

HOLIDAY CELEBRATIONS

Baking Cookies: A Budget-Stretching Gift Idea

(NAPSA)—Saving money on holiday gifts can be delicious—especially if you cut costs by baking tasty homemade cookies.

It's easier and less expensive than you might imagine. Baking cookies literally costs pennies, and it's the kind of mouthwatering gift people remember.

For example, a dozen pecan chocolate chip cookies can be made for around one dollar, while refrigerated cookie dough cookies cost almost 50 cents more and a package of bakery chocolate chip cookies can cost around \$5.00 per dozen, depending on where you live.

Peanut butter cookies can be baked at home for about 50 cents a dozen and cost as much as chocolate chip ones at the bakery.

Once you have gathered all the ingredients, it probably takes less time to bake up several batches of cookies than you might spend wandering around the mall.

It's a great way to get yourself in the holiday spirit. Just turn on the holiday music, make yourself a cup of cocoa and get in the holiday mood.

Making cookies is a great seasonal activity for the whole family. Even the smallest children can press a cookie cutter or help stir cookie dough.

When the cookies are done, find a clever way to wrap them up.

- Wrap them in colorful tissue paper.

- Give them in holiday tins. You can find new tins in stores or vintage ones at tag sales.



Here's a sweet deal. Cookies are inexpensive to make at home and are a delicious way to show someone you care.

- Arrange them in a basket.
- Decorate a gift box with a collage of images or cutout letters of the person's name.
- Fill a Mason jar and attach a ribbon.

A sweet way to get together with friends and family, create great, inexpensive gifts and have a warmly delightful time at the holidays or throughout the year is by staging a cookie swap.

At a cookie swap, you and each of your guests bake one kind of cookie in quantities sufficient to share. Each guest leaves the party with a dozen of each cookie, ready to give away, share right away or enjoy later.

For cookie recipes, visit www.Dominosugar.com or www.chsugar.com.