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# Creative Ways to Use Leftover Christmas Cookies

## 1. Cookie Crumbs for Creative Baking

One of the simplest ways to reuse leftover Christmas cookies is by turning them into crumbs. Cookie crumbs can add flavor and texture to new desserts, including pie crusts, cheesecakes, ice cream, or even cupcakes. For example, you can crush gingerbread cookies and mix them with butter and sugar to create a flavorful crust for a chocolate mousse tart. It's turning your holiday cookie gifts into a whole new masterpiece.



## 2. Turn Cookies Into Snacks and Treats

One option is to create cookie-based snack mixes. Chop a variety of cookies—like chocolate, sugar, and snickerdoodle—and combine them with nuts, chocolate candies, or dried fruits for a festive trail mix. Another idea is to make ice cream sandwiches. Use your leftover cookies as the base and topper and pair them with vanilla, chocolate, or even peppermint ice cream. Freezing the sandwiches ensures they maintain their texture and provides a refreshing holiday treat.



## 3. Layer Cookies Into Desserts

You can also incorporate leftover cookies into more elaborate desserts. Trifles, parfaits, and layered desserts are perfect for showing off multiple flavors and textures. For instance, layer chocolate chip cookie chunks with whipped cream, chocolate pudding, and caramel sauce for a quick yet impressive dessert. Spiced cookies like snickerdoodles or oatmeal raisin cookies can be paired with custard or fruit for a warm, nostalgic twist.



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