



2023
*Cookie/Treat Exchange
Recipes*



Make sure to always check ingredient labels before using products listed in recipes

Easy Gluten Free Peppermint Cookie Cups

Prep Time: 20 minutes

Cook Time: 10 minutes

Yield: 24 cookie cups

Ingredients:

1 cup gluten free flour blend
1/2 cup cocoa powder
1 teaspoon baking soda
3/4 cup sugar
2 1/2 ounces chocolate chips
1/2 cup unsalted butter
1 large egg
1 teaspoon peppermint extract
1 teaspoon pure vanilla extract
1/4 cup candy canes (crushed)



Directions:

1. Preheat the oven to 350 °F
2. In a large mixing bowl, add the dry ingredients and mix well.
3. In a smaller microwave-safe bowl, add the butter and chocolate chips. Microwave for 30 seconds, then stir. Microwave an additional 20 seconds and stir. If you need another interval, do 15 seconds. You want to be careful not to burn the chocolate.
4. Pour the wet ingredients into the dry ingredients and mix them into cookie dough.
5. Use a cookie scoop to drop cookie dough balls into a mini muffin pan.
6. Press the dough balls down with your fingers or a spoon.
7. Bake for 10 minutes until done.
8. Remove the cookie cups from the oven. Use a small jar to press down into the center of each cookie to form a cup. Let sit in the pan for 5-10 minutes.
9. Gently remove the cookie cups onto a cooling rack.
10. Fill with your chosen filling (such as frosting, pudding, ice cream) and top with crushed candy canes.

Recipe from: <https://www.fearlessdining.com/gluten-free-peppermint-cookie-cups/>

Creamy Gluten Free Frosting (used in recipe above)

Ingredients:

3 cups powdered sugar
1 1/2 teaspoons pure vanilla extract
1/2 cup butter, softened to room temperature
2-3 tablespoons milk
Squirt of peppermint extract

Directions:

1. Add the ingredients to a standing mixer and mix on low speed for 1 minute. Starting slowly will help to prevent the powdered sugar from flying everywhere.
2. Gradually increase the speed of the mixer.
3. If you are using an electric mixer, add your ingredients to a large mixing bowl. Put the beaters into the handheld mixer and start on low speed.
4. Whip the frosting for 2-3 more minutes until it is fluffy and light.
5. Cover the bowl with plastic wrap and allow it to sit in the refrigerator for 15 minutes to cool.
6. Add it to a piping bag and have some fun with this gluten free frosting!

Recipe from: <https://www.fearlessdining.com/how-to-make-creamy-gluten-free-frosting/#recipe>

Andes Candies Chip Cookies

Prep Time: 15 *minutes*

Cook Time: 12 *minutes*

Yield: 20 *cookies*

Ingredients:

2 ¼ cups (~282 grams) good all-purpose gluten-free flour

½ tsp xanthan gum (see note)

1 tsp baking soda

1 tsp salt

2 ounces cream cheese, room temp

¾ cups (12 Tbsp) unsalted butter, melted

1 cup packed brown sugar

½ cup sugar

1 ½ tsp pure vanilla extract

2 egg yolks

1 cups (6 oz) semi-sweet chocolate chips

1 cups (6 oz) crushed Andes candies



Directions:

1. In a medium bowl, whisk together gluten-free flour, xanthan (unless flour blend already has xanthan or guar gum), baking soda and salt. Set aside.
2. In the bowl of your stand mixer, place the cream cheese, then pour melted butter over it. Add brown sugar and sugar and mix on medium speed for 2 minutes. (I use the paddle attachment on my mixer.)
3. Add vanilla extract and egg yolks (one at a time) mixing on low-medium speed until well mixed.
4. Add the flour mixture that you set aside earlier, beating on low until just combined.
5. Add the chocolate chips and Andes candies and mix on low speed or by hand, just until mixed thoroughly.
6. Cover the mixing bowl with plastic wrap and refrigerate a minimum of 4 hours and up to 4 days.
7. When you are ready to bake, remove from refrigerator and allow it to come closer to room temperature so you can scoop the cookies easily before baking.
8. Preheat oven to 375°.
9. Line cookie sheets with sheets of parchment paper or silicone liners. Do not spray!
10. Use a #20 cookie scoop to scoop even mounds of cookie dough spaced several inches apart. I can get 12 per cookie sheet.
11. Bake the cookies for 11-12 minutes at 375°. Remove when edges are set and just browning. The centers will look undercooked, but will continue cooking as they cool. To ensure you don't over bake, I suggest you bake a few test cookies so you can determine the right baking time for your oven. If you like gooey centers, cook less, if you like crunchier cookies, cook longer.
12. If you'd like, you can sprinkle more chocolate chips on them once you remove from oven.
13. Let the cookies sit on the cookie sheet for just 2-3 minutes before removing to a cooling rack to finish cooling.

*Note: omit xanthan gum if your gluten-free flour blend has xanthan or guar gum already

Recipe from: <https://mygluten-freekitchen.com/the-best-chewy-gluten-free-chocolate-chip-cookies/>

Gluten Free Monster Cookies

Prep Time: 15 minutes
Cook Time: 18 minutes
Yield: 26 cookies

Ingredients:

½ cup unsalted butter, softened to room temperature
1 cup light brown sugar, packed
1 cup granulated white sugar
3 large eggs
2 teaspoons baking soda
½ teaspoon salt
¼ teaspoon ground cinnamon
1 tablespoon pure vanilla extract
1 ½ cups gluten free creamy peanut butter (do not use natural peanut butter, it is too oily)
4 ½ cups gluten free quick cooking oats
1 cup gluten free chocolate chips
1 cup gluten free M&Ms plain chocolate candies



Directions:

1. Preheat oven to 350°F. Line the baking sheets with parchment paper or spray with nonstick spray.
2. In a large bowl, cream the butter, brown sugar, and sugar with a mixer until light and fluffy.
3. Mix in the eggs until fully combined.
4. Mix in the baking soda, salt, ground cinnamon, and pure vanilla extract until fully combined.
5. Mix in the gluten-free peanut butter until fully combined and smooth.
6. Mix in the gluten-free oats until the batter is well combined. I poured in half of the gluten-free oats at a time. I mixed together and then continued mixing in the rest of the gluten-free oats.
7. Stir in the M&M's and chocolate chips with a spatula.
8. Using a greased ice cream scoop, drop the cookie onto the prepared cookie sheets. Take the back of the ice cream scoop and slightly flatten the cookie dough balls. You will have 6 cookie balls per regular-sized baking sheet (9 x 13-inch). *If you want to make smaller cookies, use a greased cookie scoop and bake the cookies for 10-12 minutes.*
9. Top the slightly flattened cookie dough balls with a few extra M&M's and chocolate chips.
10. Bake for 18 minutes for softer cookies and 20 minutes for crisper cookies. Do not overbake.
11. Cool for 5-10 minutes on the cookie sheets until cookies are set.
12. Transfer the cookies to a cooling rack to cool completely. Store leftovers in an airtight container.

Recipe from: <https://www.mamaknowsglutenfree.com/gluten-free-monster-cookies/>

Chocolate Covered Oreos

Prep Time: 10 minutes
Yield: *Varies*

Ingredients:

Trader's Joes gluten free oreos (regular and peppermint)
Chocolate chips (milk or dark chocolate)
Candy canes



Directions:

1. Melt the chocolate chips in the microwave in 30-45 second intervals until smooth.
2. Dip each oreo into the melted chocolate, flipping over with a fork.
3. Place chocolate covered oreos on parchment paper.
4. Crush candy canes and sprinkle over the top of the oreos before the chocolate hardens.

Peanut Butter Kisses

Ingredients:

1 cup butter
2/3 cup cream-style peanut butter
1 cup granulated sugar
1 cup firmly-packed brown sugar
2 eggs
2 teaspoons vanilla
2 2/3 cups sifted Bob's Red Mill 1:1 Gluten Free Flour
2 teaspoons baking soda
1 teaspoon salt
Granulated sugar for rolling
Chocolate Hershey's kisses



Directions:

1. Preheat oven to 350°F. Line a large baking tray with parchment paper and set aside.
2. Cream butter and peanut butter; add sugars gradually.
3. Beat in eggs and vanilla.
4. Blend in sifted dry ingredients.
5. Shape level teaspoons of dough into balls (Careful not to make them too big – they will spread)
6. Roll in sugar.
7. Place on un-greased cookie sheet (may line with parchment paper).
8. Press chocolate Hershey's kiss into each cookie.
9. Bake at 350°F for 8-10 minutes.
10. Makes about 11 dozen (if you make them pretty small)

Reese's Peanut Butter Bars

Prep Time: 10 *minutes*

Yield: *Varies depending on size you cut bars*

Ingredients:

2 cups crushed gluten free graham crackers
3 1/2 cups powdered sugar
1 cup peanut butter
2 sticks margarine, melted
1 teaspoon vanilla
1 bag chocolate chips, melted

Directions:

1. Grease a 9 x 11 pan.
2. Combine all ingredients except chocolate chips and mix in a bowl. Spread mixture onto a prepared pan.
3. Melt chocolate chips in the microwave at 50% power in 30 second intervals until melted.
4. Spread melted chocolate on top of peanut butter/graham cracker mixture.
5. Allow bars to harden and cut into squares.

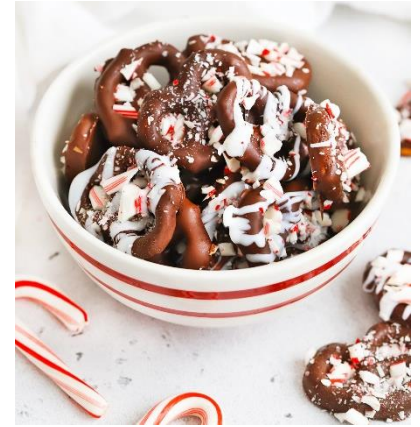


Chocolate Peppermint Pretzels

Prep Time: 30 *minutes*
Cook Time: 3 *minutes*
Yield: 2 *cups*

Ingredients:

2 cups (about 50) gluten free pretzels
1 cup chocolate chips
4-6 mini candy canes, crushed
1/2 cup white chocolate chips or vanilla candy melts (optional)



Directions:

1. Set up a cooling station. Line 2 baking sheets with parchment paper or a nonstick silicone baking mat.
2. If you haven't already, crush your candy canes. You can do this with a mortar and pestle, though I usually put the candy canes in a resealable bag and crush the candy canes with a rolling pin or the back of a sturdy cup.
3. Next, gently melt your chocolate. Microwave 20-30 seconds at a time, stirring in between each break, until they are smooth and glossy. (Do stir often so the chocolate doesn't scorch. If it scorches, it will seize and go grainy.)
4. If using white chocolate/vanilla melts, melt those using the same method in a separate bowl.
5. Dip the pretzels into the melted chocolate chips and use a fork to flip and coat the pretzels. Shake off or let drip any excess chocolate drip off the pretzel and transfer to the prepared baking sheet.
6. If using white chocolate, you can drizzle a little white chocolate over the pretzels before adding candy cane.
7. Repeat until all pretzels have been coated with chocolate, re-warming the chocolate in the dipping bowl as needed if it starts to set up/cool.
8. Sprinkle the dipped pretzels with crushed candy canes. (You can dip several pretzels at a time before sprinkling with crushed candy cane. You just want to make sure to add the candy cane before the chocolate sets!)
9. Allow the pretzels to cool and set completely (this will take about 20-30 minutes or so at room temperature, but can be hurried by placing the trays in the refrigerator for 10-15 minutes).

Recipe from: <https://www.onelovelylife.com/chocolate-peppermint-pretzels/>

Chocolate Peanut Butter Bars (No Bake)

Prep Time: 15 *minutes*
Yield: 16 *bars*

Ingredients:

1/2 cup butter
1/2 cup brown sugar, packed
1 1/2 teaspoon vanilla extract
2 cups creamy peanut butter
2 1/2 cups powdered sugar
2 cups semi sweet or milk chocolate chips

Directions:

1. Melt the butter in a small pot on the stove over low heat.
2. Added the brown sugar, vanilla, peanut butter, and powdered sugar. Mix well until smooth.
3. Spread mixture into an 8x8 inch pan.
4. Melt chocolate chips and spread over the top of bars.
5. Let cool completely, then cut and serve.



White Chocolate Oreo Bark

Prep Time: 10 *minutes*
Yield: *Varies*

Ingredients:

15-20 gluten free oreos, hand crushed
10 oz bag of white chocolate chunks/chips
M&Ms, sprinkles or both

Directions:

1. Place a sheet of parchment paper on a baking sheet.
2. Rough crush the oreos with your hands. No need to roll or completely pulverize. Spread onto parchment paper. Make sure there is not too much space between pieces.
3. Put white chocolate chips in a microwave safe bowl. Heat for 1 minute in the microwave. Stir. Heat in 30 second intervals, stirring in between, until all of the chips are melted and smooth.
4. Pour over crushed oreos and spread until covered.
5. Sprinkle M&M's or sprinkles over the white chocolate.
6. Place oreo bark in the fridge and cool for about 20 minutes.
7. One chocolate is completely solid, break apart and serve.



Recipe from: <https://systemofabrown.com/white-chocolate-oreo-bark/#recipe>

Eggs + Bacon

Prep Time: 5 *minutes*
Cook Time: 5 *minutes*

Ingredients:

Gluten free pretzel sticks
White chocolate chips
Yellow M&M's

Directions:

1. Place wax paper on a cookie sheet.
2. Lay pretzels on the wax paper two at a time.
3. Melt chocolate in a double boiler.
4. Put melted chocolate in a ziplock bag and cut a hole in the corner.
5. Squeeze ~1 tablespoon of chocolate onto both pretzels. Repeat until all pretzels are covered.
6. Place 1-2 M&M's onto the white chocolate. Repeat.
7. Allow chocolate to cool/harden.



Peppermint Pinwheels

Yield: ~10 dozen cookies

Ingredients:

1 cup butter
1 cup powdered sugar
1 egg
1 ½ teaspoons almond extract
1 teaspoon vanilla
2 ½ cups King Arthur Measure for Measure flour or Cup4Cup flour
1 teaspoon salt
½ teaspoon red food coloring (GF)
1 egg white for topping
1 tablespoon water
¼ cup sugar for topping
¼ cup finely crushed peppermint candy (GF)



Directions:

1. Cream butter; add sugar gradually.
2. Beat in egg and flavorings.
3. Blend in sifted dry ingredients.
4. Divide dough in half. Mix food coloring into one half of dough.
5. Chill doughs until firm.
6. Roll one half of white dough into an 8 inch square on floured canvas. Roll one half of red dough into an 8 inch square.
7. Place white square on top of red square.
8. Roll as for jelly roll. Repeat with remaining dough.
9. Wrap in waxed paper; chill overnight.
10. Cut into 1/8 inch slices. Place on greased cookie sheets. Bake at 375° for 8 to 10 minutes.
11. Mix egg white and water; brush on hot cookies. Sprinkle with combined sugar and peppermint candy.

Peanut Butter Blossoms

Cook Time: 8-10 minutes

Yield: 36 cookies

Ingredients:

36 Hershey's Kisses (milk chocolate)
1 cup peanut butter
1/3 cup sugar
1/3 cup light brown sugar, packed
½ teaspoon vanilla extract
½ teaspoon baking soda
¼ teaspoon salt
1 egg
1/3 cup additional sugar, for rolling



Directions:

1. Preheat oven to 350°. Remove wrappers from chocolates.
2. Beat peanut butter, sugar, brown sugar, vanilla, baking soda, and salt in a large mixing bowl. Add egg, beat well.
3. Shape dough into 36 equal balls (about 1 inch). Roll in sugar and place on ungreased cookie sheet.
4. Bake 8-10 minutes or until lightly browned. Immediately press a chocolate into the center of each cookie when done. Remove from the cookie sheet to cool on a wire rack.

Snowman Cookies

Ingredients:

Cookies:

- 2 cups King Arthur's Measure for Measure flour
- 1 egg
- 1/2 cup sugar
- 2/3 cup butter, softened
- 1 1/2 teaspoons vanilla

Frosting:

- 3 cups powdered sugar
- 2 egg whites
- 1/2 teaspoon cream of tartar
- Pinch of salt
- Food coloring
- Marshmallows



Directions:

1. Mix all ingredients.
2. Wrap in plastic wrap and chill in refrigerator at least one hour.
3. Roll dough between wax paper. Cut desired shapes.
4. Transfer to parchment lined cookie sheets.
5. Bake 8-10 minutes at 350°
6. Cool and frost.

Gluten free Chocolate Chip Cookies

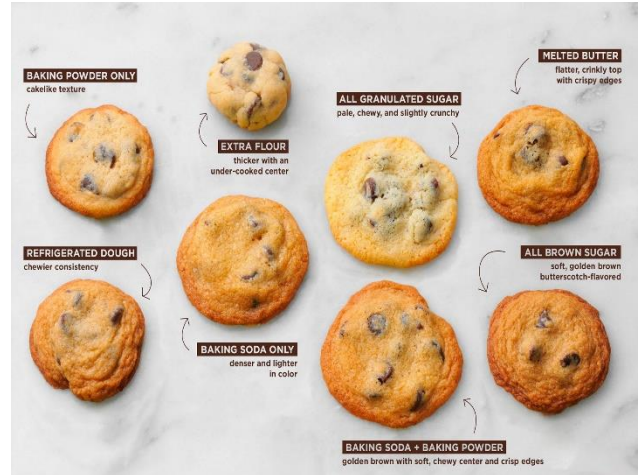
Ingredients:

- 1 cup butter, softened
- 2 tablespoons canola oil
- 1 cup packed brown sugar
- 1/2 cup white sugar
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 3 cups King Arthur Gluten Free flour
- 1/2 teaspoon baking powder
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 tablespoons cornstarch
- 1 cup (6 ounces) semisweet chocolate chips
- 1 cup milk chocolate chips

Directions:

1. Preheat oven to 350°.
2. In a large bowl, cream butter and sugars until light and fluffy (about 3 minutes).
3. Beat in eggs and vanilla.
4. In another bowl, whisk flour, baking powder, baking soda and salt
5. Gradually beat into creamed mixture.
6. Stir in chocolate chips.
7. Cover and chill for 1 hour.
8. Drop dough in tall tablespoonfuls 3 in apart on ungreased baking sheets with or without parchment paper.
9. Bake 10 to 12 minutes or until light brown.
10. Transfer to wire racks to cool

Recipe from: *Taste of Home*



Cool Whip Cookies

Prep Time: 5 *minutes*

Cook Time: 10-15 *minutes*

Yield: 24-30 *cookies*

Ingredients:

1 box gluten free cake mix (recommend Pillsbury gluten free Funfetti cake mix)

1 egg, lightly beaten

8 oz cool whip

1 teaspoon vanilla

1 cup powdered sugar



Directions:

1. Preheat oven to 350°. Line a baking sheet with parchment paper.
2. In a large mixing bowl combine cake mix, egg, cool whip, and vanilla. The dough will be thick and sticky.
3. Put powdered sugar in a small bowl.
4. Use a cookie scoop (or 1 Tablespoon measuring spoon) to portion the dough into the bowl of sugar. One scoop at a time, place the dough into the sugar and roll it around until it is completely coated. Place dough balls on the prepared cookie sheet. Repeat, leaving 2 inches between each cookie.
5. Bake for 10-15 minutes or until cookies are set. The center of the cookie will still be soft.
6. Remove from the oven and let cool on baking sheet for 5 minutes. Transfer cookies to wire rack to cool.
7. Store in an airtight container.

Grinch Cookies

Prep Time: 10 *minutes*

Cook Time: 10-12 *minutes*

Yield: *Varies*

Ingredients:

1 package King Arthur gluten free confetti cake mix

6 tablespoons unsalted butter, melted

2 large eggs

1 teaspoon vanilla extract

Green food coloring

Powdered sugar

Heart shaped candy



Directions:

1. Preheat oven to 375°. Lightly grease (or line with parchment paper) baking sheets.
2. In a large bowl, mix together the cake mix, butter, vanilla, and eggs.
3. Add the food color until desired color is reached.
4. Scoop ~1 tablespoon of dough and roll into a ball then roll in powdered sugar. Slightly press it down on baking sheet. Repeat with remaining dough.
5. Bake the cookies for 10-12 minutes until the edges are set and the bottoms are lightly golden.
6. Add heart shaped candy the each cookie after removing from the oven.

Easy, Peanut Butter Bars

Prep Time: 10 *minutes*

Chilling Time: 2 *hours*

Yield: 12 *servings*

Ingredients:

Peanut butter layer:

½ cup salted butter, melted

4-5 ounces graham crackers, crushed into crumbs

2 cups powdered sugar

1 cup creamy peanut butter

½ teaspoon salt

Chocolate topping:

2 tablespoons creamy peanut butter, divided

1 cup semi-sweet chocolate chips



Directions:

1. Line an 8x8 or 9x9 inch baking pan with aluminum foil or parchment paper. Set aside.
2. Mix the melted butter, gluten free graham cracker crumbs, powdered sugar and salt together in a medium bowl.
3. Stir in 1 cup of peanut butter until evenly combined.
4. Press the peanut butter mixture evenly into the prepared baking pan.
5. Melt remaining 2 tablespoons of peanut butter with the chocolate chips in the microwave or on the stove. Stir until smooth.
6. Spread the chocolate over the peanut butter layer.
7. Chill in the refrigerator until completely firm, at least 2 hours.
8. Let sit at room temperature for 10 minutes before serving.
9. Store tightly covered in the refrigerator for up to 1 week. Enjoy!

Recipe from: <https://meaningfuleats.com/easy-peanut-butter-bars/#wprm-recipe-container-37316>

Chocolate Crinkle Cookies

Prep Time: 10 *minutes*
Cook Time: 10 *minutes*
Yield: 12 *cookies*

Ingredients:

1/4 cup butter, room temperature
1 cup white sugar
2 large eggs
2 teaspoons pure vanilla extract
1/2 cup cocoa powder (plus 1 Tablespoon)
1 1/8 cup gluten free all-purpose baking flour with xanthan gum
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chocolate chips
1/2 cup powdered sugar
1/4 cup granulated sugar



Directions:

1. In a mixing bowl, combine the butter and sugar and beat together for 1 minute.
2. Add the eggs and pure vanilla extract and beat until combined.
3. Add the cocoa powder, gluten free flour, baking soda, baking powder, and salt. Mix until combined. (Be sure to spoon and level the flour and cocoa). Fold in the chocolate chips.
4. Place the dough in the fridge for 2 hours to set.
5. Once the dough is chilled, preheat the oven to 350°F. Line a large baking sheet with parchment paper.
6. In a small dish, whisk together the powdered sugar and white sugar.
7. Scoop the dough into 1 1/2 inch balls and roll in the sugar.
8. Place on the baking sheet with enough space in between each for spreading. Bake 10-12 minutes.
9. Let cool on the baking sheet for 15 minutes, then transfer to a wire rack to finish cooling.

Recipe from: <https://www.mamaknowsglutenfree.com/gluten-free-chocolate-crinkle-cookies/>

Classic Chocolate Chip Cookies

Prep Time: 10 *minutes*

Cook Time: 8-10 *minutes*

Yield: 24 *cookies*

Ingredients:

1 cup plus 2 Tablespoons flour (used King Arthur gluten free flour blend)

1/2 teaspoon baking soda

1 stick unsalted butter, softened

1/2 cup sugar

1/2 cup brown sugar, packed

1 egg

1/4 teaspoon salt

1 1/2 teaspoon vanilla extract

1 cup semi-sweet chocolate chips



Directions:

1. Position a rack in the center of the oven. Preheat oven to 375°. Grease cookie sheets.
2. Whisk together flour and baking soda. Set aside.
3. In a separate bowl mix butter, sugar, and brown sugar on medium speed until very fluffy and well blended.
4. Add egg, salt, and vanilla to the butter/sugar mixture and beat until well combined.
5. Add the flour mixture to the butter mixture and mix until well blended and smooth.
6. Mix in the chocolate chips.
7. Scoop out heaping teaspoons of the dough and place on the cookie sheets ~2 inches apart.
8. Bake 1 cookie sheet at a time for 8-10 minutes until the cookies are just slightly colored on top and brown around the edges. Rotate the cookie sheet halfway through the baking time.
9. Let cookies stand for about 2 minutes after removing from the oven until they are slightly firm. Transfer to a wire rack to cool.

Recipe from: Joy of Cooking Cookbook

Additional Items Sampled

My Dad's Holiday Cookies



Betty Crocker Gluten Free Chocolate Chip Cookie Mix

