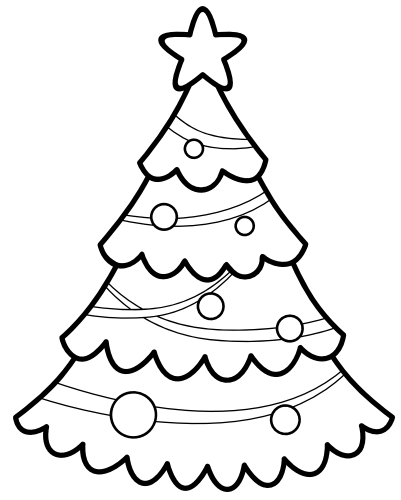
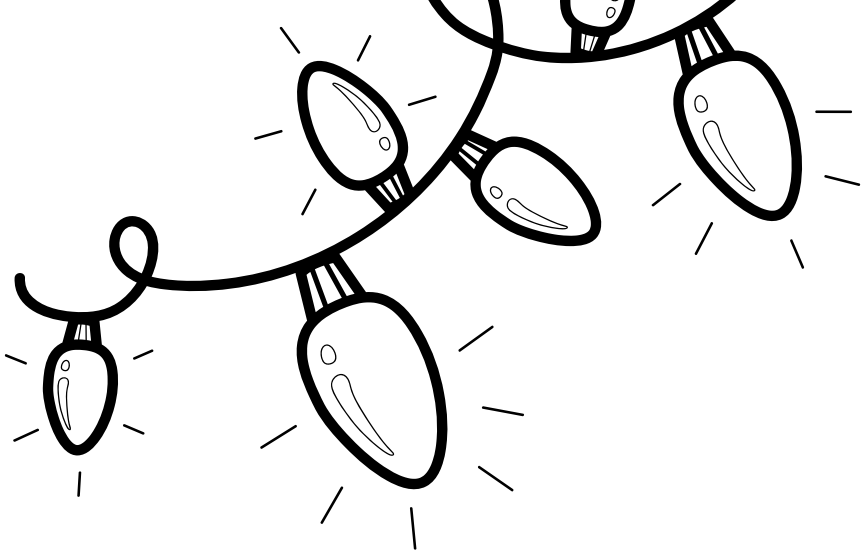


Holiday Gift Guide



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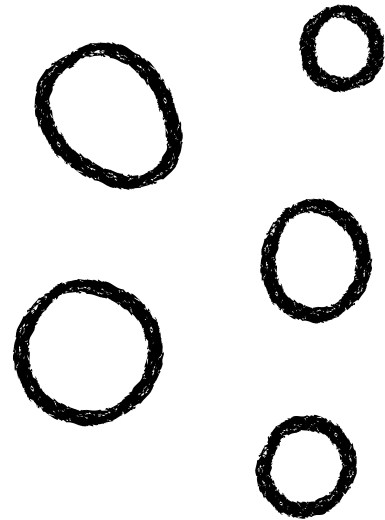
Welcome to our DIY Holiday Gift Guide! This season, make gift-giving extra special with handmade presents that show thought and care. From easy-to-assemble treat jars to cozy sachets and holiday craft kits, each project is simple, affordable, and filled with personal touches. These DIY gifts are perfect for friends, family, teachers, and neighbors, adding warmth and creativity to the season. Whether you're looking to share holiday cheer or create heartfelt keepsakes, this guide has everything you need to make the holidays memorable.

Happy crafting and gifting!

Your Friends at Integrafun



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1. Sugar Scrubs

1.1 Peppermint Sugar Scrub

Ingredients:

1 cup granulated sugar

½ cup coconut oil, melted

10 drops peppermint essential oil

Optional: a few drops of red food coloring for a festive look



Procedure:

Mix the sugar and coconut oil in a bowl.

Add the peppermint oil and mix well.

If desired, add a few drops of food coloring and stir gently to create a swirl effect.

Transfer to a jar and store.

1.2 Lavender Sea Salt Scrub

Ingredients:

1 cup sea salt

½ cup coconut oil, melted

10 drops lavender essential oil

Optional: dried lavender buds



Procedure:

Mix sea salt and coconut oil in a bowl.

Add lavender essential oil and mix well.

Sprinkle dried lavender buds if desired and store in a jar.

2. Cozy Hot Cocoa Mix Recipes

2.1 Classic Hot Cocoa Mix

Ingredients:

1 cup powdered milk

½ cup unsweetened cocoa powder

½ cup powdered sugar

½ cup mini chocolate chips



Procedure: Combine all ingredients in a bowl. Transfer to an airtight container. Add 3 tbsp mix to hot milk or water.

2.2. Peppermint Hot Cocoa Mix

Ingredients:

1 cup powdered milk

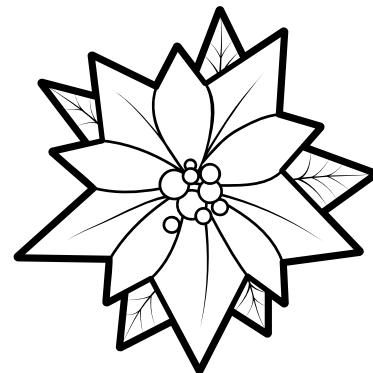
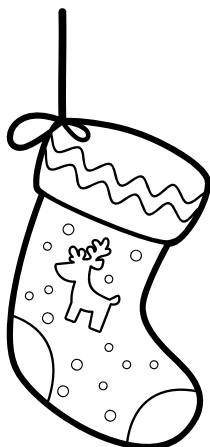
½ cup cocoa powder

½ cup powdered sugar

¼ cup crushed peppermint candy



Procedure: Mix all ingredients. Store in a jar and use 3 tbsp mix per cup of hot milk or water.



3. Cookies in a Jar

This thoughtful DIY gift layers all the dry ingredients needed to bake a batch of cookies in a decorative jar. Recipients only need to add a few fresh ingredients like butter or eggs, following the simple instructions provided on the jar's label. Not only do they receive a delicious treat, but they also get to enjoy the fun and warmth of baking homemade cookies, fresh from the oven!

3.1 Christmas Sugar Cookies in a Jar

Prep Time: 15 minutes

Cook Time: 10 minutes per batch

Servings: 12-15 cookies

Difficulty: Easy

Ingredients:

1 1/2 cups all-purpose flour

1/2 tsp baking soda

1/2 tsp baking powder

1/4 tsp salt

1/2 cup sugar (for layering)

1/4 cup holiday sprinkles

For the Jar Label: 1/2 cup butter (room temperature), 1 egg, 1/2 tsp vanilla extract

Instructions:

Layer flour, baking soda, baking powder, salt, and sugar in a 16 oz mason jar. Top with holiday sprinkles for a festive look.

Attach a tag with baking instructions: "Mix with 1/2 cup butter, 1 egg, and 1/2 tsp vanilla. Shape dough into balls, bake at 350°F for 10-12 minutes."



3.2. Oatmeal Chocolate Chip Cookies in a Jar

A classic favorite, perfect for cozy holiday evenings!

Ingredients (for the jar):

- 1/2 cup all-purpose flour
- 1/2 tsp baking soda
- 1/4 tsp baking powder
- 1/4 tsp salt
- 1/2 cup rolled oats
- 1/2 cup chocolate chips
- 1/3 cup brown sugar (packed)
- 1/3 cup white sugar

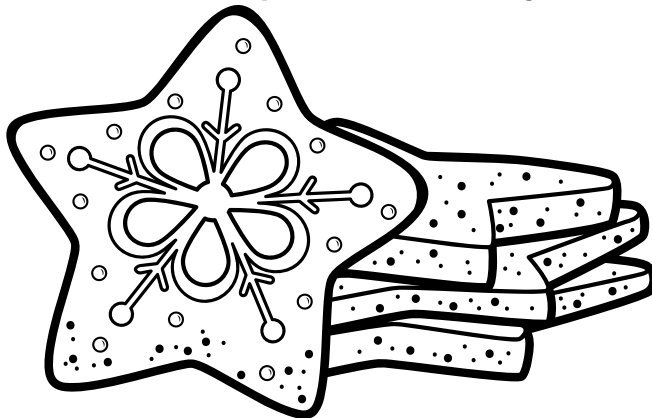


Instructions:

In a 1-liter jar, layer each ingredient in the order listed. Pack each layer firmly for a clean look.

Add a label: “To Bake: Preheat oven to 350°F (175°C). Combine contents with 1/2 cup softened butter, 1 egg, and 1/2 tsp vanilla extract. Drop spoonfuls on a baking sheet, bake for 8-10 minutes, until golden.”

Gift Tip: Attach a small wooden spoon or holiday ribbon to the jar.



4. Infused Olive Oil Trio

Prep Time: 10 minutes

Cook Time: 20 minutes

Servings: Three 4 oz bottles

Difficulty: Easy

Ingredients:

12 oz olive oil

Flavorings: 2 sprigs rosemary, 1 tsp crushed red pepper, 1 garlic clove (peeled)

Instructions:

Heat olive oil gently on low with flavorings for 15 minutes. Avoid boiling.

Let cool, strain, and divide into sterilized bottles.

Decorate bottles and label each flavor.



5. Hot Chocolate Spoons

Prep Time: 10 minutes

Cook Time: 5 minutes

Servings: 12 spoons

Difficulty: Easy

Ingredients:

1 cup semi-sweet chocolate chips

Crushed candy canes, mini marshmallows, sprinkles for topping

Instructions:

Melt chocolate in a microwave-safe bowl.

Dip wooden spoons in melted chocolate and sprinkle with toppings.

Let cool on parchment paper. Wrap individually in cellophane.



6. Christmas Popcorn Mix

Prep Time: 5 minutes

Cook Time: 5 minutes

Servings: 6 cups

Difficulty: Easy

Ingredients:

6 cups popped popcorn

1 cup white chocolate chips, melted

1/2 cup crushed peppermint candy

1/2 cup red and green M&Ms

Instructions:

Drizzle melted white chocolate over popcorn.

Sprinkle crushed peppermint and M&Ms over chocolate-coated popcorn.

Spread on parchment to set, then bag or jar for gifting.



7. Lavender Sachets

Prep Time: 15 minutes

Cook Time: N/A

Servings: 6 sachets

Difficulty: Easy

Ingredients:

1 cup dried lavender

Small cotton or muslin bags



Instructions:

Divide lavender evenly between sachets.

Close bags and tie with ribbon.

Attach a small note for use in drawers or closets.

8. Personalized Hot Sauce

Prep Time: 10 minutes

Cook Time: 10 minutes

Servings: 1 bottle (4 oz)

Difficulty: Medium

Ingredients:

10 red chili peppers, chopped

1/2 cup vinegar

1/2 tsp salt



Instructions:

Simmer peppers with vinegar and salt for 10 minutes.

Cool, blend until smooth, then strain.

Pour into a sterilized bottle and label.

9. Holiday Granola Mix

Prep Time: 10 minutes

Cook Time: 25 minutes

Servings: 4 cups

Difficulty: Easy

Ingredients:

2 cups rolled oats

1/2 cup nuts (pecans or almonds)

1/2 cup dried cranberries

1/4 cup honey or maple syrup

1/4 cup coconut oil

Instructions:

Mix oats, nuts, honey, and coconut oil.

Bake at 300°F for 25 minutes, stirring halfway.

Add cranberries after cooling, then package.



10. DIY Bath Salts

Prep Time: 5 minutes

Cook Time: N/A

Servings: 1 jar (8 oz)

Difficulty: Easy

Ingredients:

1 cup Epsom salts

1/4 cup baking soda

10 drops lavender essential oil

Optional: dried lavender petals

Instructions:

Mix Epsom salts, baking soda, and essential oil.

Pour into a jar, add petals if desired.

Decorate jar and add a label with bath instructions.



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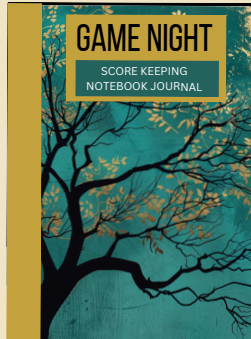
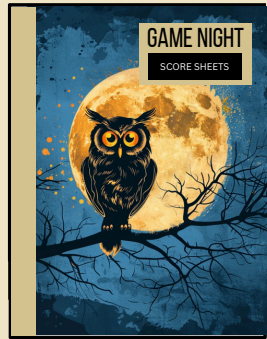
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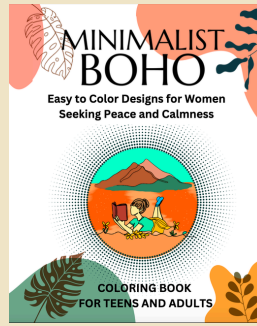


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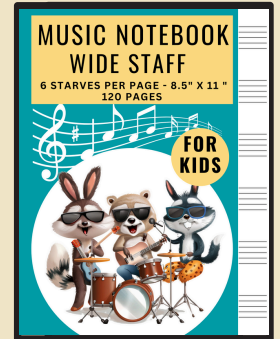
FAMILY BOOKS
GAME NIGHT SCORE BOOKS



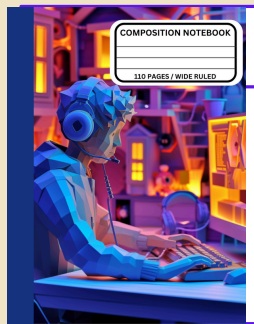
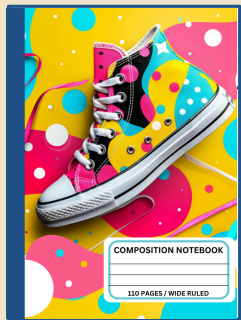
COLORING BOOKS



MUSIC NOTEBOOKS



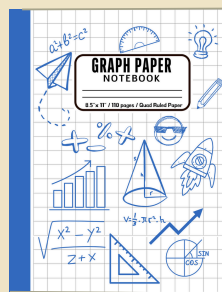
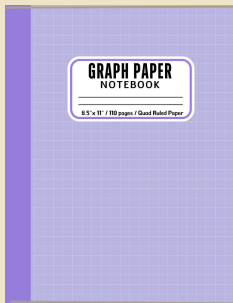
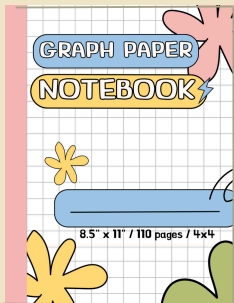
COMPOSITION NOTEBOOKS



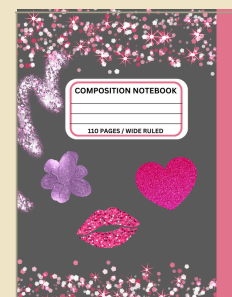
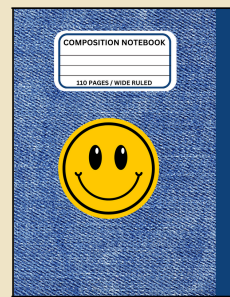
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