
Amaretto Coffee Creamer Mix

Serves/Yields: *Makes 12 servings*

Category: *Gifts*

Difficulty: *Easy*

Ingredients

3/4 cup non-dairy coffee creamer
1tsp. almond extract
1 tsp. ground cinnamon
3/4 cup confectioners sugar

Directions

Combine all ingredients in an container with a tight fitting lid. Shake well to blend. Store in an airtight container.

To make Amaretto Coffee: combine tbsp of mix with 6 ounces of coffee.

Cappuccino Mix

Serves/Yields: *Makes enough mix for 33 servings.*

Category: *Gifts*

Difficulty: *Easy*

Ingredients

1 cup powdered instant non-dairy creamer
1 cup chocolate milk mix
2/3 cup instant coffee granules
1/2 cup sugar
1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg

Directions

Combine all ingredients and mex well. Store in an airtight container. Give as a gift with serving instructions

To serve: Place 1 tablespoon plus 1 teaspoon of mix in a cup. Add one cup of boiling water. Stir well

Chocolate Coffee Spoons

Serves/Yields: about 40

Category: *Kitchen Gifts*

Difficulty: *Easy*

Ingredients

2 cups (12 ounce package) chocolate chips, white chocolate chips or candy melts
35 to 45 heavy-duty plastic spoons
2 teaspoons solid shortening (optional)
2 large cookie sheets or jelly roll pans
waxed paper
heat-proof glass measuring cups

Directions

Cover cookie sheets with waxed paper.

Place one cup of chocolate chips or candy melts in heat-proof measuring cup. A smaller, deeper cup gives best results.

Microwave chocolate chips or candy melts at 50% power for 1 minute. Remove cup and stir. Continue microwaving at 50% power, stirring every 30 seconds, until chocolate is melted and smooth. DO NOT over-heat chocolate.

To thin chocolate, add 1 teaspoon solid shortening per cup of chocolate chips. Stir gently.

Dip plastic spoons in melted chocolate to cover the bowl of the spoon.

Remove excess chocolate by tapping tip gently against the side of the measuring cup.

If chocolate thickens, return to the microwave for 30 seconds at 50% power, stir gently.

Repeat with second cup of chocolate chips or candy melts.

Cool thoroughly before wrapping individually.

Makes 35 to 45 chocolate coffee spoons.

**Whisk You A Merry Kissmas
Stocking Stuffer**

by Cynthia Townley Ewer

Our "We Whisk You A Merry Kissmas" craft is a sweet surprise for the chocolate lover in your life! Makes a great teacher gift, stocking stuffer or office Secret Santa present.

Place a handful of foil-wrapped chocolate kiss candies between the tines of a new kitchen whisk. Wrap whisk bottom with plastic food storage wrap and tape wrap to handle.

Add a pretty bow or ribbon, and attach a copy of our [free printable Kissmas Whisk gift tag](#)

White Trash

Ingredients

1 bag of semi-sweet chocolates
1 cup smooth peanut butter
1 box confectioner's sugar
1 box Crispix

Directions

Melt chocolate and peanut butter over double-broiler or in the microwave and mix.

Pour box of cereal into paper grocery bag or large mixing bowl.

Pour the warm mixture over the cereal.

Add confectioner's sugar to the bag and shake like preparing fried chicken. (*Caroline Armijo*)

Vanilla Sugar

Place a vanilla bean in an airtight container with one pound of granulated sugar. Allow to sit for one to two weeks. (*Real Simple, November 2006, p.134*)

Money Jar

Serves/Yields: 1
Prep. Time: 30 min or less
Cook Time: dry over night
Category: Gifts
Difficulty: Easy

Introduction

I drew my college age nephew's name for a Christmas gift. I had no clue what to get him, so I called him and asked what he would like. He said he was saving up for something and would really like the money.

I did not want to just put money in a card for him to open up when we all got together.

I thought about it and came up with a money jar.

Ingredients

1 wide mouth canning jar & lid
Glue that dries clear
Play money, paper and coins
Gold covered Chocolate coins
Green or gold ribbon
small card to attach to the ribbon
Cash that you want to give

Directions

I bought some play money at the drug store and glued it all around the inside of a wide mouth canning jar. The glue dried clear, then I glued some of the money on to the top of the canning lid. Let it dry over night, then I put some fake coins in the bottom, next I bought some of the gold covered chocolate coins and put them on top.

I took the money we agreed to spend on a gift and rolled it up and stuck it in the middle of the jar, closed the jar up tied a ribbon around the lid put a little card on it with his name. Then I put the whole thing in a box and wrapped it up. Now he has a gift to open!

Peaches and Cream Bath Salts

Serves/Yields: 12 12-ounce gifts-in-jar
Category: Gifts
Difficulty: Easy

Ingredients

12 tall jelly (12-ounce) canning jars with lid and rings
2 4-pound cartons Epsom Salts (approximately 16 cups)
4 pounds sea salt or Kosher salt (approximately 6 cups)
1/2 teaspoon glycerin, divided
12 to 15 drops peach essential oil
12 to 15 drops orange food color

Directions

Wash, rinse and dry canning jars.

Empty one carton Epsom Salts into large mixing bowl or batter bowl. Add 3 cups sea salt, stir well. Stir in 1/4 teaspoon glycerin and 6 to 8 drops essential oil. Mix well.

In second large mixing bowl, empty one carton Epsom Salts, and add 3 cups sea salt. Stir well. Add 1/4 teaspoon glycerin, 6 to 8 drops essential oil, and food color. Stir until completely blended. Color should be even.

Tip: use a heavy-duty stand mixer (such as Kitchenaid-brand) to mix bath salts easily. Set mixer to lowest setting and mix until color is even—but don't try this with hand mixers or smaller stand mixers!

Holding canning jars at an angle, layer salts in jars, alternating white and colored mixtures.

Print three copies of Peaches 'n Cream Bath Salts gift tag.

Cut gift tags apart and attach to jars. Tags may be trimmed and placed beneath canning jar rings, tied on with ribbon, or taped to gift jars.

Tip: decorative canning jar lids add presentation punch for a small price! Try red or green gingham lids for Candy Cane Bath Salts, while Peach lids add a designer touch to Peaches 'n Cream Bath

Salts. Find decorative canning jar lids in the canning section of the supermarket.

This recipe makes 12 12-ounce gift jars, plus a bonus of 3 to 4 cups extra bath salts. Package them in small plastic zipper craft bags for easy stocking stuffers!?

Makes 12 gift jars.

Sugar Scrub

Serves/Yields:
Prep. Time: *Minutes!*
Category: *Gifts*
Difficulty: *Easy*

Introduction

I have spent most of my life with oily skin; so now, as I head toward those "middle years", I look at my drying skin in wonder. I have always had an aversion to heavy lotions, etc., and never got in the habit of moisturizing, so by mid-winter, I am a little "flakey". A friend introduced me to this scrub, and I am in love with it! I use it mostly on my legs and arms. I like that it is used in the shower. I make mine unscented, but for gifts, a nice citrus scent or lavender are excellent.

Ingredients

1 cup sugar (I prefer white, but 2/3 white with 1/3 brown is pretty)
1/4 cup oil (may need more if scrub is too dry)
4-8 drops essential oil for scent

Directions

Mix ingredients well and store in a sealed container.

To use: use a few tablespoons to scrub your skin in small circles. Be aware that the oil may leave the shower floor slippery. I have not had this problem, but would always make the recipient aware!

Salt could be used instead of the sugar; however, if you have any small abrasions on your skin, the salt may prove painful! The sugar works very well!

Photos

One year for Christmas, we gave all of my cousins a simple magnet of my grandparents that took about 3 minutes to make and cost less than \$.25, But everyone loved it. What a hit!

Items

Frame old photos
Magnets
Calendars
Mugs
Photo Books
Slide Show on CD

Where

Ritz Camera – take in photos
Kinko's – take in photos/online
iPhoto - online
Snapfish - online
Kodak - online

Plants

Force bulbs to bloom at time of Holiday.
Houseplant that you can share
 Christmas Cactus
 Jade Plant
Houseplants ready to pass on
Plants from garden that have special memories
 Lily of the Valley at my Grandmother's
Tie a note with memory around plant or have a photo of house or space it comes from.

Food

Examples of recipes on handout
Candies
 Small juice glasses for decoration
 In bags, boxes or creative containers
Family Cookies with recipes and picture of chef
BBQ Sauce
Tie a recipe card or have a photo of people eating/cooking.

Journals/Albums

Family Recipes
 Hand bound Book
 In a photo album
 Copies folded and stapled
 Photo copies of old recipe book
Blank Journals
 Add a favorite memory of the person
CD Album
 Photos
 Computer files
 Mix CD of music

Memorabilia from Collections

Frame it
 Handkerchief
 Matchbooks
 Piano music
 Recipes
 Photos
Refurbish it
 Sharpen Knives
 Abandoned Musical Instrument
 Reorganize a room
 Recover furniture
Transform it
 Cookie cutter – ornament
 Silverware – frame, hook, keychain

Supplies

For the Hostess
 Decorative Paper Napkins
 Taper Candles
For the Artist
 Art supplies
 DIY Kits – Paper Source
For the Writer
 Pens, Pencils, Paper
 Journal
For....
 Cards
 Gift Wrap Collection
 Stationery

Brainstorm Here