

Cookie Swapping 101

Hosting a cookie swap can be a fun way to enjoy time with friends. In additional you'll get to enjoy cookies you didn't have to bake.

You can plan your cookie swap to be as simple or as elaborate as you wish. You can include children by setting up a table with icing, sprinkles and store bought gingerbread men cookies.

Empty aluminum foil boxes work well to store cookies. Take the cardboard roll out and insert wax paper. You can decorate the outside of the box by wrapping them with holiday paper if you wish.

Done	What To Do When
	One Month Before
	Make a list of (8-12) guests and send/email invites
	Typically each person will bring a dozen cookies per guest – so a swap of 10 means you bake 9 dozen to swap plus enough for yourself. (A half dozen works better for larger groups.)
	Decide if you'll make any special requests like no slice and bake cookies. Or if you'll simply leave it up to the guests to decide.
	 Request the guest brings: a copy of the recipe for each person their cookies on a tray storage containers or zip baggies to transport swap
	cookies Two Weeks Before
	Confirm who is planning on attending.



In an effort to prevent duplicates you can ask the baker to tell you what he or she is baking or you can leave it up to chance.
Start to gather extra food storage containers for cookies.
Decide on your own cookie recipe then buy ingredients.
Set a menu of handheld snacks if you plan to serve food. Plan drinks or go with one signature drink or even hot cocoa.
One Week Before
Set out a spare folding table.
De-clutter your kitchen counters, table and dining table to use as display areas for the cookies.
Buy extra plastic wrap and storage bags.
Two Days Before
Bake your cookies.
Find your holiday tablecloths and table decorations.
The Day Before
Set up the room.
Consider placing boxes UNDER the tablecloth to create two or three "levels" which gives you more room to place trays of cookies. Keep decorations to a minimum, you'll need all the room for the trays of cookies.
If you are serving it, prep your handheld food.
The Day of the Party
Set up drinks.
Put out cookies with the recipes.
If guests don't know each other consider nametags
After the Party
Clean-up and enjoy the cookies you didn't have to spend time baking.

