

10 Christmas
Cookie Recipes

to Make in **10** Minutes or Less



FAVEHEALTHYRECIPES





10 Christmas Cookie Recipes to Make in 10 Minutes or Less

Copyright 2012 by Prime Publishing LLC

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders.

When used, trademarks are for the benefit of the trademark owner only.

Published by Prime Publishing LLC, 3400 Dundee Road, Northbrook, IL 60062 – www.primecp.com



[Free Recipes from Mr. Food](#)

[Free Recipes](#)

[Free Lighter Recipes](#)



[Free Recipes to Make in Your Slow Cooker](#)

[Free Copycat Recipes](#)



[Free Casserole Recipes](#)



[Free Gluten-Free Recipes](#)

Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>



10 Christmas Cookie Recipes to Make in 10 Minutes or Less

Cover Photo Credits

Thanks to the following bloggers for their photos on our ecookbook cover:

[Stephanie Hann](#) from Cookin' Cowgirl

Kim Morris from Mo'Betta

Dorothy Delaney from Raw Food Blog



Letter from the Editors

Dear Healthy Cooking Enthusiast:

Making holiday desserts has never been easier. With this collection of Christmas dessert recipes from some of the highest-ranked bloggers, you can make memorable desserts the entire family will enjoy.

This fantastic eCookbook from FaveHealthyRecipes.com, ***10 Christmas Cookie Recipes to Make in 10 Minutes or Less***, provides you with the quick and easy recipes you will need to keep your guests talking and keep your kitchen smelling great. Thanks to this definitive collection of delicious easy dessert recipes, throwing a great Christmas party has never been easier.

The free eCookbook contains only top-notch dessert recipes, including some of the best no-bake cookie recipes we could find. Regardless of your reason for wanting healthy recipes, know that this list has dishes that you are sure to devour.

The recipes in this crowd-pleasing collection are fun and easy, and all of them are delicious. Make one or make several, and discover the delights that can be found during the holidays!

For additional healthy recipes, be sure to visit [FaveHealthyRecipes.com](http://www.FaveHealthyRecipes.com). While you're there, [subscribe to our free healthy recipes newsletter](#), *Quick and Healthy Recipes*, to get free recipes delivered to your inbox every week.

Enjoy all of these easy Thanksgiving dessert recipes!

Sincerely,

The Editors of FaveHealthyRecipes

<http://www.FaveHealthyRecipes.com/>



TABLE OF CONTENTS

Very Festive Christmas Cookies.....	6
Thin Mint Truffles.....	6
Red Velvet Brownie Truffles	7
Chocolate Covered Peanut Butter Treats	7
Simple No Bake Eskimo Cookies.....	8
No Bake Pistachio Honey Bites.....	9
For Christmas and Other Occasions	10
Dollar Store No Bake Cookies.....	11
Fast No Bake Caramel Cookies	11
No Bake Almond Joy Bites.....	12
No Bake Cocoa Coconut Cookies.....	13
No Bake Nutella Oatmeal Cookies.....	15



Very Festive Christmas Cookies

Thin Mint Truffles

By [Stephanie Hann from Cookin' Cowgirl](#)

If you're looking for a quick and easy cookie recipe that combines the chocolate and mint combination, look to this recipe for Thin Mint Truffles. This is a no bake cookie recipe that can be whipped up in no time at all. It can also be used as a fun activity with the kids during the holidays. Dip these delectable treats in whatever color frosting fits

Ingredients

- 1 9-oz. box Girl Scout Thin Mints (or Keebler's Grasshopper Cookies)
- 4 oz. fat-free cream cheese, slightly softened
- 8 ounces Guittard's green mint chips
- 8 ounces white chocolate chips or white chocolate bark
- 1/2 cup chopped pecans
24 wooden craft sticks

Instructions

1. In a food processor, pulse the Thin Mints a few times, and then blend them down until they are just crumbs.
2. Next, mix in the cream cheese and crumbs together in a bowl until well incorporated
3. Roll the mixture into 1 inch size balls, and place them on a wax paper covered baking sheet.
4. Place the baking sheet in the fridge for about 30 minutes, so the balls are easier to dip in the chocolate and do not fall apart.
5. Once the truffles have been in the fridge for a while, melt the green mint chips in a double broiler or a microwave safe bowl.
6. Roll half of the truffles in the green mint chocolate, and place them back on the wax paper. Melt the white chocolate and roll the remaining truffles.
7. Drizzle the white chocolate over the green truffles. Do the same with the mint chocolate over the white truffles.
8. Place the baking sheet back in the fridge so that the chocolate can set.



Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at

<http://www.FaveHealthyRecipes.com/>



Red Velvet Brownie Truffles

By [Stephanie Hann from The Cookin' Cowgirl](#)

These little treats are perfect for the holidays. From taste to look and decoration, these are the perfect no bake cookies to serve at your holiday party or give as a gift in an adorable cookie basket.

Ingredients

- 1 pan red velvet brownies, prepared and cooled
- 12 oz. whipped cream cheese frosting
- 12 oz. bag white chocolate chips
- Sprinkles for decorating

Instructions

1. With a fork, break of the cooled pan of brownies into crumbs and pour them into a large bowl. Add frosting and mix until it is all incorporated.
2. Roll the mixture into balls and place them on a wax paper lined baking sheet. They will be slightly marbled looking. Place the baking sheet in the freezer for about 30 minutes so the truffles get nice and cold.
3. After the truffles have chilled in the freezer, melt the white chocolate in a bowl. You may want to do this in two batches so that you don't have to re-melt the chocolate. Remove truffles from freezer and dip each one in the chocolate, and place back on the baking sheet. After you have dipped 2 or 3 truffles, pour the sprinkles on top before the chocolate hardens. Once all the truffles are done, place the baking sheet in the fridge for 20 minutes, so the chocolate can set.



Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>



Chocolate Covered Peanut Butter Treats

By [Stephanie Hann from Cookin' Cowgirl](#)

When you just have to have that perfect blend of sweet and salty, try these Chocolate Covered Peanut Butter Treats. This is a no bake recipe, with the option of using a healthier peanut butter substitute. This is a great party idea!

Ingredients

- 15-oz. jar creamy, natural peanut butter
- 1 stick of butter, softened
- 3 cups powdered sugar
- 1 tsp vanilla
- 1/2 tsp salt
- Chocolate and white chocolate (or candy discs)
- Chopped nuts (optional)
- Lollipop sticks
- Stickers for the end (optional)

Instructions

1. Start by mixing peanut butter, butter, powdered sugar, vanilla and salt in a bowl.
2. After it is mixed, start forming your cubes and balls. Place them on a silpat or parchment paper lined pan.
3. Refrigerate for at least 30 minutes. While those are chilling, toast a handful or two of hazelnuts in a small skillet for a few minutes. Do not let them burn. When they have cooled a bit, finely chop them and place them in a small bowl for rolling.
4. Place chocolate or candy discs in microwave bowl and melt. Put lollipop sticks in the peanut butter cubes and start dipping in chocolate. Dip in chopped nuts if desired, and place on parchment paper again to harden.





Simple No Bake Eskimo Cookies

Beat the heat with Simple No Bake Eskimo Cookies! No oven is required, so these easy no bake cookies won't overheat your kitchen and they'll leave you thinking about igloos and polar bears.

Ingredients

- 3/4 cup margarine
- 3/4 cup sugar substitute
- 1 tablespoon water
- 3 tablespoons unsweetened cocoa powder
- 2 cups quick-cooking oatmeal
- 1 1/2 teaspoons vanilla extract
- 1/3 cup powdered sugar

Instructions

1. Soften margarine in a glass cup or bowl at low power in the microwave oven for about 1 minute. Add sugar substitute, cream with a wooden spoon until smooth and creamy.
2. Add water, unsweetened cocoa powder and oatmeal and mix well. Cover with plastic wrap and chill in refrigerator for 2-3 hours.
3. Pour powdered sugar into a small dish.
4. Use a teaspoon and cut off small pieces of dough (about size of walnut) and shape into balls.
5. Roll balls in powdered sugar. Store cookies in covered container in refrigerator.



Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at

<http://www.FaveHealthyRecipes.com/>



No Bake Pistachio Honey Bites

By [Dorothy Delaney from Raw Food Blog](#)

If you are looking for truly healthy dessert recipes that are insanely easy to make, then these no bake cookies are ideal for you. Made with pistachios, cardamom, ginger and cloves, these No Bake Pistachio Honey Bites are some of the tastiest and most unique raw food options you are bound to come across.

Ingredients

- 1 cup pistachios, ground into a paste
- 3 tablespoons coconut butter
- 3 tablespoons raw honey
- 2 cardamom pods, ground (or 1/8 teaspoon cardamom powder or 2 drops Cardamon Essential Oil)
- 1/8 teaspoon ginger
- 1/8 teaspoon cloves
- 1 pinch vanilla powder
- 2 pinches Himalayan salt

Instructions

1. Grind the pistachios into a paste.
2. Add the rest of the ingredients in a food processor and blend until combined fully.
3. Roll into tiny balls, mold into squares or other shapes.



Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>



For Christmas and Other Occasions

Dollar Store No Bake Cookies

Dollar store food is about to get a makeover! These Dollar Store No Bake Cookies recipe will change what you think you know about healthy no bake cookies recipes. Loaded with oats, raisins and jam, these cookies are a flavor powerhouse. As a bonus, this is one of the best no bake dessert recipes to serve to guests as it contains no dairy, eggs or peanut butter.

Ingredients

- 3 cups quick oats
- 4 cups low fat soymilk
- 1 cup raisins
- 1 can (15.5 ounces) garbanzo beans
- 1 1/2 cups all natural trail mix
- 1/4 cup sugar free vanilla syrup
- 1/2 cup raspberry jam



Instructions

1. In a large bowl, mash the chickpeas and set aside.
2. In a medium saucepan over medium heat, add 2 cups oats, soymilk and raisins. Cook until the oats are no longer raw and no liquid remains, about 5 to 10 minutes.
3. Add the trail mix, syrup and raspberry jam to the chickpeas and thoroughly combine.
4. Add the cooked oats to the large bowl and mix to combine. Add the additional cup of oats, and thoroughly combine.
5. Form individual servings from the oat mixture and place on a baking pan. Place the pan and the cookies in the freezer until everything is set, about 30 minutes.



Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>



Fast No Bake Caramel Cookies

Don't use your oven next time you want cookies, try making our Fast No Bake Caramel Cookies instead! Easy no bake cookies mean there's no time waiting for the oven to preheat, and they're simply delicious!

Ingredients

- 2 cups sugar substitute
- 3/4 cup margarine
- 1 can (6-ounce) evaporated skim milk
- 1 small package instant sugar-free butterscotch pudding mix
- 2 1/2 cups quick oats

Instructions

1. Combine first 3 ingredients in saucepan, bring to a boil.
2. Add sugar-free pudding and oats, remove from heat.
3. Drop by spoonfuls on waxed paper.
4. Let cool 15 minutes.



Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>



No Bake Almond Joy Bites

By [Kim Morris from Mo'Betta](#)

Finding no bake desserts that are this good, and this good for you, is not an easy task. Luckily there's this No Bake Almond Joy Bites recipe from Kim of Mo'Betta. This is one of the easiest healthy dessert recipes to make, as you basically have to just mix together 8 heart healthy and all-natural ingredients.

Ingredients

- 1 cup dates, pitted
- 1/2 cup almonds
- 1/4 cup oats
- 1/4 cup coconut
- 1/2 teaspoon vanilla extract
- 1 pinch salt, to taste
- Shredded coconut and chocolate chips, for rolling

Instructions

1. Blend dates, almonds, oats, coconut, vanilla and salt in a food processor (blender or Magic Bullet). Blend well.
2. Form 1-inch balls and roll them in shredded coconut and chocolate chips.



Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>



No Bake Cocoa Coconut Cookies

Craving chocolatey cookies but don't want to turn on the oven? With healthy ingredients alternatives, these No Bake Cocoa Coconut Cookies are easy no bake cookies that won't ruin your diet!

Ingredients

- 3 cups rolled oats
- 1/2 cup walnuts, finely chopped
- 7 tablespoons unsweetened cocoa powder
- 1/2 cup coconut flakes
- 2 cups sugar substitute
- 1/2 cup trans-fat free vegetable shortening
- 1/2 cup evaporated skim milk

Instructions

1. In large bowl, mix oats, walnuts, cocoa powder and coconut.
2. In saucepan, combine the sugar substitute, vegetable shortening and milk. Bring to a boil.
3. Stir until smooth, pour over the dry mixture and blend thoroughly.
4. Space spoonfuls of dough 1 1/2 inches apart onto wax paper on sheet pans or flat surface.
5. Let cool. Set for 1 hour.



Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>



No Bake Nutella Oatmeal Cookies

By [Anne Colagioia from EZ Gluten Free](#)

For a no bake cookies recipe that no one can resist, make a batch of Anne Colagioia's No Bake Nutella Oatmeal Cookies. Not only are these gluten free, but they also call for only five ingredients. This may be the greatest no bake cookie recipe of all time.

Ingredients

- 1 1/2 cups rolled oats
- 1/2 cup Nutella hazelnut spread
- 1/3 cup sugar
- 2 tablespoons butter
- 1/4 cup milk

Instructions

1. Add the butter, milk and sugar to a medium saucepan over a medium heat and stir continuously until the mixture comes to a rapid boil. Continue stirring as the mixture boils for 1 full minute.
2. Remove the pan from the heat and stir in the Nutella until it is well incorporated.
3. Stir in the oats and drop by rounded teaspoonfuls onto a sheet of waxed paper.
4. Depress the cookies with a fork to achieve your desired height then allow the cookies about one hour to set before serving.



Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>



Thank you to all the bloggers who made this eCookbook possible!



Stephanie Hann from [Cookin' Cowgirl](#)

Stephanie is the developer of the Cookin' Cowgirl blog which focuses on healthy dishes and indulgent desserts. As a health promotions grad from Oklahoma State University, she understands the importance of a healthy lifestyle and often lightens up heavy classic dishes.



Anne Colagioia from [EZ Gluten Free](#)

Anne produces videos that showcase her own gluten free recipes in an easy to follow how-to format. She also blogs about her culinary creations on her blog aptly called, EZ Gluten Free. Her goal is to provide easy, affordable, gluten free recipes that the average cook can tackle with relative ease.

Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>



Kim Morris from [Mo'Betta](#)

"I'm a mother of 3 who is a recovering microwave addict. All of my "home cooked" meals came from a can or box, with plenty of fast-food and junk along the way. Then, I got a wake-up call – my husband was diagnosed with Type II Diabetes. About a year after that, my little boy was diagnosed with food allergies (eggs, peanuts, tree nuts). Needless to say, our dietary habits had to change. I started my blog as a way to chronicle my cooking 'adventures', and hopefully help some other folks along the way. I now focus my cooking on healthier ingredients, and work on making family-friendly, allergy-safe meals and snacks. You know, I try to make them a little Mo'Betta!"



Dorothy Delaney from [Raw Food Blog](#)

Dorothy Delaney, Sifu Dorothy, is a Tai Chi and Yoga Instructor who works with people with disabilities, helping them find work through their local Montana program. She started out as a vegetarian, then went vegan, and has been practicing the raw food diet for over three years.

Find hundreds of free healthy recipes, cooking tips, healthy lifestyle tips and more at <http://www.FaveHealthyRecipes.com/>