FUN FINDS FROM MOM

Free Holiday Cookie Pack

Six recipes for a cozy cookie tray



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These are written recipes for home bakers — they are not claimed as kitchen-tested. Find the tools I use, and the shopping links, on each recipe page.

Brown-butter chocolate chunk cookies

Makes about 20 cookies. · Sweets & desserts

Brown butter gives these a toasted, almost nutty smell, the kind that fills a Pacific Northwest kitchen on a dark December afternoon. The dough is packed with chocolate, and a pinch of flaky sea salt goes on top while the cookies are still warm. This is the recipe from the Comment COOKIE Reel.

INGREDIENTS

- 1 cup (2 sticks) unsalted butter
- 1 cup packed dark brown sugar
- ½ cup granulated sugar
- 1 large egg plus 1 egg yolk
- 2 teaspoons vanilla extract — McCormick All Natural Pure Vanilla Extract, 4 fl oz
- 2¼ cups all-purpose flour — King Arthur, All Purpose Unbleached Flour, 5 lb Bag
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 10 ounces semi-sweet chocolate chips or roughly chopped chocolate (a 12 oz bag is plenty) — Ghirardelli Semi-Sweet Chocolate Premium Baking Chips, 12 oz
- Flaky sea salt, for sprinkling — Maldon Salt, Sea Salt Flakes, 8.5 oz

HELPFUL TOOLS

- Nordic Ware Naturals Half Sheet, 1-Pack
- OXO Good Grips Medium Cookie Scoop
- Reynolds Kitchens Unbleached Parchment Paper Roll, 45 sq ft

STEPS

1. Melt the butter in a light-colored saucepan over medium heat. It will foam, then the milk solids will turn golden and smell toasty, 5 to 8 minutes. Pour it into a large bowl, scraping in the browned bits, and let it cool until it is warm, not hot, about 15 minutes.
2. Heat the oven to 350°F. Line two baking sheets with parchment.
3. Whisk the brown sugar and granulated sugar into the brown butter until the mixture looks thick and shiny. Whisk in the egg, egg yolk, and vanilla.
4. In a second bowl, stir together the flour, baking soda, and kosher salt. Add the dry ingredients to the bowl and mix just until no dry flour remains. Stir in the chocolate.
5. Cover and chill the dough for at least 30 minutes, or up to 2 days. The dough scoops more neatly when it is cold, and the cookies bake up thicker.
6. Scoop 2-tablespoon portions (a medium cookie scoop works well) onto the pans, leaving about 2 inches between them. Bake one sheet at a time for 10 to 12 minutes, until the edges are set and golden and the centers still look a little soft.
7. Right out of the oven, sprinkle each cookie with a pinch of flaky sea salt. Cool on the pan for 10 minutes, then move to a rack. They firm as they cool.

This is the recipe from the Comment COOKIE Reel. The Reel uses AI-generated footage.

Find the tools I use on the recipe page

Soft ginger molasses cookies

Makes about 2 dozen cookies. · Sweets & desserts

These are the soft, crinkly ginger cookies that belong on a holiday plate. Molasses and brown sugar keep the centers chewy, and a roll in granulated sugar gives the tops a little sparkle.

INGREDIENTS

- ¾ cup (1½ sticks) unsalted butter, softened
- 1 cup packed dark brown sugar
- 1/3 cup unsulphured molasses — Grandma's Original Molasses, All Natural Unsulphured, 12 fl oz
- 1 large egg
- 2¼ cups all-purpose flour — King Arthur, All Purpose Unbleached Flour, 5 lb Bag
- 2 teaspoons baking soda
- 1 tablespoon ground ginger — McCormick Ground Ginger, 1.5 oz
- 1 teaspoon ground cinnamon — McCormick Ground Cinnamon, 2.37 oz
- ¼ teaspoon ground cloves
- ½ teaspoon kosher salt
- 1/3 cup granulated sugar, for rolling

HELPFUL TOOLS

- Nordic Ware Naturals Half Sheet, 1-Pack
- OXO Good Grips Medium Cookie Scoop
- Reynolds Kitchens Unbleached Parchment Paper Roll, 45 sq ft

STEPS

1. Heat the oven to 350°F. Line two baking sheets with parchment.
2. Beat the butter and brown sugar until creamy, about 2 minutes. Beat in the molasses and the egg.
3. In a second bowl, stir together the flour, baking soda, ginger, cinnamon, cloves, and salt. Add the dry ingredients and mix just until a soft dough forms. If the dough feels too sticky to roll, chill it for 20 minutes.
4. Scoop 1½-tablespoon portions and roll them into balls, then roll each ball in the granulated sugar. Set them 2 inches apart on the pans.
5. Bake 9 to 11 minutes, until the cookies have puffed, the tops have cracked, and the edges are set. The centers should still look soft. Cool on the pan for 5 minutes, then move to a rack.

Find the tools I use on the recipe page

Cranberry-orange shortbread

Makes about 2 dozen wedges or slices. · Sweets & desserts

A buttery shortbread with bright orange zest and chewy dried cranberries. The dough can be pressed into a pan and sliced into wedges, or rolled into a log and chilled to slice later — useful when you want cookies ready for a cookie swap.

INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 2/3 cup granulated sugar
- 1 teaspoon vanilla extract — McCormick All Natural Pure Vanilla Extract, 4 fl oz
- Zest of 1 orange
- 2¼ cups all-purpose flour — King Arthur, All Purpose Unbleached Flour, 5 lb Bag
- ½ teaspoon kosher salt
- ¾ cup dried cranberries, chopped — Ocean Spray Craisins Original Dried Cranberries, 6 oz Pouch
- 2 tablespoons turbinado or granulated sugar, for sprinkling, optional

HELPFUL TOOLS

- Nordic Ware Naturals Half Sheet, 1-Pack
- Reynolds Kitchens Unbleached Parchment Paper Roll, 45 sq ft

STEPS

1. Heat the oven to 325°F. Line a 9-inch round or 8-inch square pan with parchment, or line a baking sheet if you plan to slice a log.
2. Beat the butter and sugar until smooth and creamy. Beat in the vanilla and orange zest.
3. Add the flour and salt and mix on low until the dough starts to come together. Stir in the chopped cranberries. The dough will look a little crumbly, then hold when pressed.
4. For wedges: press the dough evenly into the pan, smooth the top, and sprinkle with sugar if you like. Bake 30 to 35 minutes, until the edges are pale golden. Cool 10 minutes, then lift out and slice into wedges while it is still slightly warm.
5. For slice-and-bake: roll the dough into a log about 2 inches thick, wrap, and chill at least 1 hour. Slice 1/3-inch rounds, set them on a parchment-lined sheet, and bake 16 to 18 minutes, until the edges just turn gold. Cool on the pan.

Find the tools I use on the recipe page

Peppermint chocolate thumbprints

Makes about 2 dozen cookies. · Sweets & desserts

A soft chocolate cookie with a little well of peppermint chocolate in the center. They look festive on a platter, and you can finish them with crushed candy canes if you have some on hand.

INGREDIENTS

- ½ cup (1 stick) unsalted butter, softened
- ¾ cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract — McCormick All Natural Pure Vanilla Extract, 4 fl oz
- 1¼ cups all-purpose flour — King Arthur, All Purpose Unbleached Flour, 5 lb Bag
- 1/3 cup unsweetened cocoa powder — Ghirardelli Chocolate Unsweetened Cocoa Pouch, 8 oz
- ½ teaspoon baking powder
- ¼ teaspoon kosher salt
- ½ cup semi-sweet chocolate chips, plus ¾ cup more for the filling — Ghirardelli Semi-Sweet Chocolate Premium Baking Chips, 12 oz
- ½ teaspoon peppermint extract, for the filling — McCormick Pure Peppermint Extract, 2 fl oz
- Crushed candy canes, for sprinkling, optional

HELPFUL TOOLS

- Nordic Ware Naturals Half Sheet, 1-Pack
- OXO Good Grips Medium Cookie Scoop
- Reynolds Kitchens Unbleached Parchment Paper Roll, 45 sq ft

STEPS

1. Heat the oven to 350°F. Line two baking sheets with parchment.
2. Beat the butter and sugar until creamy. Beat in the egg and vanilla. In a second bowl, stir together the flour, cocoa, baking powder, and salt. Add the dry ingredients and mix until a soft dough forms, then stir in ½ cup of the chocolate chips.
3. Scoop 1-tablespoon portions and roll them into balls. Set them 2 inches apart on the pans. Press a deep well in the center of each with your thumb or the back of a ½-teaspoon measure.
4. Bake 9 to 11 minutes, until the edges are set. If the wells have puffed, press them gently again while the cookies are hot. Cool on the pan.
5. Melt the remaining ¾ cup chocolate chips in a heatproof bowl set over barely simmering water, or in short bursts in the microwave, stirring until smooth. Stir in the peppermint extract. Spoon a little into each well. Sprinkle with crushed candy canes if you like, and let the chocolate set before you stack them.

Find the tools I use on the recipe page

Maple pecan snickerdoodles

Makes about 2 dozen cookies. · Sweets & desserts

A snickerdoodle with a little maple in the dough and chopped pecans folded through. They roll in cinnamon sugar the usual way, and they bake up soft in the middle with lightly crisp edges. Skip the pecans if you need a nut-free batch.

INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup granulated sugar, plus 3 tablespoons for rolling
- ¼ cup packed light brown sugar
- 3 tablespoons pure maple syrup — Coombs Family Farms Organic Maple Syrup, Grade A Amber, 16 fl oz
- 2 large eggs
- 1 teaspoon vanilla extract — McCormick All Natural Pure Vanilla Extract, 4 fl oz
- 2¾ cups all-purpose flour — King Arthur, All Purpose Unbleached Flour, 5 lb Bag
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- 2 teaspoons ground cinnamon, plus 1 teaspoon for rolling — McCormick Ground Cinnamon, 2.37 oz
- ¾ cup pecan halves, toasted and chopped (optional) — Diamond of California Shelled Pecan Halves, 8 oz

HELPFUL TOOLS

- Nordic Ware Naturals Half Sheet, 1-Pack
- OXO Good Grips Medium Cookie Scoop
- Reynolds Kitchens Unbleached Parchment Paper Roll, 45 sq ft

STEPS

1. Heat the oven to 350°F. Line two baking sheets with parchment. If you are using pecans, toast them in the oven for 6 to 8 minutes until they smell fragrant, then chop and cool.
2. Beat the butter, 1 cup granulated sugar, and the brown sugar until creamy. Beat in the maple syrup, eggs, and vanilla.
3. In a second bowl, stir together the flour, cream of tartar, baking soda, salt, and 2 teaspoons cinnamon. Add the dry ingredients and mix just until combined. Fold in the pecans if using. Chill the dough 20 to 30 minutes if it feels very soft.
4. Stir the remaining 3 tablespoons sugar with 1 teaspoon cinnamon in a small bowl. Scoop 2-tablespoon portions, roll into balls, and coat them in the cinnamon sugar. Set them 2 inches apart on the pans.
5. Bake 10 to 12 minutes, until the edges are set and the tops look puffed and slightly cracked. Cool on the pan for 5 minutes, then move to a rack.

Contains pecans. The nuts are optional if you need a nut-free batch.

Find the tools I use on the recipe page

Cocoa peppermint crinkle cookies

Makes about 2 dozen cookies. · Sweets & desserts

Chocolate crinkle cookies with a little peppermint in the dough, rolled in powdered sugar so they bake up with that snowy, crackled top. They look like the holidays and they keep well in a tin.

INGREDIENTS

- ½ cup (1 stick) unsalted butter, melted and cooled
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon peppermint extract — McCormick Pure Peppermint Extract, 2 fl oz
- 1 teaspoon vanilla extract — McCormick All Natural Pure Vanilla Extract, 4 fl oz
- 2/3 cup unsweetened cocoa powder — Ghirardelli Chocolate Unsweetened Cocoa Pouch, 8 oz
- 1½ cups all-purpose flour — King Arthur, All Purpose Unbleached Flour, 5 lb Bag
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 1 cup powdered sugar, for rolling

HELPFUL TOOLS

- Nordic Ware Naturals Half Sheet, 1-Pack
- OXO Good Grips Medium Cookie Scoop
- Reynolds Kitchens Unbleached Parchment Paper Roll, 45 sq ft

STEPS

1. In a large bowl, whisk the melted butter and granulated sugar. Whisk in the eggs, peppermint extract, and vanilla, then the cocoa, until the mixture is smooth.
2. Stir in the flour, baking powder, and salt just until a thick dough forms. Cover and chill for at least 1 hour, or up to overnight. The dough is much easier to roll when it is cold.
3. Heat the oven to 350°F. Line two baking sheets with parchment. Put the powdered sugar in a shallow bowl.
4. Scoop 1½-tablespoon portions and roll them into balls, then roll generously in the powdered sugar so they are well coated. Set them 2 inches apart on the pans.
5. Bake 10 to 12 minutes, until the cookies have spread, the tops are crackled, and the edges are set. The centers should still look a little soft. Cool on the pan for 5 minutes, then move to a rack.

Find the tools I use on the recipe page

Find the tools I use

Find the tools I use on the recipe page. Each recipe below opens on the Fun Finds From Mom recipe site, where the shopping links live.

Brown-butter chocolate chunk cookies — the Reel recipe

Find the tools I use on the recipe page
https://funfindsfrommom-recipes.pages.dev/recipes/brown-butter-chocolate-chunk-cookies.html

Soft ginger molasses cookies

Find the tools I use on the recipe page
https://funfindsfrommom-recipes.pages.dev/recipes/soft-ginger-molasses-cookies.html

Cranberry-orange shortbread

Find the tools I use on the recipe page
https://funfindsfrommom-recipes.pages.dev/recipes/cranberry-orange-shortbread.html

Peppermint chocolate thumbprints

Find the tools I use on the recipe page
https://funfindsfrommom-recipes.pages.dev/recipes/peppermint-chocolate-thumbprints.html

Maple pecan snickerdoodles

Find the tools I use on the recipe page
https://funfindsfrommom-recipes.pages.dev/recipes/maple-pecan-snickerdoodles.html

Cocoa peppermint crinkle cookies

Find the tools I use on the recipe page
https://funfindsfrommom-recipes.pages.dev/recipes/cocoa-peppermint-crinkle-cookies.html

This pack also lives at https://funfindsfrommom-recipes.pages.dev/cookie-pack.pdf. The recipes here are written for home bakers and are not claimed as kitchen-tested. Fun Finds From Mom