



100 Ideas to Celebrate Cookies National Cookie Days

-  January 6 – National Shortbread Day
-  April 30 – National Oatmeal Cookie Day
-  May 29 – National Biscuit Day
-  June 12 – National Peanut Butter Cookie Day
-  July 9 – National Sugar Cookie Day
-  July 20 – National Fortune Cookie Day
-  August 4 – National Chocolate Chip Cookie Day
-  November 21 – National Gingerbread Cookie Day
-  December 4 – National Cookie Day

1. **Classic Sugar Cookies:** Bake traditional sugar cookies with a buttery flavor and sweet icing.
2. **Lemon Sugar Cookies:** Infuse your sugar cookies with tangy lemon zest and juice for a refreshing twist.
3. **Chocolate Sugar Cookies:** Indulge in rich cocoa-flavored sugar cookies for chocolate lovers.
4. **Vanilla Bean Sugar Cookies:** Enhance your sugar cookies with the fragrant seeds of vanilla beans for a gourmet touch.
5. **Almond Sugar Cookies:** Add almond extract and chopped almonds for a delightful nutty flavor in your cookies.
6. **Orange Cardamom Sugar Cookies:** Incorporate orange zest and ground cardamom for a fragrant and exotic cookie experience.
7. **Coconut Sugar Cookies:** Mix shredded coconut into your sugar cookie dough for a tropical twist.
8. **Cinnamon Sugar Cookies:** Sprinkle cinnamon sugar on top of your cookies before baking for a warm and cozy flavor.
9. **Maple Sugar Cookies:** Substitute some of the sugar with maple syrup for a sweet and syrupy cookie variation.
10. **Pumpkin Spice Sugar Cookies:** Add pumpkin pie spice and a hint of pumpkin puree for a taste of autumn in your cookies.
11. **Gingerbread Sugar Cookies:** Combine ginger, cinnamon, cloves, and molasses for a spicy and festive cookie option.
12. **Chai Spiced Sugar Cookies:** Infuse your cookies with chai spices like cinnamon, cardamom, cloves, and ginger for a cozy flavor profile.
13. **Lavender Honey Sugar Cookies:** Use culinary lavender and honey to create elegant and floral-scented cookies.
14. **Raspberry Swirl Sugar Cookies:** Swirl raspberry jam into your sugar cookie dough for a burst of fruity flavor.
15. **Mint Chocolate Chip Sugar Cookies:** Mix chopped chocolate and mint extract into your cookie dough for a refreshing treat.
16. **Blueberry Lemon Sugar Cookies:** Fold dried blueberries and lemon zest into your cookie dough for a burst of fruity and citrusy flavors.
17. **Matcha Green Tea Sugar Cookies:** Incorporate matcha powder into your sugar cookie dough for a vibrant green color and earthy flavor.

18. **Salted Caramel Sugar Cookies:** Drizzle caramel sauce on top of your cookies and sprinkle with sea salt for a sweet and salty combination.
19. **Nutella Stuffed Sugar Cookies:** Sandwich Nutella between two sugar cookie dough balls for a gooey and indulgent treat.
20. **S'mores Sugar Cookies:** Press marshmallow and chocolate pieces into your sugar cookies before baking for a campfire-inspired delight.
21. **Peanut Butter Chocolate Chip Sugar Cookies:** Add peanut butter and chocolate chips to your sugar cookie dough for a classic combination.
22. **Red Velvet Sugar Cookies:** Incorporate cocoa powder and red food coloring for a vibrant and decadent cookie option.
23. **Lemon Lavender Sugar Cookies:** Combine lemon zest and culinary lavender for a bright and floral cookie experience.
24. **Brown Butter Pecan Sugar Cookies:** Use brown butter and chopped pecans for a rich and nutty twist on classic sugar cookies.
25. **Cranberry Orange Sugar Cookies:** Fold dried cranberries and orange zest into your cookie dough for a festive and tangy treat.
26. **Plan Early:** Start planning your cookie exchange party well in advance to ensure a smooth and successful event.
27. **Set a Date:** Choose a date for your party that works for most participants and send out invitations early.
28. **Establish Guidelines:** Clearly communicate guidelines for the cookie exchange, such as the number of cookies each guest should bring and any dietary restrictions.
29. **Create Invitations:** Design and send out invitations that reflect the theme of your cookie exchange party and include all necessary details.
30. **Coordinate Recipes:** Encourage guests to share their cookie recipes in advance so attendees can anticipate the variety of cookies.
31. **Prepare Packaging:** Provide guests with packaging materials like cookie tins or boxes to transport their cookies home safely.
32. **Decorate:** Decorate your party space with festive decor that complements the theme of the cookie exchange.
33. **Offer Refreshments:** Serve light refreshments and beverages to keep guests energized throughout the party.
34. **Provide Recipe Cards:** Offer recipe cards for guests to write down their cookie recipes and exchange with others.
35. **Set Up a Display Area:** Arrange a designated area where guests can display their cookies for everyone to admire.
36. **Plan Activities:** Plan activities or games to keep guests entertained while exchanging cookies.
37. **Create a Voting System:** Consider implementing a voting system for the best-tasting, most creative, or most beautifully presented cookies.
38. **Arrange a Cookie Swap:** Organize a structured cookie swap where guests take turns selecting cookies to add to their collection.
39. **Encourage Sampling:** Allow guests to sample cookies during the party to enjoy the delicious creations.
40. **Provide To-Go Bags:** Offer guests to-go bags or containers to pack a variety of cookies to take home.
41. **Offer Recipe Sharing:** Set up a recipe sharing station where guests can exchange recipes and baking tips.
42. **Plan for Allergens:** Be mindful of guests with food allergies or dietary restrictions and provide options that accommodate their needs.

43. **Keep Track of Cookies:** Keep track of which cookies belong to each guest to ensure everyone receives an equal share.
44. **Express Gratitude:** Thank guests for participating in the cookie exchange and for their delicious contributions.
45. **Clean Up Effortlessly:** Prepare for easy cleanup by providing disposable plates, napkins, and utensils.
46. **Send Guests Home with Extras:** Allow guests to take home any leftover cookies to enjoy later.
47. **Collect Feedback:** Gather feedback from guests to improve future cookie exchange parties.
48. **Share Photos:** Take photos during the party and share them with guests afterward as a keepsake.
49. **Follow Up:** Send a follow-up thank-you message to guests expressing appreciation for their attendance and contributions.
50. **Consider Traditions:** Consider incorporating traditions like a cookie exchange ornament or recipe book to make the event memorable.
51. **Sugar Cookie Decorating Party:** Host a gathering where guests can decorate sugar cookies with various toppings and icing.
52. **Cookie Bouquet:** Arrange decorated sugar cookies on sticks to create a festive and edible cookie bouquet.
53. **Cookie Sandwiches:** Create sandwich cookies by pairing two sugar cookies with a layer of frosting or jam in between.
54. **Cookie Pops:** Insert sticks into sugar cookies to make fun and portable cookie pops.
55. **Cookie Decorating Kits:** Package undecorated sugar cookies with icing and toppings in DIY decorating kits for friends or family.
56. **Cookie Ice Cream Sandwiches:** Sandwich a scoop of ice cream between two sugar cookies for a delicious frozen treat.
57. **Stained Glass Cookies:** Cut out shapes in sugar cookies and fill the centers with crushed hard candies before baking to create vibrant stained glass effects.
58. **Cookie Cake:** Press sugar cookie dough into a cake pan to create a giant cookie cake for special occasions.
59. **Cookie Truffles:** Crumble baked sugar cookies and mix with cream cheese to form truffle balls, then dip in chocolate for a decadent dessert.
60. **Cookie Pizza:** Spread frosting or cream cheese on a large sugar cookie and top with assorted fruits and candies to make a cookie pizza.
61. **Cookie Cups:** Mold sugar cookie dough into mini muffin tins to create edible cookie cups for filling with pudding, fruit, or frosting.
62. **Cookie Decorating Contest:** Host a cookie decorating contest with prizes for the most creative and festive designs.
63. **Cookie Ice Cream Bowls:** Shape sugar cookie dough into bowls using the bottom of a muffin tin, then bake and fill with ice cream for a unique dessert vessel.
64. **Cookie Garland:** String decorated sugar cookies together with ribbon to create a festive and edible garland for holidays or celebrations.
65. **Cookie Decorating Class:** Teach a cookie decorating class where participants can learn new techniques and designs for decorating sugar cookies.
66. **Cookie Puzzle:** Cut baked sugar cookies into puzzle pieces for a fun and interactive dessert activity.
67. **Cookie Bar:** Set up a cookie bar with a variety of sugar cookies and toppings for guests to create their own custom cookie creations.
68. **Cookie Favors:** Package individually decorated sugar cookies in decorative bags or boxes as party favors for guests to take home.

69. **Cookie Ornaments:** Use cookie cutters to create holiday-themed sugar cookies, then poke a hole in each cookie before baking to string with ribbon and hang as ornaments.
70. **Cookie Jar Mixes:** Layer dry ingredients for sugar cookies in a jar to create homemade cookie mix gifts for friends and family.
71. **Cookie Sundaes:** Crumble baked sugar cookies over ice cream sundaes for added texture and flavor.
72. **Cookie Decorating Station:** Set up a cookie decorating station at events like weddings or birthday parties where guests can decorate their own sugar cookies as a fun activity.
73. **Cookie Mosaics:** Arrange small pieces of decorated sugar cookies into colorful mosaic designs for a creative and edible art project.
74. **Cookie Towers:** Stack decorated sugar cookies in tiers to create impressive and visually stunning cookie towers for special occasions.
75. **Cookie Keychains:** Create mini sugar cookies, decorate them, and attach them to keychains for adorable and edible accessories.
76. **Cookie Gift Baskets:** Assemble a variety of decorated sugar cookies in a beautifully arranged gift basket.
77. **Personalized Cookie Tins:** Fill personalized cookie tins with an assortment of homemade sugar cookies for a thoughtful gift.
78. **Cookie Decorating Kits:** Package pre-baked sugar cookies with icing and sprinkles in DIY cookie decorating kits.
79. **Cookie Subscription Box:** Offer a subscription box service that delivers fresh batches of sugar cookies to recipients' doorsteps.
80. **Cookie Jar Mixes:** Layer dry ingredients for sugar cookies in decorative jars with instructions for baking.
81. **Custom Cookie Cutters:** Gift custom-made cookie cutters in unique shapes to inspire creativity in cookie baking.
82. **Cookie Recipe Books:** Compile a collection of sugar cookie recipes into a personalized recipe book.
83. **Decorated Cookie Ornaments:** Create edible cookie ornaments with a hole for hanging on a Christmas tree.
84. **Monogrammed Cookie Gifts:** Personalize sugar cookies with recipients' initials or names for a special touch.
85. **Cookie Decorating Classes:** Purchase vouchers for cookie decorating classes or workshops for the aspiring baker.
86. **Gourmet Sugar Cookie Assortment:** Select a variety of gourmet sugar cookies from a specialty bakery to gift.
87. **Edible Cookie Bouquets:** Arrange decorated sugar cookies on sticks to create beautiful and edible bouquets.
88. **Seasonal Cookie Gift Boxes:** Fill festive boxes with seasonal-themed sugar cookies for holiday gifting.
89. **Cookie Sampler Packs:** Curate sampler packs featuring a selection of different sugar cookie flavors and designs.
90. **Dessert Platters:** Arrange an assortment of sugar cookies on a decorative platter for a sweet dessert presentation.
91. **Cookie Dough Jars:** Layer ingredients for sugar cookie dough in jars for recipients to bake fresh cookies at home.
92. **Cookie Molds:** Gift silicone or wooden cookie molds for shaping sugar cookies into intricate designs.
93. **Gourmet Cookie Spreads:** Create spreads or dips using crushed sugar cookies as a unique and delicious gift.

94. **Cookie Stencils:** Provide sets of cookie stencils for decorating sugar cookies with intricate patterns.
95. **Cookie Baking Kits:** Put together baking kits with all the necessary ingredients and tools for making sugar cookies.
96. **Themed Cookie Boxes:** Package sugar cookies in themed boxes tailored to recipients' interests or hobbies.
97. **Cookie Gift Cards:** Purchase gift cards from favorite bakeries or online stores specializing in sugar cookies.
98. **Cookie-Themed Apparel:** Shop for clothing or accessories featuring fun sugar cookie designs or motifs.
99. **DIY Cookie Decorating Supplies:** Compile sets of icing, sprinkles, and edible decorations for personalized cookie decorating.
100. **Homemade Cookie Care Packages:** Bake batches of sugar cookies and package them in care packages with other comforting treats for loved ones in need of cheer.