Neighbor Christmas Cookie Box Kit

Bake once. Bless the whole street.

A printable kit for families who gift homemade cookie boxes to their neighbors at Christmas — and for churches whose outreach teams do the same, street by street.

IN THIS SAMPLE

- 6 printable gift tags (cut-and-tie)
- 4 ingredient & allergy cards
- 2 complete batch-scaled recipes — Chocolate Chip & Snickerdoodle (each makes about 4 dozen)
- 1 delivery route planner sheet (12 stops)
- Packing checklist & delivery-day tips

THE FULL KIT has **SIX** recipes (the two in this sample plus Classic Sugar, Gingerbread, Peanut Butter Blossoms, and Oatmeal Raisin), 12 gift tags, 12 allergy cards (one per recipe + blanks), a 24-stop route planner, a baking-day schedule, and a church outreach team pack. **This sample ships two of the six recipes.**

HOW IT WORKS — 1) Pick a baking day. 2) Bake the big batches. 3) Pack 6–8 cookies per box with an allergy card inside and a gift tag on top. 4) Plan your route on the planner sheet. 5) Deliver the same day, smile, and knock — a cookie box is an introduction, not just a dessert.

PRINTING TIPS: Print tags and allergy cards on cardstock if you have it; everything else is fine on regular paper. Print the route planner once per delivery run. Recipes are written for standard U.S. home ovens and measurements.

Wholesome & family tone throughout — no surprises, safe to hand to any neighbor, any age. Allergy cards are included in every box on purpose: kindness includes telling people exactly what's inside.

Gift Tags — Print, Cut & Tie

Print on cardstock. Cut on the outer borders, punch a hole in a top corner, and tie to each box with ribbon or twine. Fill in To / From by hand — handwritten beats printed here.

★ MERRY CHRISTMAS ★

A little sweetness from
our kitchen to yours.

With love, from your neighbors

To: _____

_____

From:

_____

★ MERRY CHRISTMAS ★

Merry Christmas, neighbor!
So glad you're on our street.

With love, from your neighbors

To: _____

_____

From:

_____

★ MERRY CHRISTMAS ★

Baked with love —
and a lot of butter.

Merry Christmas!

To: _____

_____

From:

_____

★ MERRY CHRISTMAS ★

For unto us a child is born.
— Isaiah 9:6

Celebrating the season with you

To: _____

_____

From:

_____

★ MERRY CHRISTMAS ★

Sweet treats for
the sweetest neighbors.

Merry Christmas & Happy New Year!

To: _____

_____

From:

_____

★ MERRY CHRISTMAS ★

Just because Christmas
is better shared.

Hope these brighten your day!

To: _____

_____

From:

_____

Tip: write your family name and street (not your full address if you don't know the neighbor yet) on the From line — it turns an anonymous drop-off into a real introduction.

Ingredient & Allergy Cards

Tuck ONE card inside every box, matching the cookies in it. If a box mixes cookies, include a card for each kind. When in doubt, include the card — neighbors with allergies will be grateful you did.

■ Chocolate Chip Cookies

Contains: Wheat, Milk, Egg, Soy (in chocolate chips). Made in a kitchen that also uses tree nuts & peanuts.

Ingredients: Flour, butter, granulated sugar, brown sugar, eggs, vanilla, baking soda, salt, semisweet chocolate chips.

Contains no nuts as written. If walnuts were added, cross out this line and write NUTS on the tag.

Baked on: _____ Baker: _____

■ Snickerdoodle Cookies

Contains: Wheat, Milk, Egg.

Ingredients: Flour, butter, granulated sugar, eggs, vanilla, cream of tartar, baking soda, salt, cinnamon.

Nut-free as written. Rolled in cinnamon sugar before baking.

Baked on: _____ Baker: _____

■ My Cookie: _____ (fill-in)

Contains: Wheat ■ Milk ■ Egg ■ Peanut ■ Tree nut ■ Soy ■ Sesame ■ — check all that apply.

Ingredients: Write the main ingredients here: _____ _____ __ _____ __

Blank card for your own family recipe — the full kit includes a pre-filled card for every recipe.

Baked on: _____ Baker: _____

■ My Cookie: _____ (fill-in)

Contains: Wheat ■ Milk ■ Egg ■ Peanut ■ Tree nut ■ Soy ■ Sesame ■ — check all that apply.

Ingredients: Write the main ingredients here: _____ _____ __ _____ __

Blank card for your own family recipe — the full kit includes a pre-filled card for every recipe.

Baked on: _____ Baker: _____

Honest note: These cards are a courtesy for neighbors, not a medical guarantee. Home kitchens share equipment, so families should never promise a cookie is 100% allergen-free — the cards say 'made in a kitchen that also uses…' for exactly that reason.

Recipe 1 — Classic Chocolate Chip Cookies

Yield: about 48 cookies (4 dozen) • Prep: 20 min • Bake: 9–11 min per tray • Oven: 375°F | The box anchor. One batch fills about 6–8 gift boxes at 6–8 cookies each.

Ingredients

■ 2½ cups (300 g) all-purpose flour	■ ¾ cup (165 g) packed brown sugar
■ 1 tsp baking soda	■ 2 tsp pure vanilla extract
■ 1 tsp fine sea salt	■ 2 large eggs, room temperature
■ 1 cup (2 sticks / 226 g) unsalted butter, softened	■ 2 cups (340 g) semisweet chocolate chips
■ ¾ cup (150 g) granulated sugar	■ Optional: 1 cup chopped walnuts

Instructions

1. Heat oven to **375°F (190°C)**. Line baking sheets with parchment paper.
2. Whisk flour, baking soda, and salt together in a medium bowl. Set aside.
3. In a large bowl, beat butter, granulated sugar, and brown sugar with a mixer for 2–3 minutes, until pale and fluffy.
4. Beat in vanilla, then eggs one at a time, mixing well after each.
5. Add the flour mixture and mix on low just until no dry streaks remain. Do not overmix.
6. Fold in chocolate chips (and walnuts, if using) with a spatula.
7. Scoop dough in 2-tablespoon balls (a #40 scoop works perfectly) onto sheets, 2 inches apart — about 12 per sheet.
8. Bake **9–11 minutes**, until edges are golden and centers still look slightly soft. They finish setting as they cool.
9. Cool on the sheet 5 minutes, then move to a rack to cool completely before boxing — warm cookies steam and go soggy in a closed box.

Baker's Notes

- **Batch math:** 48 cookies ÷ 6 per box = 8 boxes; ÷ 8 per box = 6 boxes. Double the batch = about 8 dozen for a church team bake day.
- **Make ahead:** Scoop dough balls and freeze on a tray, then bag for up to 3 months. Bake from frozen at 375°F, adding 1–2 minutes.
- **Storage:** Baked cookies keep 4–5 days in an airtight container; add a slice of bread to keep them soft.
- **Allergy card:** Use the Chocolate Chip card on page 3. If you add walnuts, write NUTS clearly on the gift tag too.

Recipe 2 — Snickerdoodles

Yield: about 48 cookies (4 dozen) • Prep: 25 min • Bake: 10–12 min per tray • Oven: 350°F | Soft, cinnamon-sugar classics — and nut-free as written, which makes them the safe crowd-pleaser in a mixed box.

Ingredients

■ 2¾ cups (330 g) all-purpose flour	■ 1½ cups (300 g) granulated sugar
■ 2 tsp cream of tartar	■ 2 large eggs, room temperature
■ 1 tsp baking soda	■ 2 tsp pure vanilla extract
■ ½ tsp fine sea salt	■ Coating: ■ cup (67 g) granulated sugar
■ 1 cup (2 sticks / 226 g) unsalted butter, softened	■ Coating: 1 Tbsp ground cinnamon

Instructions

1. Heat oven to **350°F (175°C)**. Line baking sheets with parchment paper.
2. Whisk flour, cream of tartar, baking soda, and salt together in a medium bowl. Set aside. (Cream of tartar is not optional — it gives snickerdoodles their signature tang and chew.)
3. In a large bowl, beat butter and 1½ cups sugar for 2–3 minutes, until pale and fluffy.
4. Beat in vanilla, then eggs one at a time, mixing well after each.
5. Add the flour mixture and mix on low just until combined. If the dough feels very sticky, chill 20–30 minutes.
6. Stir the coating sugar and cinnamon together in a shallow bowl.
7. Scoop dough in 1½-tablespoon balls, roll between your hands, then roll generously in the cinnamon sugar until fully coated.
8. Place 2 inches apart on sheets (about 12 per sheet) and bake **10–12 minutes**, until edges are just set and centers look puffy and slightly crackled.
9. Cool on the sheet 5 minutes, then move to a rack. The centers will settle into soft, chewy middles as they cool.

Baker's Notes

- **Batch math:** 48 cookies ÷ 6 per box = 8 boxes. Pair 3 chocolate chip + 3 snickerdoodle per box for the classic mixed box.
- **Don't overbake:** Snickerdoodles go from perfect to dry fast. Pull them when the centers still look a touch underdone.
- **Storage:** Keep 4–5 days airtight. The cinnamon coating stays best if boxes are packed the day you deliver.
- **Allergy card:** Use the Snickerdoodle card on page 3 — wheat, milk, and egg; nut-free as written.

Delivery Route Planner

Delivery date: _____ Baker / team: _____ Boxes packed: _____
Start time: _____

Plan your stops in driving order (closest first, or one loop around the block) so cookies arrive fresh and nobody gets missed. Check **Packed** when the box is in the car and **Done** when it's in their hands — or note 'left at door' if they weren't home.

#	Neighbor Name	Address	Boxes	■ Packed	■ Delivered	Notes (not home? new neighbor? say hi next time?)
1				■	■	
2				■	■	
3				■	■	
4				■	■	
5				■	■	
6				■	■	
7				■	■	
8				■	■	
9				■	■	
10				■	■	
11				■	■	
12				■	■	

Before You Knock — Packing Checklist

■ Every box has an allergy card inside ■ Every box has a filled-in gift tag tied on ■ Cookies fully cool before boxing

■ Route planned in driving order ■ Extra box in the car (someone new always appears) ■ Kids briefed: smile, wave, let the neighbor talk

Delivery-day tips: Deliver the day you bake if you can. Knock and step back a pace — friendly, not looming. If nobody's home, leave the box somewhere dry and shaded (never in a mailbox) with the tag visible, and mark it on the planner. Write down every new name you learn; next Christmas starts with this sheet.

THE FULL KIT ($9) adds: Sugar, Gingerbread, Peanut Butter Blossom & Oatmeal Raisin recipes (six total, all batch-scaled), 12 tags, pre-filled allergy cards for every recipe, a 24-stop planner, a baking-day schedule, and a church outreach team pack for coordinating multiple bakers and streets. Churches: multi-packs let one coordinator equip the whole outreach team.

Sample kit — Idea-122, Seasonal & Events / Christmas / wholesome. Made with care. Merry Christmas, neighbor!