

# Cookie Mania Night

**A fun night filled with cookie fun!**

## Book:

**If You Give a Mouse a Cookie  
The Duckling Gets a Cookie  
The Gingerbread Man**

## Shows:

**Nailed It  
Sugar Rush  
Cookie Bake Off  
Be Our Guest**

**Kids Baking Championship  
Crazy Cookie Builds  
Cookie Wars**

## Snacks:

**Have fun creating cookies with our cookie recipe page!  
Decorate some cookies with homemade marshmallow paint:**

<https://thedecoratedcookie.com/edible-marshmallow-paint/>

## Cookie Activities:

**Make some Cookie Jar RAK's (random act of kindness) with our recipes and tag pages.**

**Have fun with our blind cookie taste test page.**

**Get Moving with our gingerbread gross motor movement dice.**

**Have some messy fun by painting with cookie cutters.**

## Or try some of these other activities:

**Chocolate Chip Cookie STEM excavation- <http://jdaniel4smom.com/2017/08/stem-chocolate-chip-cookie-excavation-printable.html>**

**Felt Cookie set- <https://www.teach-me-mommy.com/felt-cookies-baking-set/>**

**Sugar Cookie Cloud Dough- [http://frogsandsnailsandpuppydogtail.com/sugar-cookie-cloud-dough/#\\_a5y\\_p=4597522](http://frogsandsnailsandpuppydogtail.com/sugar-cookie-cloud-dough/#_a5y_p=4597522)**



## Chocolate Chip Cookie Jars Mix

### Ingredients:

1 3/4 cups all-purpose flour

3/4 teaspoon baking soda

3/4 teaspoon salt

1/2 cup granulated sugar

3/4 cup packed brown sugar

1 1/2 cups (9 ounces) semi-sweet chocolate chips

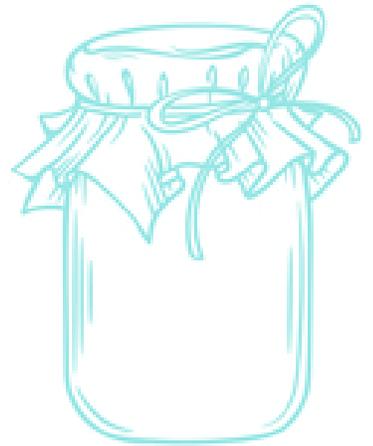
1 quart size mason jar

### Directions:

Combine flour, baking soda, and salt in small bowl. Place mixture in 1-quart jar. Now for the tip to getting your mix to look “pretty,” use the back of a spoon to pack the flour mixture down around the outside of the jar. Add the brown sugar next using the same method to pack it down in the jar.

Finish by adding the sugar and top with the chocolate chips.

<https://thehappierhomemaker.com/easy-chocolate-chip-cookie-mix-in-a-jar/>



## Lemon White Chocolate Chip Cookies

### Ingredients:

1 quart Mason Jar

1 box Lemon Cake Mix {15.5 oz.}

1 bag White Chocolate Baking Chips {12 oz.}

### Instructions:

Pour all of the cake mix package into your quart-sized wide mouth Mason Jar and gently pat down the top.

Top off with 1/2 of the bag of white chocolate chips.

Print this FREE DIY Printable PDF file {Lemon White Chocolate Cookies in a Jar Tags} on card stock and cut out.

Attach recipe tags to front and back of jar with glue dots.

This recipe is for one jar.

Enjoy!

<http://www.culdesacool.com/2017/11/17/5-diy-baked-gifts-in-a-jar-with-free-printable-recipe-tags-part-2/>



## FUNFETTI COOKIES IN A JAR MIX:

### Supplies Needed:

1 quart jar

1 white cake mix

1 container of multicolored sprinkles

Printable Tags (below)

Ribbon

Tissue paper (optional)

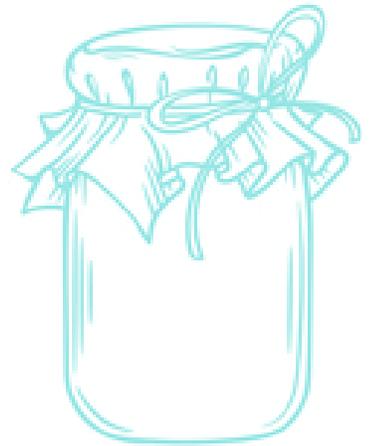
### Assembly Instructions:

Pour the cake mix into your jar. Tap the jar against your counter a little to get the cake mix to settle into place.

Pour about half of your container of sprinkles into the jar.

If you have extra space at the top you can crumple some colorful tissue paper and place it in your jar to fill the extra space. (And it will still look cute!)

<https://fun-squared.com/funfetti-cookies-jar-mix/>



### Ingredients

1 1/2 cups all purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 cup M&M's

1/3 cup light brown sugar packed

1/2 cup granulated sugar

1-quart Mason jar

### Instructions

#### Assembling jars:

Combine flour, baking powder, baking soda, and salt in a small bowl. Pour into the bottom of a 1-quart mason jar (I rolled up a paper plate to use as a funnel). Top the flour mixture with M&M's, dropping them in lightly, so that they don't sink into the flour. Top the M&M's with brown sugar, and then granulated sugar (use a spoon to carefully scoop the sugars into the jar). Seal with the lid and decorate with ribbon and fabric.

[https://celebratingsweets.com/wprm\\_print/8093](https://celebratingsweets.com/wprm_print/8093)



## Unicorn/ Mermaid Cookie Jars

### Ingredients

1 1/2 cups all purpose flour	1/3 cup light brown sugar packed	Gel food colorings
1 teaspoon baking powder	½ cup EACH pearl chocolate candies in green and blue	
1/2 teaspoon baking soda	1 - 1.5 cup white chocolate chips	
1/4 teaspoon salt	Sprinkles (if desired, used in Unicorn Cookie jars)	
1/2 cup granulated sugar	1-quart Mason jar	

Mix the flour, baking powder, baking soda, and salt in a bowl. Whisk to combine. Use a canning funnel, (or a rolled sheet of paper turned into a funnel) to pour in the flour. Shake jar to evenly distribute the flour mix, then tap gently on the counter several times to get the flour to settle and pack itself in. Pour your granulated sugar into a bowl, and add 2 drops of your blue gel food coloring. Mix really well, to evenly distribute the color. (For unicorn cookies tint your sugar pink or purple.) Use the funnel again, to pour your sugar layer on. I found that pouring my sugar around the edges of the funnel (rather than straight down) gave me a much more even layer. Again, tap your jar gently on the counter to settle the sugar layer. Same deal with your brown sugar. Now, use a spoon to tamp the brown sugar down, packing it more firmly around the edges of the jar, and leaving a small (but still packed) hill in the middle. Pour in your green candies into the jar, and gently shake to evenly distribute. (For unicorn cookies pour in purple, white & silver sprinkles, purple sugar pearls. Then add 1 Tablespoon of rainbow pearl sprinkles, allowing them to settle down in between the candies.) Next layer in 1 cup of your white chocolate chips. (Same for Unicorn cookies.) On top of these add your blue candies. (For unicorn cookies then add rainbow heart candies or more candies.) Now, if you have any space left in the top of your jar, fill it in with more white chocolate chips. You want the jars to be packed pretty tight, so that the layers don't get mixed up.



<https://www.craftster.org/forum/index.php?topic=454653.0>

## Cranberry White Chocolate Oatmeal Cookie in a Jar

### INGREDIENTS

1 Quart Mason Jar	1/8 tsp Baking Soda
1/3 cup Sugar	1/8 tsp Salt
1/3 cup packed Brown Sugar	1 cup Quick Cooking Oats
3/4 cup Flour	1 cup Dried Cranberries
1/2 tsp Baking Powder	1 cup White Chocolate Chips

### Directions

Place sugar in the jar.

Tamp down to create clean layers.

Place brown sugar in the jar.

Tamp down to create clean layers.

Combine flour, baking soda, baking powder and salt in a separate bowl and mix.

Add to jar and tamp down.

Layer in the oats, cranberries, and white chocolate chips, tamping between layers.

Seal with lid and decorate.



[https://thriftyjinxy.com/cranberry-white-chocolate-oatmeal-cookie-jar-recipe-free-printable-labels-2/?utm\\_source=pinterest&utm\\_medium=social&utm\\_campaign=social-pug](https://thriftyjinxy.com/cranberry-white-chocolate-oatmeal-cookie-jar-recipe-free-printable-labels-2/?utm_source=pinterest&utm_medium=social&utm_campaign=social-pug)

## **Chocolate Chip Cookies**

**Preheat oven to 375 F.**

**Beat 3/4 cup softened butter/ margarine, 1 large egg, and 3/4 tsp vanilla in a large bowl until blended. Add in the cookie mix; mix well, breaking up any clumps. Drop by rounded tablespoon onto an ungreased baking sheet. Bake for 9-11 minutes or until golden brown. Cool on baking sheet for 2 minutes and then transfer to a wire rack to cool completely. Makes about 2 dozen cookies**

## **Lemon White Chocolate Chip Cookies**

**Heat oven to 350 F. Beat together 2 eggs and 1/2 cup vegetable oil or canola oil in a medium bowl. Pour in entire contents of jar, and stir well with a spoon. Chill dough for 30 minutes to 1 hour. Drop onto ungreased cookie sheet in rounded balls. Bake 8-9 minutes or until done. Makes approx. 2 dozen.**

**Chocolate  
Chip  
Cookies**

**Lemon  
White  
Chocolate  
Chip Cookies**

## **Funfetti Cookies**

**Add 1/2 cup softened margarine or butter and 1 egg to the cookie mix and combine. Drop tablespoons of dough onto a greased cookie sheet 2 " apart.**

**Bake for 8-10 minutes at 350 F.**

## **M&M Cookies**

**In a large bowl, whisk 1/2 cup of melted and cooled unsalted butter, 1 large egg, and 2 teaspoons vanilla extract. Add the contents of the jar and gently stir with a wooden spoon or rubber spatula until combined (dough will be crumbly). Chill for 30 minutes.**

**Form golf ball sized portions of dough, pressing firmly as you form the ball. Place the dough balls onto lined baking sheets. Bake at 350°F for 8-10 minutes, until the edges are set and the centers of the cookies are still slightly underdone. Place baking sheets on a rack to cool.**

**Funfetti  
Cookies**

**M&M  
Cookies**

### **Unicorn/Mermaid Cookies**

**Pour the contents of the jar into a large bowl and stir to combine. Add 1/2 cup of barely melted (not hot) unsalted butter, 1 beaten egg, and 2 teaspoons vanilla extract. Stir until combined. Chill for 30 minutes.**

**Make golf ball sized portions of dough and place the dough balls onto lined baking sheets. Bake at 350°F for 8-10 minutes, until the centers of the cookies are just barely set.**

### **White Chocolate Cranberry Cookies**

**Preheat oven to 375 F.**

**Beat together 1/2 cup softened butter or margarine, 1 large egg and 1 tsp vanilla in a large bowl until well blended. Add this cookie mix and mix well. Cover and refrigerate 30 minutes. Place tablespoon sized balls onto an ungreased cookie sheet 2 inches apart. Bake 8-10 minutes or until golden brown. Cool on baking sheets for 2 minutes; then move to a wire rack to cool completely.**

**Makes about 18 cookies.**

**Unicorn/  
Mermaid  
Cookies**

**Cranberry  
White  
Chocolate  
Oatmeal  
Cookies**

# Perfect Cookie Base

## Ingredients:

**2 cups flour**

**1 Tbsp cornstarch**

**1 tsp baking soda**

**3/4 tsp kosher salt**

**3/4 cup butter, room temperature**

**3/4 cup dark brown sugar**

**1/2 cup granulated sugar**

**1 egg**

**1 Tbsp vanilla**

**1 1/2 cups your favorite candy or chocolate chips**

## Instructions:

**Preheat oven to 350°F. Line baking sheet(s) with parchment paper, set aside**

**In medium bowl whisk together flour, cornstarch, baking soda and salt. Set aside.**

**In mixer cream butter and both sugars together on medium speed, beating until light and fluffy 2-3 minutes. Turn mixer to low and add in egg and vanilla. Turn mixer back up to medium and mix until incorporated, scraping sides when necessary.**

**Turn mixer to low and add in flour mixture until dough comes together.**

**Stir in candy until evenly distributed.**

**Drop by heaping tablespoon onto lined baking sheet and bake for 8-9 minutes until edges are just golden. Make sure not to over bake.**

**Remove from oven, let cool on baking sheet for 3 minutes, and then transfer to wire rack to finish cooling.**

## Notes:

**When adapting this recipe...feel free to swap out vanilla extract for another flavor for an extra twist!**



# Blind Cookie Taste Test

**Have 6 different types of cookies (be it store bought or homemade). The players will be blindfolded and then will take turns trying their cookie. They will make their guess and then rate the cookie on a scale of 1-10. You can also do this taste test without the blindfold and instead just rate each cookie.**

	<b>Flavour Guess</b>	<b>Actual Flavour</b>	<b>Rating (1-10)</b>
<b>Cookie A</b>			
<b>Cookie B</b>			
<b>Cookie C</b>			
<b>Cookie D</b>			
<b>Cookie E</b>			
<b>Cookie F</b>			