

Family Activities

EXTRA IDEAS FOR THE FAM

- Make a card for a soldier
- Pick up litter
- Make cookies for a neighbor
- Donate toys to a charity or non-profit organization
- Call a faraway friend or relative to say hello
- Make and take treats to the fire or police station
- Make special ornament for your tree
- Have a family Christmas movie night
- Drive around to see the lights
- Invite friends over for an ugly sweater party
- Make a holiday greeting video and sent it friends and family
- Make a Christmas song playlist and have a family dance party
- Visit a nursing home and sing Christmas carols
- Decorate a gingerbread house
- Give Jesus a birthday gift by giving a gift to someone in need
- Learn to say “Merry Christmas” in a few languages
- Memorize a passage of Scripture together as a family
- Make a list of people to pray for and gather daily as a family to do so
- Bake a birthday cake for Jesus
- Complete a Christmas themed puzzle

Our Family Recipe

GINGERBREAD CRINKLE COOKIES

INGREDIENTS:

- 3 cups unbleached all-purpose flour
- $\frac{3}{4}$ cup dark brown sugar, packed
- $\frac{3}{4}$ teaspoon baking soda
- 1 tablespoon ground cinnamon
- 1 tablespoon ground ginger
- $\frac{1}{2}$ teaspoon ground cloves
- $\frac{1}{2}$ teaspoon salt
- 12 tablespoons or 1 $\frac{1}{2}$ sticks unsalted butter, softened but still cool, cut into $\frac{1}{2}$ -inch cubes
- $\frac{3}{4}$ cups molasses
- 2 tablespoons milk
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup confectioners' sugar

INSTRUCTIONS:

1. With an electric mixer (either hand or stand) stir together the flour, brown sugar, baking soda, cinnamon, ginger, cloves, and salt at low speed until combined, about 20 seconds. Stop the mixer and add the butter pieces. Mix at medium-low speed until the mixture is sandy and resembles fine meal, about 1 $\frac{1}{2}$ minutes. Reduce the speed to low and, with the mixer running, gradually add molasses and milk. Mix until the dough is evenly moistened, about 20 seconds. Increase the speed to medium and mix until thoroughly combined, about 10 seconds.
2. Scrape the dough onto a work surface; divide it in half. Working with one portion at a time, shape the dough into two round disks. Cover them in plastic wrap and freeze until firm, 20 to 30 minutes. Alternatively, refrigerate the dough 2 hours or overnight.
3. Preheat the oven to 350°F. Line the two baking sheets with parchment paper.
4. Take the cookie dough out of the fridge and begin rolling the dough into balls, about 2-inches in diameter. Be careful not to overwork the dough as it will lose its chill and get too warm. Roll each dough ball in the granulated sugar until coated. Transfer ball to confectioners' sugar and roll again until coated evenly. Place the coated dough balls 1-inch apart from each other on the prepared baking sheet.
5. Bake the cookies until set in the centers, 12 minutes. Cool the cookies on the sheets for 2 minutes, and then remove them to a wire rack to cool to room temperature. These store well in an airtight container for a up to a week.