

# Christmas Cookie Gift Bag



One of the best parts of the holidays is whipping up a batch of special cookies and treats for loved ones. Make gifting those treats even sweeter with embroidered Christmas cookie gift bags. Slip a recipe card, gift card, or gift tag in the front pocket, then fill with your favorite baked goodies for the holidays!

---

## Project Needs & Notes

- 1/4 yard heavy weight linen for pocket
- 1/4 yard suede cloth for pocket lining
- 1/4 yard lightweight canvas for bag
- 1/4 yard ripstop nylon for inner lining
- Medium-weight (2.5 - 3 ounce) cutaway stabilizer
- Air-erase pen for marking
- 1 yard 1/4" thick decorative cord
- Safety pin
- Fabric glue

The tutorial below features the [small size](#) of the [Jolly Santa 1](#) design. Designs that are 4" x 4" or smaller are a good fit for this project. Find the perfect design for your gift bag in the [Christmas in the Kitchen](#) department.

**Finished size:** 8" x 12"

---



Prepare the fabric for the front of the pocket. Draw a 5 1/2" x 7" rectangle on the linen.

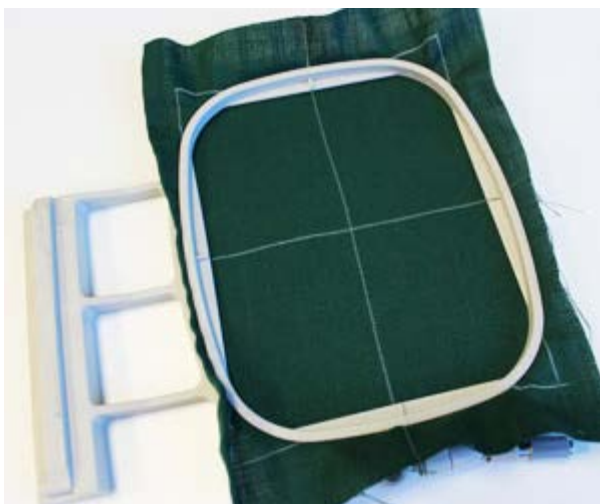
Mark the center of each side, and connect with lines as shown. Where the lines meet will be the center of the rectangle.



A template is a printout of a design, and it's an excellent tool for planning where to stitch.

Print a template of the design from your embroidery software. If you do not have embroidery software to print templates, try [Wilcom's TrueSizer](#), a free program.

Align the center of the template with the center of the fabric. Ensure there is at least 1" of space between the sides of the design and the sides of the rectangle.



Hoop the fabric with a piece of cutaway stabilizer, lining up the marks on the fabric with the marks on the hoop.

Attach the hoop to the machine and load the embroidery design.



Move the hoop so the needle is right over the center point.

Embroider the design.

After embroidering, trim the excess stabilizer away from the back.

Cut out the rectangle.



Next, prepare the fabric for the pocket lining.

Place the embroidered front piece on top of the suede cloth, right sides together. Pin in place, and cut around the shape.

Sew a 1/4" seam along the side and top edges only. Leave the bottom open for turning.



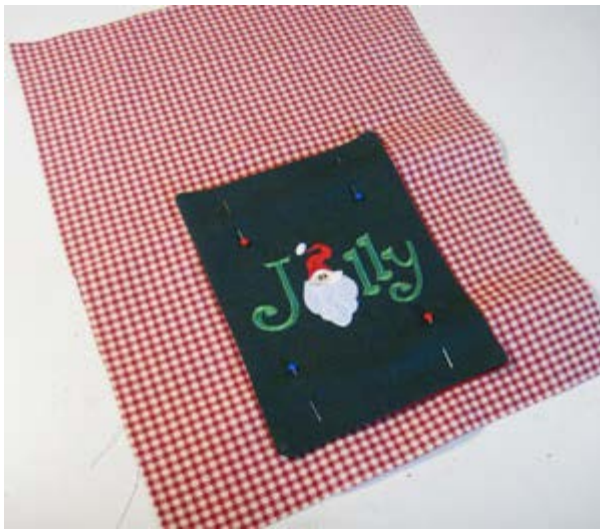
Turn the fabric right side out and press the seams with an iron.

Turn the fabric of the bottom opening in 1/4" and press.

To prepare the fabric for the front of the bag, cut a piece of lightweight canvas to 9" x 13".

Lay the fabric right side up and place the pocket on top. Center the pocket between the sides.





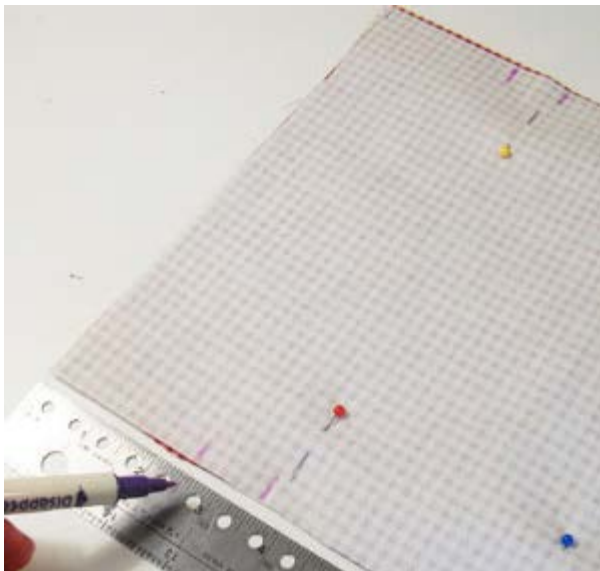
Leave about 1" of space in between the bottom edge of the pocket and the bottom edge of the fabric. Pin in place.

Sew a 1/8" seam along the side and bottom edges of the pocket.



Next, to prepare the back of the cookie bag, cut another piece of lightweight canvas to 9" x 13".

Align the fabric on top of the assembled front/pocket piece, right sides together, and pin in place.



Measure and mark down 2 1/2" along the side edges starting at each top corner.

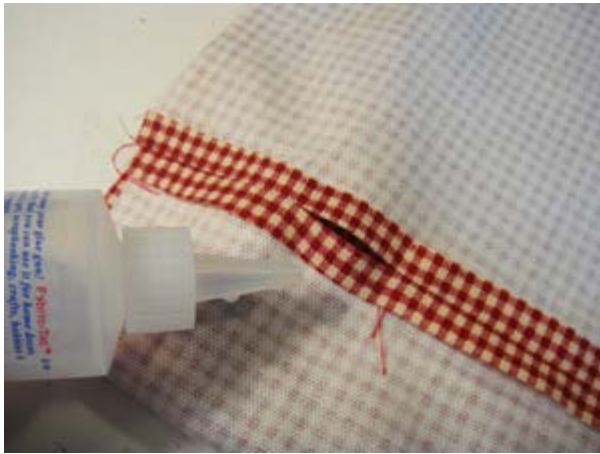
Measure and mark down another inch from the marks you just made.

Sew a 1/2" seam along the side edges only, leaving the space between the marks open.

Leave the top and bottom edges open.

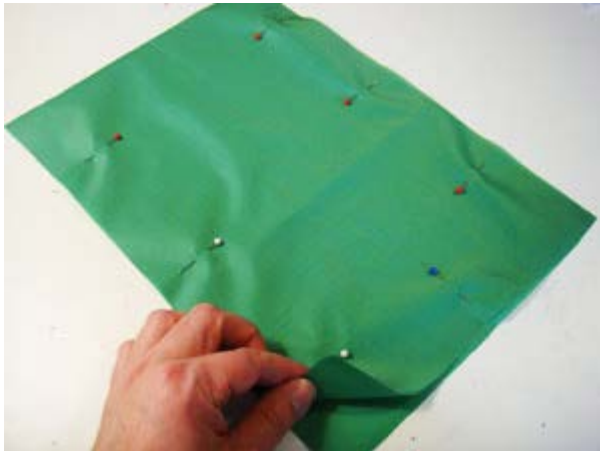
Press the side seams open.

Add a couple of drops of fabric glue under the seams alongside each of the openings and press the fabric in place.



Pin the bottom opening in place and sew a 1/2" seam along the bottom edge only and turn the fabric right side out. The outer shell of the bag is now complete.

---

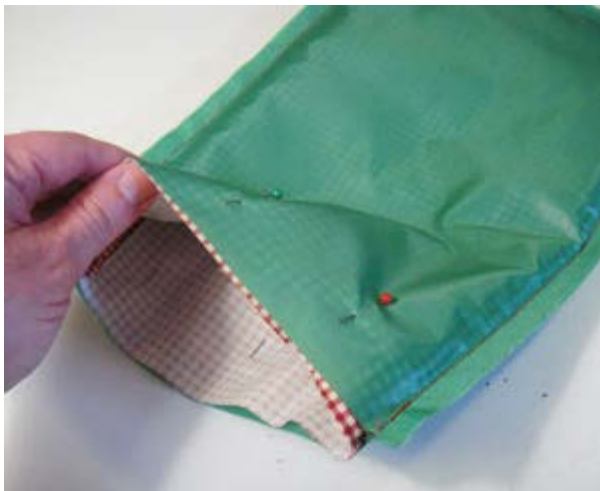


To prepare the cookie bag's inner lining, cut two pieces of the nylon to 9" x 13".

Align the pieces together, right sides together.

Pin in place and sew a 1/2" seam along the side and bottom edges.

---



Insert the outer shell inside the inner lining, right sides together. Align the seams and the top edges.

Pin in place, and then sew a 1/2" seam along the top edge, leaving about 3" to 4" open at the back for turning.

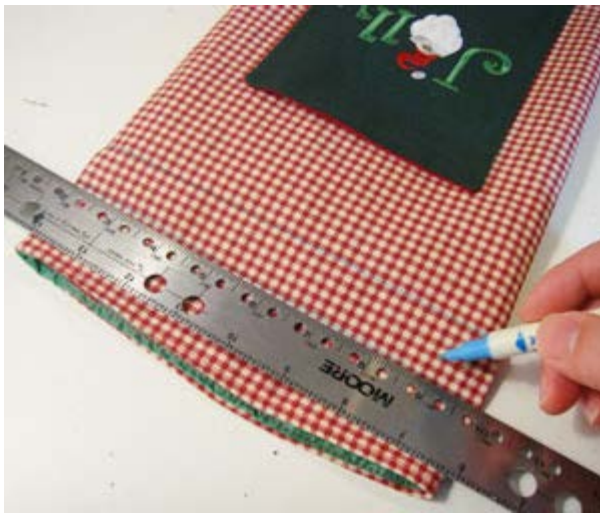
Turn the fabric right side out and insert the inner lining inside the outer shell.

Turn the fabric of the opening in 1/2" and pin in place.

Top stitch a 1/4" seam along the entire top edge of the bag.

---

To create the pockets for the drawstring, draw lines with an air-erase pen across the bag, connecting the top and bottom of the openings.



Do this on both sides of the bag.

Then, sew a seam along each line around the outer edges of the bag.



Next, to add the drawstring, add a safety pin to one end of the decorative cord and thread it through the opening on the right side of the bag.

Thread it through the opening on the left side of the bag through the back of the bag.

Thread it through the front using the right side opening once again.



Tie knots at each end of the cord to hold it in place.

Place cookies in a plastic bag, then insert inside the embroidered bag.





An embroidered gift bag is the perfect way to share your sweet holiday treats with friends and family.

Scroll down the page for holiday cookie recipes to fill your bags with mouth-watering home-baked goodies!

This project is featured on the [Embroidery Library Pinterest page](#).

Pin it yourself using the "Pin It" button on this page.



Many of our customers are excellent bakers, too, and have shared their top cookie recipes with us to add a sweet element to this tutorial. Scroll down to see the tasty treats - and download or a print a PDF using the icon to the right.

[PDF icon with link to PR1873\\_recipes.pdf](#)

### **One Cup of Everything Cookies from Dottie G.**

Ingredients:

1 C. butter softened  
1 C. brown sugar  
1 C. white sugar  
1 C. peanut butter  
1 C. chocolate chips  
1 C. flour  
1 C. oatmeal  
1 C. raisins  
1 C. pecans (chopped)  
3 eggs  
1 Tbsp. baking soda

Directions:

Preheat oven to 350 degrees. Beat butter, both sugars, eggs, and peanut butter until creamy. Add remaining ingredients and mix well. Drop by tablespoonfuls on a cookie sheet and bake for 10 minutes. Makes approximately 9 dozen cookies.



## Melting Moments from Judy B.

### Ingredients:

4 oz. butter  
2 Tbsp. powdered sugar  
1/2 C. corn flour  
1/2 C. all-purpose flour

### Orange Frosting

1 oz. butter  
3 Tbsp. powdered sugar  
1 tsp. grated orange rind  
2 tsp. orange juice

### Directions:

#### Orange Frosting

Beat butter until smooth, gradually add sifted powdered sugar. Beat until light and creamy. Beat in orange juice and rind.

Cream butter and sifted powdered sugar until light and fluffy. Add sifted flours, mix well. Put mixture into piping bag with fluted tube. Pipe small stars on to lightly greased cookie sheet. Bake in moderate oven 10-12 minutes or until pale golden brown. Cool on cookie sheet. Join two cookies with orange frosting. Makes approx 1 dozen complete cookies.

---

## Poinsettia Cookies from Karole A.

### Ingredients:

1 C. butter, softened  
1 C. confectioners' sugar  
1 egg  
1-1/2 tsp. almond extract  
1 tsp. pure vanilla extract  
2-1/2 C. all-purpose flour  
1 tsp. salt  
Red colored sugar  
Red and green candied cherries, quartered

### Directions:

In a large bowl, cream butter and confectioners' sugar until light and fluffy. Beat in egg and extracts. Combine flour and salt; gradually add to creamed mixture and mix well. Divide dough in half; wrap in plastic wrap. Chill overnight or until firm.

On a lightly floured surface, roll out one portion of dough into a 12-in. x 10-in. rectangle, about 1/8-in. thick. Cut into 2-in. squares. In each square, make 1-in. slits in each corner. Bring every other corner up into center to form a pinwheel; press lightly. Sprinkle cookies with red sugar and press a candied cherry piece into the center of each. Place 1 inch apart on ungreased baking sheets. Bake at 350 degrees for 8-10 minutes. Cool 1-2 minutes before removing to wire racks. Makes about 4 dozen cookies.

---

## Nebraska Cookies from Marlys B.

### Ingredients:

1 C. sugar  
1 C. shortening  
2 C. flour  
1 tsp. baking soda  
2 C. oatmeal  
1 C. chopped nuts  
1 C. brown sugar  
2 eggs

1 tsp. vanilla  
1/2 tsp. baking powder  
1 pkg. (6 oz.) chocolate chips

Directions:

Beat shortening, both sugars, eggs, and vanilla until creamy. Sift dry ingredients together and add to creamed mixture. Stir until well mixed. Add oatmeal, chips, and nuts. Drop on cookie sheet by teaspoonfuls. Bake at 350 degrees for 12-15 minutes.

---

### **Soft Gingerbread Cookies from Darlene A.**

Ingredients:

3/4 C. molasses  
1/3 C. packed brown sugar  
1/3 C. water  
1/8 C. butter, softened  
3 1/4 C. flour  
1 tsp. baking soda  
1/2 tsp. ground allspice  
1 tsp. ground ginger  
1/2 tsp. ground cloves  
1/2 tsp. ground cinnamon

Directions:

In medium bowl, mix together molasses, brown sugar, water & butter until smooth. Combine flour, baking soda, allspice, ginger, cloves, & cinnamon; stir into the mixture until all of the dry is absorbed. Cover the dough and chill for at least 3 hours.

On a lightly floured surface, roll dough out to 1/4 inch thickness. Cut into desired shapes. Place cookies 1 inch apart onto ungreased cookie sheets. Bake 350 degrees for 8-10 minutes. Remove from cookie sheets and cool on wire racks.

---

### **Choco-Caramel Delights from Winnie C.**

Ingredients:

2/3 C. sugar  
1 C. finely chopped pecans  
1/2 C. soft margarine  
1 egg, separated  
2 Tbsp. milk  
1/2 C. chocolate chips  
1 tsp. vanilla  
1 tsp. shortening  
1 C. flour  
1/3 C. cocoa  
1/4 tsp. salt  
14 caramels  
3 Tbsp. whipping cream

Directions:

In small bowl, beat sugar, margarine, egg yolk, milk, and vanilla until blended. Stir together flour, cocoa, and salt; blend into butter mixture. Chill dough at least 1 hour or until firm enough to handle.

Preheat oven to 350 degrees. Lightly grease cookie sheets. Beat egg white slightly. Shape dough into 1-inch balls. Dip each ball into egg white; roll in pecans to coat. Place 1 inch apart on prepared cookie sheet. Press thumb gently in center of each ball (I use small spoon).

Bake 10 to 12 minutes or until set. While cookies bake, prepare caramel filling: over double boiler

combine 14 light caramels and 3 Tbsp. of whipping cream. Cook until melted and smooth.

Once finished, press center of each cookie again to make indent. Immediately spoon about 1/2 tsp. caramel filling in center of each cookie. Carefully remove to wire racks to cool completely.

In small microwave-safe bowl combine chocolate chips and shortening. Microwave at HIGH for 1 minute or until softened; stir. Allow to stand several minutes to finish melting; stir until smooth. Place waxed paper under wire racks with cookies. Drizzle chocolate mixture over top of cookies.

---

### **Pecan Cookies from Maureen E.**

Ingredients:

1/2 C. butter  
1/2 C. sugar  
2 1/2 C. brown sugar  
2 eggs, beaten  
2 1/2 C. all-purpose flour  
1/4 tsp. salt  
1/2 tsp. baking soda  
1 C. chopped pecans

Directions:

Cream together the butter and sugars until light and fluffy. Add the eggs and beat well. Sift together the flour, salt, and baking soda and add to the creamed mixture. Stir in the nuts. Drop by the spoonful onto a buttered cookie sheet. Leave about 2 inches between the cookies as they will spread. Bake in a 350 degree oven for about 12 minutes. Makes about 5 dozen.

---

### **Mint Double Chocolate Chip Cookies from Sandy S.**

Ingredients:

2-1/4 C. flour  
1 tsp. salt  
1 tsp. baking soda  
2 sticks butter, softened  
1 C. granulated sugar  
1 C. packed brown sugar  
2 large eggs, beaten  
1 Tbsp. vanilla  
1/2 C. unsweetened cocoa  
1 C. Andes baking mints  
1 C. mini chocolate chips

Directions:

Preheat oven to 375 degrees. In a bowl stir together flour, salt and baking soda. In another large bowl, stir together butter, both sugars, eggs, vanilla, and cocoa. Gradually stir flour mixture into butter mixture and mix until combined. Stir Andes baking mints and chocolate chips, and stir to distribute evenly. Drop by tablespoons onto greased baking sheets, or parchment lined baking sheet (not wax paper), and bake 8 to 10 minutes (try cooking your first batch for 8 minutes, then adjust the time accordingly). Cool on baking rack.

---

### **Toffee Bars from Anita K.**

Ingredients:

1-3/4 C. flour  
1/2 C. sugar  
1/2 C. brown sugar  
1 tsp. ground cinnamon



1/4 tsp. ground nutmeg  
1/4 tsp. ground ginger  
1 C. butter, softened (can use margarine)  
1 egg  
1 tsp. vanilla  
1-1/2 C. semi-sweet chocolate chips  
3/4 C. chopped pecans

Directions:

Preheat oven to 325 degrees. Combine flour, sugars, cinnamon, nutmeg and ginger in large bowl. Beat in butter, egg and vanilla with an electric mixer, on low speed, until dough is together. Press into well greased 15 x 10-inch jelly roll pan. Bake for 25 minutes, or until lightly browned. Sprinkle immediately with the chocolate chips; let stand 5 minutes. Spread chocolate evenly over top; sprinkle with pecans. Cut into bars while still warm.

---

### **Cream Cheese Sugar Cookies from Adeline J.**

Ingredients:

1 C. sugar  
1/2 tsp. salt  
1 C. margarine  
1 3oz. pkg. cream cheese, softened  
1/2 tsp. almond extract  
1/2 tsp. vanilla  
1 egg yolk  
2 3/4 C. flour

Directions:

Combine all ingredients except flour and mix well. Stir in flour and chill at least 3 hours. Preheat oven to 350 degrees. On a floured surface roll out dough to 1/8" thickness working with 1/3 at a time. Cut into desired shape with a floured cookie cutter. On an ungreased cookie sheet place cookies 1" apart. Bake for 7-10 minutes or until edges are slightly browned. Sprinkle with colored sugar before baking, if desired.

---

### **Butterscotch-Toffee-Pecan Cookies from Dottie N.**

Ingredients:

1 (18.5 oz.) yellow cake mix  
1/2 C. melted butter OR vegetable oil  
1/4 C. water  
1 egg  
1 tsp. vanilla extract  
1 (11oz) package Butterscotch morsels chips  
1 C. Heath Bits 'O Brickle (toffee bits)  
1 C. chopped pecans

Directions:

Heat oven 350 degrees F. Line baking sheet with Silpat-liner or parchment paper. In a large mixing bowl, beat together butter/oil, water, egg and vanilla extract until mixed well. Add cake mix and stir by hand just until mixed. Stir in butterscotch chips, toffee bits and pecans until combined. Drop by tablespoonfuls onto baking sheet. Bake 12 to 14 minutes until lightly browned on edges. Cool on racks and then store in air-tight containers. Makes about 3 dozen cookies.

---

### **Lemony Butter Cookies from Nancy E.**

Ingredients:

1/2 C. butter softened  
1/2 C. sugar  
1 egg

1-1/2 C. flour  
2 Tbsp. fresh lemon juice  
1 tsp. grated lemon peel  
1/2 tsp. baking powder  
1/8 tsp. salt  
Additional sugar

Directions:

Beat butter and sugar in large bowl with electric mixer until creamy. Beat in egg until light and fluffy. Mix in flour, lemon juice and peel, baking powder and salt. Cover; refrigerate about 2 hours or until firm.

Preheat oven to 350 degrees F. Roll out dough, a small portion at a time, to 1/4 inch thickness on well-floured surface with floured rolling pin (keep remaining dough in refrigerator). Cut with 3-inch round cookie cutter. Transfer to ungreased cookie sheets. Sprinkle with sugar.

Bake 8 to 10 minutes until lightly browned on edges. Cool 1 minute on cookie sheets. Remove to wire racks, cool completely. Store in airtight container. Makes about 2-1/2 dozen cookies.

---

Questions or comments? Let us know! Send an email to us; the address is [stitch@emblibrary.com](mailto:stitch@emblibrary.com).