



PRINTABLE HOLIDAY KITCHEN SINK COOKIES RECIPE CARD TAGS

Simply print and cut!

HAPPY HOLIDAYS

from your local





HOLIDAY KITCHEN SINK COOKIES

COOK TIME
12-15 Min

INGREDIENTS

DRY INGREDIENTS:
½ cup White Sugar
1½ cup Brown Sugar, Packed
1½ cup All-Purpose Flour
½ teaspoon Baking Soda
½ teaspoon Baking Powder
2 teaspoons Salt
1½ cup Oats (Quick or Regular)
1½ cups of your favorite mix-ins

WET INGREDIENTS:
2 sticks (½ lb.) Salted Softened Butter
(use ¾ stick per jar)
3 whole Large Eggs (use 1 egg per jar)
1 tablespoon Vanilla Extract (use 1
teaspoon per 1 jar)

DIRECTIONS

MAKE AHEAD JAR DIRECTIONS:

Combine all dry ingredients in a large bowl and mix well. Then, split between 3 large glass jars. Finally, print gift tags with directions and attach with holiday ribbon.

BAKING DIRECTIONS:

Preheat oven to 375 degrees. Cream wet ingredients (butter, eggs, and vanilla) together until fluffy. Then, pour in the dry ingredients (all ingredients in the jar) and mix until fully combined. Use a cookie scoop to scoop balls of dough onto a cookie sheet. Bake until golden brown, about 12 minutes, then allow to cool on a rack. Enjoy!



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