $\frac{1}{2}$ inch balls and roll them in the granulated sugar followed by the powdered sugar and place them on the prepared baking sheets leaving 2 inches between them.
8. Bake for 10–13 minutes. The centers of the cookies will still look gooey and underbaked, which is just fine! Let the cookies rest on the baking sheet for 2–3 minutes before transferring to a cooling rack to finish cooling.



Measuring Flour: Using too much flour is a common baking mistake and will leave your baked goods dry and crumbly. Whisk the flour, then spoon it into a dry measuring cup and level off the top (without shaking the measuring cup).

Chilling the Dough: It's important to chill the gingerbread crinkle cookie dough for at least 2 hours. This will not only maximize the delicious flavors, but it also prevents spreading, and makes the dough less sticky when you roll it.

Plenty of Powdered Sugar: Roll the cookies into the powdered sugar, generously. This will ensure a pretty white layer among the cracks and crinkles.

Coating Tips: I like to shape all the dough into balls before rolling each one in sugar. This way your hands are not covered in powdered sugar while trying to shape the next dough ball.

Molasses: Use unsulphured molasses for this recipe. Blackstrap molasses is too strong and bitter and will overpower the spices in the cookies.

Grinch Cookies

Grinch Cookies are a fun and festive twist on a classic chocolate chip cookie! Inspired by the popular Christmas movie, these soft and chewy cookies are colored Grinch-green and decorated with green and red M&Ms.



PREP TIME: 25 minutes
COOK TIME: 11 minutes
TOTAL TIME: 36 minutes
SERVINGS: 36 cookies



INGREDIENTS

- ☐ 1 cup unsalted butter softened
- ☐ 1 ½ cup sugar
- ☐ 2 large eggs
- ☐ 1 tablespoon vanilla extract
- ☐ 6 drops bright green food coloring, more if you want it greener
- ☐ 3 cups all-purpose flour
- ☐ 1 teaspoon corn starch
- ☐ 1 teaspoon baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 teaspoon salt
- ☐ 1 ½ cup red and green M&Ms plus additional ½ cup for topping cookies, if desired

INSTRUCTIONS

1. Preheat oven to 350° Fahrenheit and line a cookie sheet with parchment paper.
2. Combine butter and sugar in a large bowl and use an electric mixer to beat until well-combined and light and fluffy (about 1 minute).
3. Add eggs, one at a time, beating well after each addition.
4. Stir in vanilla extract and food coloring, until well-combined.
5. In a separate bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt.
6. Set mixer to low speed and gradually stir dry ingredients into butter mixture. Add ingredients and stir until well-incorporated.
7. Fold in M&M candies keeping a few out to press on top of the cookies before baking.
8. Drop cookie dough by heaping 1 1/2 Tbsp-sized scoops onto prepared cookie sheets, for perfectly round cookies roll dough in your hands into a smooth ball.
9. Bake for 11-13 minutes. If desired, gently press additional M&Ms into the tops of each cookie for decoration while they are still warm.
10. Allow cookies to cool completely on cookie sheet before removing.



Underbake: I always take my cookies out of the oven when the centers are still slightly soft. They'll cook for a few more minutes on the cooling hot cookie sheet. This trick helps prevent your cookies from getting overcooked.

Keep the Oven Closed: I know it may be tempting to open the oven door and check on your cookies, but you let out all the hot air needed to cook them thoroughly. Use the oven light to check on them instead!

Don't Over Mix the Dry Ingredients: Avoid mixing your dough on a high speed. Too much beating can cause too much air in the dough. This results in the dough rising and then falling as it bakes. You should beat long enough so that the ingredients are blended until you no longer see white from the flour.

Fold in Your M&M's: Avoid mixing the M&Ms with an electric mixer to prevent the pieces from breaking apart.

Chill the Dough: Most cookie recipes don't require you to chill the dough, but if you have the time, chilling can help elevate your cookies. If your butter was too soft or melted when you made the dough, chilling is necessary. Chill for half an hour before forming, and baking. This allows the flavors to meld together and give the dough a bit of structure. If it's hardened too much let it sit at room temp for 10 minutes before baking.



Triple Chocolate Peppermint Cookies

Triple chocolate peppermint cookies are soft and chewy cookies that get drizzled with white and dark chocolate. They are topped with crushed candy canes and are the perfect treat for the holidays!



PREP TIME: 10 minutes
COOK TIME: 8 minutes
TOTAL TIME: 18 minutes
SERVINGS: 36 cookies



INGREDIENTS

- ☐ ¾ cup butter softened
- ☐ 1 cup sugar
- ☐ 1 large egg
- ☐ ¼ teaspoon peppermint extract
- ☐ 1 ¾ cups flour
- ☐ ½ cup baking cocoa
- ☐ ¼ teaspoon baking soda
- ☐ ¼ teaspoon salt
- ☐ 1 cup white baking chocolate
- ☐ 1 cup semisweet baking chocolate
- ☐ ¼ cup candy canes crushed

INSTRUCTIONS

1. Preheat the oven to 350 degrees. In a medium-sized mixing bowl cream the butter and sugar until light and fluffy. Add the egg and peppermint extract and mix until incorporated.
2. In another mixing bowl whisk the flour, cocoa, baking soda, and salt. Slowly add to the creamed mixture.
3. Shape dough into 1 inch balls and place 2 in. apart on ungreased baking sheets. Flatten to 2 in. rounds with the bottom of a glass. Bake 6-8 minutes or until set (do not over bake). Let cool completely on pans and transfer to a wire rack.
4. In the microwave in a microwave-safe bowl, add the white chocolate and cook for 30 seconds at a time stirring until melted. Drizzle over the cookies. Repeat for the semisweet chocolate and drizzle. Top with crushed candy canes and let set.



There are a few extra things to pay attention to when baking cookies! Here are a few tips that will make these triple chocolate peppermint cookies turn out just right!

Room temperature ingredients: I know that this can take a bit of thought beforehand but it really helps! Make sure to take all of your refrigerated ingredients out and put them on the counter a few hours before you plan on baking. Bringing your ingredients to room temperature really helps them mix nicely together and makes the dough really smooth!

Don't open the oven door: I know that it's tempting to open the oven door while you are baking your cookies. After all, you just want to see how they are doing! But when you open the door while you are baking, you let a lot of the heat out. This makes it so that your cookies will bake unevenly.

Underbake: Remove the cookies from the oven while they still look gooey in the center. They will continue to bake on the hot tray after they have been removed from the oven!



Ooey Goopy Chex Mix

Ooey Goopy Chex Mix is the perfect sweet, salty, and crunchy blend. It has a mixture of cereal, sliced almonds, and shredded coconut, all covered in a soft caramel sugar mixture. This is a must-make for the holiday season!



PREP TIME: 5 minutes
COOK TIME: 10 minutes
TOTAL TIME: 15 minutes
SERVINGS: 20 servings



INGREDIENTS

- ☐ 5 cups corn Chex cereal
- ☐ 5 cups Golden Grahams cereal
- ☐ 2 cups sweetened shredded coconut
- ☐ 2 cups sliced almonds
- ☐ 1 1/4 cup light corn syrup
- ☐ 1 1/4 cup granulated sugar
- ☐ 1 cup salted butter

INSTRUCTIONS

1. Line a baking sheet or two with parchment paper and set aside.
2. Add the Chex, Golden Grahams, coconut, and almonds to a large bowl and toss until evenly mixed. Set aside.
3. Add the corn syrup, sugar, and butter to a medium saucepan (3-quart pan or larger) and heat over medium-high heat. Stir and cook until combined and the sugar is fully dissolved. Bring to a full rolling boil and boil for two minutes. Remove from heat and let the sugar mixture cool for two minutes.
4. Pour the sugar mixture over the cereal mixture and mix well until all the cereal is coated.
5. Spread it on the baking sheet or sheets, and set it aside to cool for a couple of hours before enjoying.



Spray your bowl: Before adding in your mix, it is easier to spray the bowl with a non-stick cooking spray since it gets a little sticky and messy.

Large bowl is best: The bigger the bowl the better! If you do not have a large bowl, simply split the Chex mix recipe into two bowls.

Stir constantly: When you are boiling the sugar mixture, stir constantly so it does not burn. This mixture does burn easily.

Boiling over: The sugar syrup will boil over pretty easily, especially if it's made in a pan that is too small. Keep stirring and turn down the heat to medium if you see the syrup start to bubble up.

Wooden spoon: I have learned that a wooden spoon is the key to sticky, ooey goopy recipes.

Coconut: Some people don't love coconut; simply leave it out if there is a dislike for it.

Make it Gooier: Reduce the amount of cereal by 1/2-1 cup of each cereal to make your ooey goopy Chex mix even gooier!

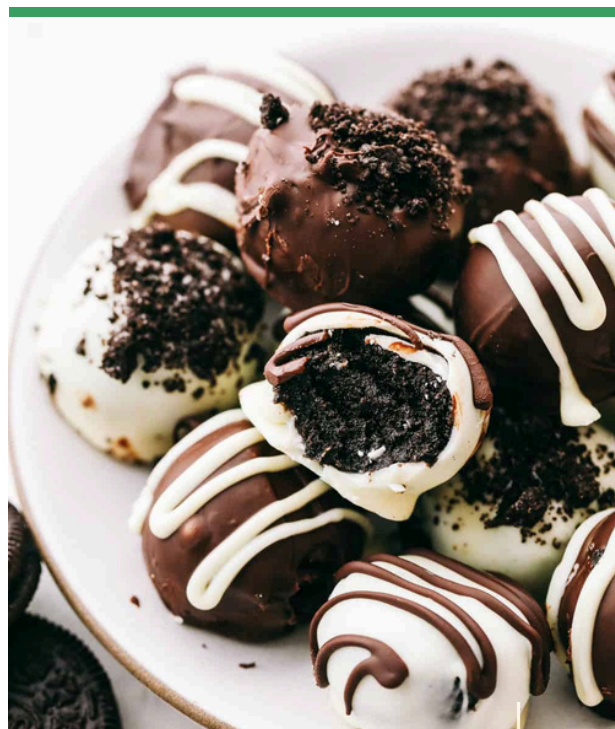


No Bake Oreo Balls

Easy no bake Oreo balls are decadent little truffles covered in a chocolate shell. Oreo crumbs and cream cheese create a sweet creamy texture on the inside. It only takes 3 simple ingredients to make this perfect party treat!



PREP TIME: 15 minutes
COOK TIME: 15 minutes
TOTAL TIME: 30 minutes
SERVINGS: 24 Oreo balls



INGREDIENTS

- ☐ 1 14 ounce package Oreo cookies
- ☐ 1 8 ounce package cream cheese, softened
- ☐ 2 cups white chocolate chips
- ☐ 2 cups semi sweet chocolate chips
- ☐ Crushed Oreos for topping

INSTRUCTIONS

1. In a food processor, add the Oreos and pulse until fine crumbs. Add in the cream cheese and continue to mix until fully combined.
2. Using a small cookie scoop, scoop out 1-inch balls and roll them into balls. place on a baking sheet lined with parchment paper. Freeze for about 20 minute.
3. In two separate microwave-safe bowls melt the chocolate chips in the microwave. Stir every 30 seconds until smooth and melted.
4. Using a fork, dip each ball into the chocolate and place it on the prepared pan to let set. You can refrigerate them to speed up the process!
5. Drizzle with extra chocolate or sprinkle with crushed Oreos if desired.



Get creative with these Oreo balls. Make them each unique with different toppings and chocolate drizzles. There is no wrong way to make them, so have fun!

Coating Truffles: Use a toothpick to dip the Oreo balls in the melted chocolate. It's the best way to get a perfectly smooth coat.

Toppings: Crushed Oreo sprinkled on top of these truffles gives a great crunch. Also try nuts, sprinkles, or coconut to add different flavors and textures.

Chocolate: Candy melts or cooking bars are also great to use for the chocolate coating if that is what you have on hand. Add vegetable oil to thin out the chocolate if it's thicker than you prefer.

Size: Make your truffles big or small! They are pretty rich, so don't make them too big. Feel free to use any cookie scoop. Mine is about 1 tablespoon.



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