



Classy Cookie Exchange PARTY THEME KIT

OVERVIEW:

You've got your theme set for your holiday party, and you've sent out the invitations. All that's left is preparing for the big event!

Use the printables in this kit to help you. It has some great decoration printables, as well as a delicious recipe to make—all of which are perfect for your party's theme. Before you know it, you'll be prepared for your party and ready to start welcoming guests!

WHAT'S INCLUDED:

- Featured Party Recipe
 Sweet Jam Roll-Ups
- Printable Option #1
 Party Tent Cards
- Printable Option #2
 Cookie Take-Home Box Tag
- Printable Option #3
 Cookie Exchange Contest Ballots





FEATURED PARTY RECIPE: Sweet Jam Roll - Ups

Sweet Jam Roll-Ups

INGREDIENTS

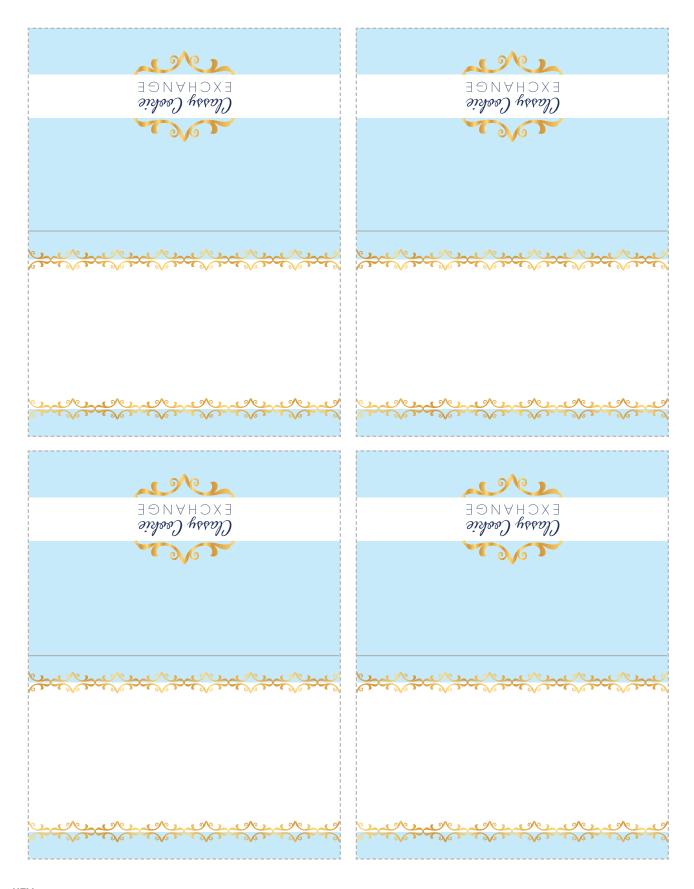
8 oz. cream cheese, softened 2 sticks of salted butter, softened 2½ c. flour 1 (15-18-oz.) jar of jam or preserves Powdered sugar

MAKES ABOUT 60 COOKIES

INSTRUCTIONS

- 1. Preheat the oven to 375°F.
- Combine the cream cheese and butter with an electric mixer until mixture is fluffy. Slowly spoon in the flour, approximately ½ cup at a time.
- Once dough is formed, make a small log, cover with plastic wrap, and refrigerate for about 15–20 minutes.
- 4. Lightly dust two sheets of wax paper with flour. Cut about a 2-inch slice of dough away from your log, and roll out in between the wax paper. (As you do, make sure the dough isn't sticking to the wax paper.) Roll out dough so it is slightly thinner than a piecrust.
- Peel away the top layer of wax paper, and cut circles in the dough with a glass. Remove one circle at a time, and fill with about ¼ teaspoon of jam. Fold two ends of the dough over, pinch it closed, and fold it down.
- 6. Place on cookie sheet, and bake for 20 minutes, or until lightly golden.
- Remove the cookies from the oven, and allow them to cool on a wire rack. Once cooled, sprinkle with powdered sugar.









TIP: Use a single hole punch to punch a hole where indicated. Then use string to tie the tag around your take-home boxes.

