

Six Christmas Cookies in 2 Hours - The Ingredient List (Includes all Recipes):

6 sticks butter plus 1 TBS (3 1/8 cup)
One 14 oz Can Of Sweetened Condensed Milk
1 & 1/2 cups graham cracker crumbs
1 cup Holiday or regular chocolate chips (divided into 1/2 cup portions)
1 cup chopped nuts (I used walnuts)
1 cup Holiday or regular M&M's
1 & 1/2 cups flaked coconut
3 cups mini pretzels
1 box brownie mix
6 eggs
1/2 cup vegetable oil
2 3/4 cup dark or semi-sweet chocolate chips pieces
1 jar caramel sauce
2 1/2 teaspoons Salt
cooking spray
Two 11 oz Bags Reese's Miniature PB Cups
1 1/2 cup granulated Sugar
1/2 cup Light Brown Sugar + 1 cup packed brown sugar
1 cup Peanut Butter
3 1/2 tsp Vanilla extract
1 1/2 cup Flour + 2 2/3 cups all-purpose flour
3/4 tsp Baking Soda + 1 teaspoon baking soda
6 cups Cocoa Krispies Cereal
3 Tbs light karo syrup
1 (10 ounce) package plus 2 heaping cups miniature marshmallows
1 (8-ounce) brick cream cheese
1 (18-ounce) box moist chocolate cake mix
Confectioners' sugar, for dusting
1 cup almond granola
1/2 cup rolled oats
1 -2 tsp of shortening

Tools needed:

Three 13x9 pans
As many mixing bowls as possible
Electric hand mixer
Mini Muffin pan
7 gallon-size Ziploc baggies (for freezing)

Cutting board and knife
Several small microwave-safe bowls
Two spoons
Wooden spoons
A pot
Several cookie sheets
Airtight containers (for freezing)
Rolling pin

Six Christmas Cookies in Two Hours | See pictures and helpful tips at:

<http://chachingonashoestring.com/2014/12/17/six-delicious-christmas-cookies-2-hours/>

Recipe #1:

Chocolate Gooey Butter Cookies

Ingredients:

1 (8-ounce) brick cream cheese, room temperature
1 stick butter, at room temperature
1 egg
1 teaspoon vanilla extract
1 (18-ounce) box moist chocolate cake mix
Confectioners' sugar, for dusting

Step 1: In a large bowl with an electric mixer, cream the cream cheese and butter until smooth.

Step 2: Beat in the egg. Then beat in the vanilla extract.

Step 3: Beat in the cake mix

Step 4: Cover and refrigerate for 2 hours to firm up so that you can roll the batter into balls.

(If baking more cookies, move onto the next recipe while cookie batter chills.)

Preheat oven to 350 degrees F.

Step 5: Roll the chilled batter into tablespoon sized balls and then roll them in confectioner's sugar. Place on an ungreased cookie sheet, 2 inches apart.

Step 6: Bake 12 minutes. The cookies will remain soft and "gooey." Cool completely and sprinkle with more confectioners' sugar, if desired.

Adapted from [Food Network](#)

Recipe #2:

Salted Chocolate Caramel Pretzel Brownies

Ingredients:

3 cups mini pretzels
4 tablespoons melted butter
1 box brownie mix
2 eggs (per the box directions)
vegetable oil
water
3/4 cup chocolate chips (dark or semi-sweet)
1 jar caramel sauce
salt
cooking spray

Step 1: Place pretzels in a gallon sized Ziploc bag and crush as finely as possible with rolling pin.

Step 2: Mix brownie mix with water, eggs, & oil per the box instructions. Add chocolate chips.

Step 3: Spread pretzel crumbs out on bottom of 9×13" baking pan. Drizzle with butter and mix well until pretzels are coated, then press into a crust on bottom of pan.

Step 4: Pour brownie batter evenly over pretzels crust

Step 5: Drizzle caramel over brownie batter in zig-zag motion.

Step 6: Pull a knife through the caramel in alternating directions to create a pretty pattern. Sprinkle with salt.

Step 7: Bake at 350 degrees for approximately 25 minutes. (Check box directions for baking time.) Remove brownies from oven and let cool slightly. While brownies are still warm, cut into squares with plastic knife.

Step 8: Let cool completely, then serve.

Adapted from [Living Well Spending Less](#)

Recipe #3:

Dark Chocolate Chip-Granola Cookies

Ingredients:

2 2/3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup butter, softened
1 cup packed brown sugar
1 cup granulated sugar
2 eggs
2 teaspoons vanilla
1 1/2 cups dark or semi-sweet chocolate chips
1 cup almond granola
1/2 cup rolled oats

Step 1: In a medium bowl stir together flour, salt, and baking soda; set aside. In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar and granulated sugar. Beat until combined.

Step 2: Beat in eggs and vanilla until combined. Gradually add flour mixture, beating just until combined. Stir in chocolate chips, granola, and oats. (To serve now, omit Step 3 and continue as directed in Step 4.)

Step 3: Drop dough by rounded tablespoons or small cookie scoop onto cookie sheets. Freeze until firm. Remove frozen dough mounds from cookie sheets. Place in a Ziploc bag then place in airtight freezer container; cover. Freeze for up to 3 months. When you are ready to bake, simply let the dough defrost in the refrigerator.

Step 4: Preheat oven to 350 degrees F. Place dough mounds about 2 inches apart on greased cookie sheets. Bake for 10 to 14 minutes or until edges are lightly browned. Cool on cookie sheets for 1 minute. Transfer to wire racks; cool.

Adapted from [BHG](#)

Recipe #4:

Christmas Magic Cookies Bars

Ingredients:

1 stick butter (1/2 cup)

One 14 oz Can Of Sweetened Condensed Milk

1 & 1/2 cups graham cracker crumbs

1 cup Holiday or regular chocolate chips (divided into 1/2 cup portions)

1 cup chopped nuts (I used walnuts)

1 cup Holiday or regular M&M's (divided into 1/2 cup portions)

1 & 1/2 cups flaked coconut

Step 1: Unwrap butter and place in 13" x 9" pan. Place pan, with butter, in the oven and turn the oven on to 350°F. Butter can melt in pan while preheating. Keep an eye on it, checking every few minutes and pulling out of the oven when butter is melted. Please be careful while preparing recipe as pan will be very hot.

Step 2: When butter is melted, remove pan from oven and carefully sprinkle the graham cracker crumbs over the melted butter. Press in lightly with fork or back of spoon.

Step 3: Pour sweetened condensed milk over the crumb layer.

Step 4: Sprinkle 1/2 of the chocolate chips, 1/2 of the M&M's & the nuts over the sweetened condensed milk layer. Sprinkle coconut on top, followed by remaining chocolate chips & M&M's.

Step 5: Bake in oven for 25-30 minutes or until lightly browned. Remove from oven. Allow bars to cool completely.

Adapted from [In Katrina's Kitchen](#)

Recipe #5:

Reese's Chocolate Peanut Butter Rice Krispie Treats

Ingredients:

6 cups Cocoa Krispies Cereal
16-18 Reeses Peanut Butter Cups, diced
5 Tbs butter
3 Tbs light karo syrup
1 (10 ounce) package plus 2 heaping cups miniature marshmallows
1/3 cup peanut butter
1/2 cup chocolate chips
1 -2 tsp of shortening

Step 1: In a large bowl, combine cereal and diced Reeses. Set aside. Spray a 9 x 13 in. pan with cooking spray and set aside.

Step 2: In a large pot melt butter over low heat. Add karo syrup and marshmallows and stir continuously until mixture is smooth.

Step 3: Remove from heat and add cereal mixture into the pot and fold together just until cereal is evenly coated. (Peanut butter cup pieces will fall apart as you fold together your ingredients, so don't over mix this.)

Step 4: Press mixture into the sprayed 9 x 13 in. pan. Set aside.

Step 5: In a small microwave safe bowl, add peanut butter. Microwave for 30 seconds to a minute to melt. With a spoon, sprinkle peanut butter over tops of Rice Krispie treats in a zigzag fashion.

Step 6: In a separate small microwave safe bowl, melt chocolate chips and shortening at 30 second intervals, stir between intervals, until smooth. Set aside to let cool slightly.

Step 7: Repeat step 5 with chocolate.

Step 8: Either let treats sit at room temperature to allow chocolate to set up, or you can pop the pan into the fridge for about 5 minutes to speed up the process.

Adapted from FoodSnots.com

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Recipe #6:

Homemade Reese's Peanut Butter Cup Cookies

Ingredients:

11 oz Bag Reese's Miniature Peanut Butter Cups

½ cup softened Butter

½ cup Sugar

½ cup Light Brown Sugar

½ cup Peanut Butter

1 Egg

½ tsp Vanilla

1½ cup Flour

¾ tsp Baking Soda

½ tsp Salt

Step 1: Combine butter, sugars, peanut butter, egg and vanilla and beat until fluffy.

Step 2: Combine flour, baking soda and salt and gradually add to the butter mixture.

Step 3: Beat until well blended. (To serve now, omit Step 4 and continue as directed in Step 5.)

Step 4: Drop dough by rounded tablespoons onto cookie sheets. Freeze until firm. Remove frozen dough mounds from cookie sheets. Place in a Ziploc bag then place in airtight freezer container; cover. Freeze for up to 3 months. When you are ready to bake, simply let the dough defrost in the refrigerator.

Step 5: Form into 1 inch balls and drop into cups on small muffin pan.

Step 6: Bake for about 8 to 10 minutes at 350 degrees or until puffy and lightly brown.

Step 7: Press unwrapped peanut butter cup in center of each cookie and allow to cool completely in muffin pan.

Adapted from [I Save A2Z](#)