

Christmas Cookies

Easy Christmas cookies recipe with buttery dough and festive decorations. Perfect for holiday baking with kids.

Ready in 30 minutes!

15 min

PREP

12 min

COOK

27 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup unsalted butter
- 3 cup granulated sugar
- 1 egg
- 2 cup flour
- 1 tsp baking powder
- 1 tsp vanilla extract
- 1 tsp salt

Instructions

1 Prepare for baking

Preheat oven to 350°F (175°C). Line two baking sheets with parchment paper.

2 Make the dough

Cream 1 cup softened butter and 2 cups granulated sugar in a large bowl using an electric mixer until light and fluffy, about 3-4 minutes.

3 Beat in 1 egg and 1 teaspoon vanilla extract until fully combined and smooth.

4 Whisk together 3 cups flour, 1 teaspoon baking powder, and 1 teaspoon salt in a separate bowl.

5 Gradually add the flour mixture to the butter mixture, mixing on low speed until a soft dough forms and no dry flour remains.

6 Shape and bake

Scoop dough into tablespoon-sized portions and roll into balls using your hands. Place on prepared baking

sheets, spacing 2 inches apart.

- 7 Flatten each ball slightly with your palm or the bottom of a glass until about ¼ inch thick.
- 8 Bake for 10-12 minutes until edges are lightly golden brown and centers look just set but still soft.
- 9 Cool cookies on baking sheets for 5 minutes, then transfer to a wire rack to cool completely before serving or decorating.

Tips

Ensure butter is properly softened by leaving it at room temperature for 30-45 minutes - it should give slightly when pressed but not be melted or oily.

Measure flour correctly by spooning it into the measuring cup and leveling with a knife rather than scooping directly from the container, which can pack too much flour.

Use parchment paper instead of greasing pans for easier removal and more even browning of cookie bottoms.

Roll dough balls to uniform size using a cookie scoop or measuring spoon to ensure even baking times across all cookies.

Cool cookies on the baking sheet for 2-3 minutes before transferring to a wire rack - this prevents breaking while allowing proper cooling.

Apply decorations like sprinkles while cookies are still slightly warm for better adhesion, or brush with milk before adding toppings.

Double-wrap cookie dough in plastic wrap before freezing to prevent freezer burn and maintain optimal texture when thawed.

Test one cookie first if adjusting the recipe - bake a single cookie to check spreading and doneness before baking entire batches.