



# HOLIDAY SANTA KIT

A downloadable delight for Santa!

## 1. MAIL SANTA YOUR LIST!

Santa loves to hear from you. Print out this list and fill it out.  
Ask an adult to mail it for you.



Dear Santa,

Here are some special things I would like this year:

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Thank You!

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## 2. BAKE SANTA SOME COOKIES

Use the recipe to make Santa his favorite cookies.  
He is working a long, long night! He will be hungry!

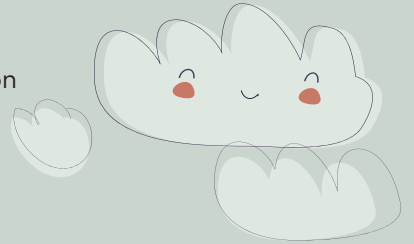
# Santa's Favorite Cookie Recipe

## INGREDIENTS

1 cup plus 2 tablespoons all purpose flour  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup packed light brown sugar  
6 tablespoons unsalted butter, melted and cooled  
1/4 cup granulated sugar  
1 large egg  
1 teaspoon vanilla extract  
3/4 cup bittersweet or semisweet chocolate chips

## BAKING EQUIPMENT

Rimmed baking sheet  
Parchment paper  
2 bowls (1 medium, 1 large)  
Whisk  
Rubber spatula  
1-tablespoon measuring spoon  
Oven mitts  
Cooling rack  
Spatula



## STEP 1

Adjust oven rack to lower-middle position and heat oven to 325 degrees. Line rimmed baking sheet with parchment paper. Parchment paper prevents the cookies from sticking to the baking sheet.

## STEP 2

In medium bowl, whisk together flour, baking soda, and salt.

## STEP 3

In large bowl, whisk brown sugar, melted butter, and granulated sugar until smooth. Add egg and vanilla and whisk until well combined.

## STEP 4

Add flour mixture and use rubber spatula to stir until just combined and no streaks of flour are visible. Add chocolate chips and stir until evenly combined. (If dough is really sticky, place bowl in refrigerator for 15 to 30 minutes before proceeding with step 5.)

## STEP 5

Use your hands to roll dough into 12 balls (about 2 tablespoons each). Place dough balls on baking sheet, leaving space between balls. Leave 2 inches between dough balls, arranging them in staggered rows so they don't melt into each other.

## STEP 6

Place baking sheet in oven. Bake cookies until edges are set and beginning to brown but centers are still soft and puffy, 15 to 20 minutes.

## STEP 7

Use oven mitts to remove baking sheet from oven (ask an adult for help). Place baking sheet on cooling rack and let cookies cool on baking sheet for 10 minutes. Leave cookies on baking sheet for 10 minutes so they can firm up.

## STEP 8

Use spatula to transfer cookies directly to cooling rack and let cool for 5 minutes before serving. Makes 12 cookies.

Santa's going to love these!



### 3. MAKE REINDEER FOOD!

Use the recipe to make Santa's reindeer a special snack.  
They will need a delicious snack to refuel to keep up with Santa!

# Santa's Reindeer Food Recipe

2 Cups Raw Oats

1 Tablespoon Red Sprinkles

1 Tablespoon Green Sprinkles

Bird Seed

Edible glitter for cake decorating

## HOW TO MAKE MAGIC REINDEER FOOD

Once you've assembled the ingredients, shake them all together.

And then sprinkle it on your lawn for a little snack while

Dasher, Dancer, Prancer, Vixen, Comet, Cupid, Donner and Blitzen...

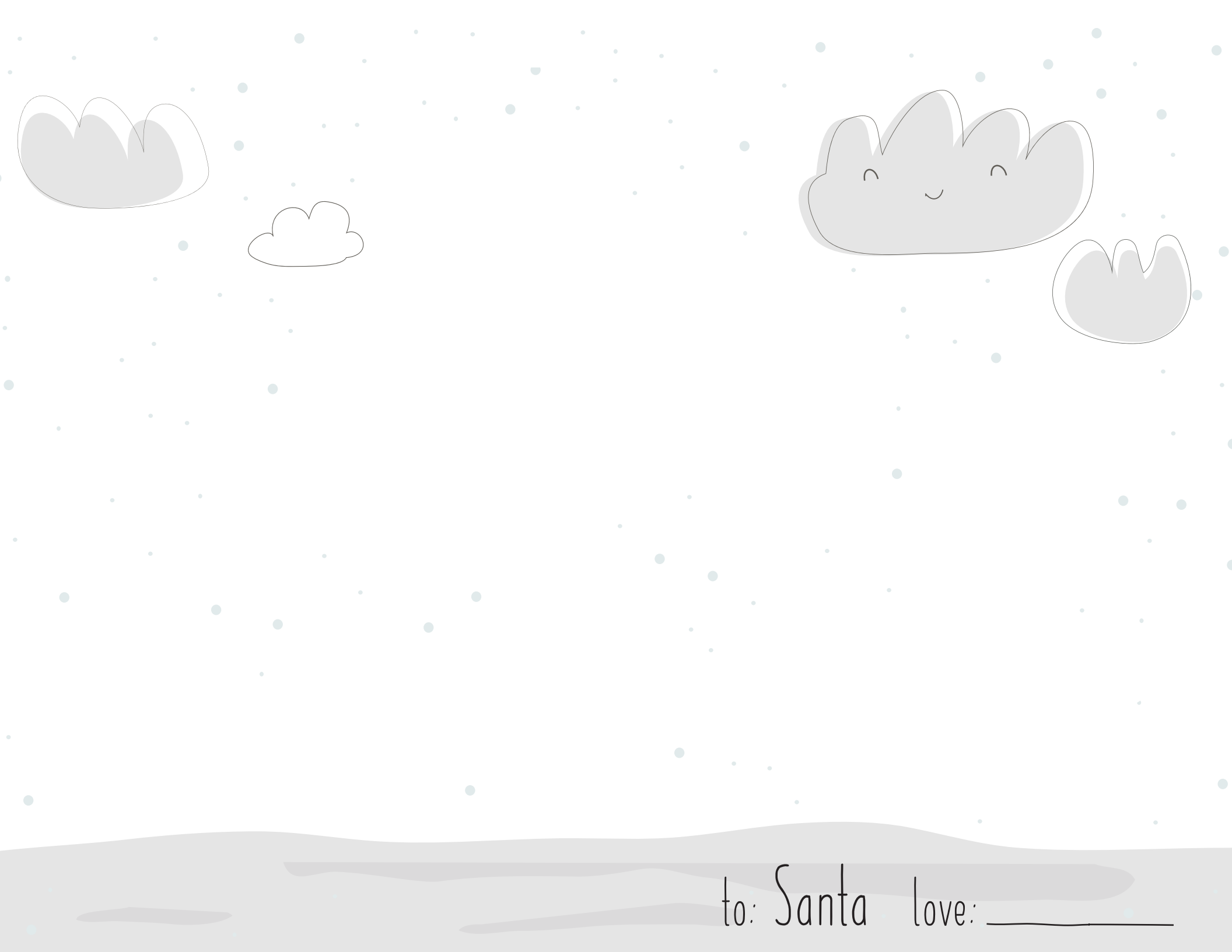
and of course, the most famous reindeer of all—Rudolph wait outside for Santa!



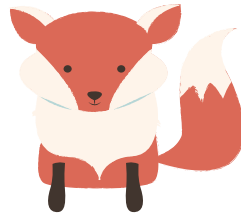
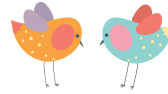
## 4. DESIGN A PLACEMAT!

Print out the background and cut out your favorite characters to personalize a placemat for Santa's cookies!





to: Santa love: \_\_\_\_\_



## 5. MAKE A CUP WRAP FOR SANTA!

Print out a design, cut it out and tape together on a paper cup to make a special cup for Santa!



6. MAKE SANTA A THANK YOU NOTE!

Print out and fold. Write Santa a little note inside!



Thanks Santa

## 7. MAKE SANTA A SIGN!

Print out then fill out the sign and tape it to your door.

# HELLO SANTA

I am ' ' ' ' ' ' ' \_\_\_\_\_ and this is my house!

☐ Slide down my chimney

☐ Use my front door with your magic key

And say hello to the reindeer and stay warm tonight.

I have a special surprise for you inside!







Merry Christmas!