

A DIGITAL RECIPE BOOK BY BRIDGING THE GAPS DYSLLEXIA CENTER FAMILIES
BTG FUNDRAISER/501C3 NONPROFIT ORGANIZATION

CAKES & CRAFTS, COOKIES,



BTG CHRISTMAS COOKIE
EXCHANGE RECIPES



BTG FAMILY

Welcome & Thank You!

Hello there! My name is Sue Bridgman, and I am delighted to introduce myself as the compiler of this BTG Christmas Cookie Exchange Digital Recipe Book on behalf of our amazing BTG Family.

We help students with dyslexia by providing effective interventions for reading and spelling, and we help families by providing these interventions affordably. To do that, we rely on supporters like you. This digital cookbook is a fundraiser for our center.

These recipes are family favorites of our students and their families. Thank you for your support. You can find out more about what we do at bridgingthegapsdyslexiacenter.com

Sue Bridgman
Executive Director

A vertical strip on the left side of the page shows several decorated cookies. At the top is a cinnamon roll with white icing drizzle. Below it is a house-shaped cookie with a white lattice roof and a window. Next is a star-shaped cookie with white icing dots. At the bottom is another star-shaped cookie, completely covered in white icing. The background is a white textured surface.

ABOUT THE BOOK

Welcome to our BTG Christmas Cookie Exchange Digital Recipe Book! This recipe book is a labor of love, born out of a desire to collect and share our BTG families' favorite Christmas cookie recipes. From regular sugar cookies to 7-layer bars, these recipes have been enjoyed over the years, and we are happy to share them with you.

Each student has a page to share their recipe, and it will include the student's favorite Christmas tradition. We hope these recipes will inspire you in the kitchen and create new memories and traditions with your loved ones.

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Did You Know?

**Dyslexia affects
1 in 5
children. It can
range from mild
to profound.**

<https://dys-add.com/>



CHAPTER 1
Cookies





GINGERBREAD COOKIES

PREP: 22 MIN

BAKE: 8 MIN
FREEZE: 2 HOURS

SERVES: 24

By: Kip L.



FAVORITE
TRADITION

Piling into our Sprinter van, playing fun Christmas music and drinking hot chocolate while we drive around looking at Christmas lights.



INGREDIENTS

- ½ cup unsalted butter, at room temperature
- ⅔ cup packed dark brown sugar
- ⅓ cup unsulphured blackstrap molasses, we like the Wholesome brand
- 1 large egg yolk
- 1 teaspoon vanilla extract
- 2¼ cups all-purpose flour, spooned and leveled
- 2 teaspoons cinnamon
- 2 teaspoons ground ginger
- 1 teaspoon baking soda
- ½ teaspoon fine sea salt
- ¼ teaspoon ground cloves
- 1 tablespoon almond milk, or any milk

DIRECTIONS

[HTTPS://WWW.LOVEANDLEMONS.COM/GINGERBREAD-COOKIES-RECIPE](https://www.loveandlemons.com/gingerbread-cookies-recipe)

1. In the bowl of a stand mixer, or using an electric mixer, cream the butter and brown sugar. Add the molasses, egg yolk, and vanilla and mix again.
2. In a medium bowl, whisk together the flour, cinnamon, ginger, baking soda, salt, and cloves. Gradually add the dry ingredients to the wet ingredients, mixing after each addition. Mix in the almond milk.
3. Form the dough into a ball, divide the ball in half, and flatten each half into a 1-inch-thick disk. Wrap in plastic and chill for at least 2 hours.
4. Preheat the oven to 350°F and line two large baking sheets with parchment paper.
5. Roll out the dough on a lightly floured surface until about ¼-inch thick. Use cookie cutters to cut out desired shapes, then transfer the cut-outs to the prepared baking sheets, re-rolling the dough scraps as necessary.
6. Bake, one sheet at a time, for 7 to 9 minutes, or until the edges of the cookies are just set but the middles are still soft. Let cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely. Decorate as desired.



By: Everest W.

GINGERBREAD COOKIES

PREP: 15 MIN

BAKE: 8 -10 MIN

SERVES: 24



Baking cookies and tasting them.



INGREDIENTS

- $\frac{3}{4}$ cup butter melted
- 1 cup brown sugar
- $\frac{1}{2}$ cup white sugar
- 1 TBSP vanilla extract
- 1 egg
- 1 egg yolk
- 2 cups flour
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp baking soda
- 1 cup mini chocolate chips

DIRECTIONS

1. Cream together butter and sugars on high speed until well combine
2. Add in vanilla and stir.
3. Add in one egg and beat well,
4. Add in the egg yolk and beat until light and fluffy.
5. Next add in dry ingredients and stir until just combined, use more flour if the cookies are too sticky.
6. Finally stir in mini chocolate chips. Use a cookie scoop or make into small balls and bake at 325° for 8-10 minutes.

**Other favorite add ins:

Caramel chips and chopped pecans

Substitute $\frac{1}{2}$ cup flour for $\frac{1}{2}$ cup cocoa powder to make it a chocolate cookie and add in white chips and chocolate chips.



NANCY'S FANCY SCHMANCY FRUIT PIZZA COOKIE

PREP: 15 MIN

BAKE: FOLLOW
COOKIE DOUGH
PACKAGE
INSTRUCTIONS

SERVES: VARIES

By: Isa H. & Nancy R.



On Christmas Day my parents hide a pickle ornament in the Christmas tree. Whoever finds the ornament first gets to be the first one to open their presents!

FAVORITE
TRADITION



INGREDIENTS

- 1 packet of store bought sugar cookie mix and any ingredients needed from back of the package (i.e. egg, oil)
- 1 8 oz. package of cream cheese
- 1/4 C honey
- Strawberries
- Kiwi
- Blueberries
- Pineapple chunks
- Grapes



DIRECTIONS

1. Follow directions on the package to prepare cookie dough.
2. Grease and flour a large pizza pan.
3. Spread cookie dough across the entire pan to make the sugar cookie crust.
4. Bake crust following the cookie mix package directions. Let cool.
5. Combine cream cheese and honey.
6. Spread evenly over pizza crust.
7. Decorate with cut up fruit on top!
8. Cut into pizza wedges to serve.
9. Store in the fridge for up to 3 days.





HOMEMADE MINT OREOS

PREP: 15 MIN

BAKE: 7-9 MIN

SERVES: 32
COOKIES, 16
SANDWICHES

By: Eli B.



Gingerbread houses are our favorite tradition and one year we made a village!



[HTTPS://WWW.YOURCUPOCAKE.COM/HOMEMADE-MINT-OREOS/](https://www.yourcupofcake.com/homemade-mint-oreos/)

INGREDIENTS

- 1 box Devils Food Cake Mix
- 2 eggs
- 1/3 cup oil
- 1 1/2 teaspoons vanilla extract

Mint Filling:

- 6 ounces cream cheese softened
- 1/4 cup butter softened
- 2-3 cups powdered sugar
- 1 1/2 teaspoons peppermint extract
- green food dye

DIRECTIONS

1. Preheat oven to 350 degrees and line cookie sheets with parchment paper.
2. In a large bowl, sift in cake mix.
3. Add eggs, oil and vanilla extract to cake mix and stir until combined. The dough will be very stiff.
4. Place tablespoon sized dough balls on cookie sheets (3 inches between each dough ball). Gently press your dough balls down to flatten them a little.
5. Bake for 7-9 minutes depending on how soft you want them.
6. Place on cooling racks.
7. Filling: Beat cream cheese, butter, powdered sugar and peppermint extract until smooth. Adjust consistency using more or less powdered sugar. Add food dye and stir well.
8. Pipe filling onto the bottom of half your cookies, and use the other non-frosted cookies to sandwich the others! Roll in colored sprinkles if desired.
9. Place your cookies in tupperware and let chill for a few hours or ever overnight. Seriously, they are taste fabulous after a good night's rest.

COCONUT OATMEAL COOKIES

PREP: 10 MIN

BAKE: 8-10 MIN

SERVES: 24

By: Ali M.



Having all my cousins together at Christmas and we do a gift exchange with each other.

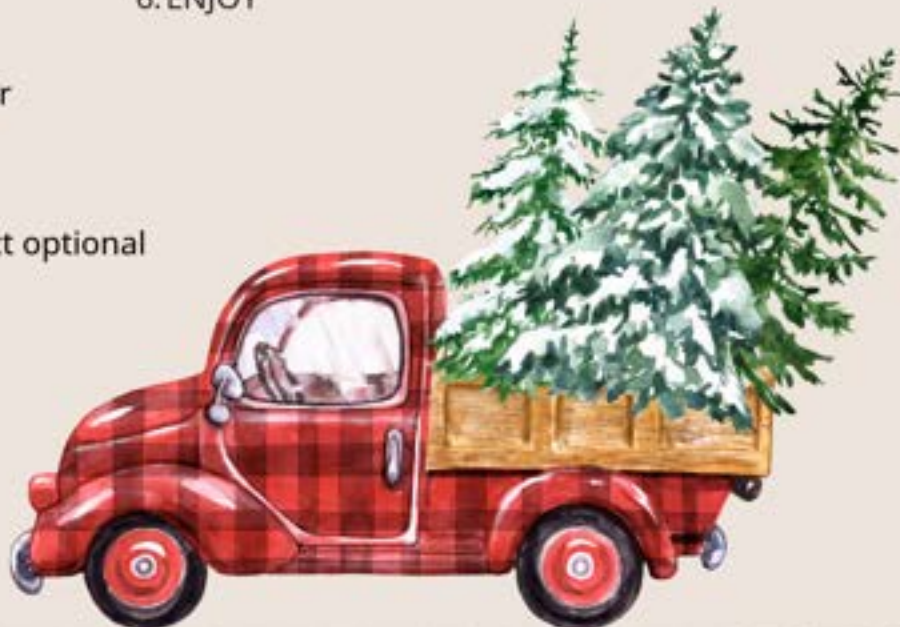


INGREDIENTS

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 cup coconut
- 2 cups oatmeal
- 1 teaspoon almond extract optional

DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Cream together butter, sugars, eggs and vanilla. Set aside.
3. Mix all dry ingredients together in a separate bowl.
4. Add dry ingredients to wet ingredients and mix well.
5. Spoon onto greased baking sheet.
6. ENJOY





GRANDMA'S SUGAR COOKIES

PREP: 10 MIN



BAKE: 10 MIN



SERVES: 24



OUTRAGEOUS CHOCOLATE CHIP

PREP: 15 MIN



BAKE: 10-12 MIN



SERVES: 36



By: Lilly C.



On any random night in December one parent puts the kids to bed as usual, and the other makes hot cocoa and popcorn. After their story is read, the kids find a golden ticket under their pillow. This means, we delay bedtime and take a car ride with our hot cocoa and popcorn around the neighboring towns to look at Christmas lights.

GRANDMA'S SUGAR COOKIES

INGREDIENTS

- 1-1/2 cup confectioners sugar
- 1 cup butter
- 1/2 tsp vanilla
- 1 tsp almond
- 1 egg
- 2-3/4 cup flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cream of tartar

DIRECTIONS

1. Cream together confectioners sugar and butter
2. Add the vanilla, almond, and egg
3. Combine dry ingredients
4. Mix creamed mixture and dry ingredients together.
5. Roll out and cut with favorite cutters.
6. Bake at 350 for 10 minutes
4. ENJOY!



OUTRAGEOUS CHOCOLATE CHIP

INGREDIENTS

- 1/2 cup granulated sugar
- 1/3 cup packed brown sugar
- 1 stick margarine (softened)
- 1/2 cup peanut butter
- 1/2 tsp vanilla
- 1 egg
- 1 cup flour
- 1/2 cup quick cooking oats
- 1 tsp baking soda
- 1/4 tsp salt
- 6 oz. semisweet chocolate chips

DIRECTIONS

1. Beat sugars, margarine, peanut butter, vanilla and egg in medium bowl with wooden spoon until creamy & well blended.
2. Mix in flour, oats, baking soda and salt. Stir in chocolate chips.
3. Drop dough by rounded teaspoons about 2 inches apart onto an ungreased cookie sheet.
4. Bake 10-12 min or until light golden brown.
5. Cool 1 minute before removing from cookie sheet.
6. For bars: Grease 9x9x2 inch pan. Spread dough in pan. Bake 25-30 min (36 bars)

NONI'S FUDGE COOKIES

PREP: 10 MIN



FRIDGE: UNTIL SET



SERVES: VARIES



ROCKY ROAD COOKIE CLUSTER

PREP: 10 MIN



FRIDGE: UNTIL SET



SERVES: VARIES



By: Aspen W.



Seeing all 43 of her first cousins at Noni and papas house while making cookies!



NONI'S FUDGE COOKIES

INGREDIENTS

- 4 cups of sugar
- 1 cup of Hershey's baking cocoa
- 1 can of evaporated milk
- 2 sticks of butter (1 cup)
- 2 tablespoons of McCormick's Pure Vanilla extract
- 8 cups old fashioned oats

DIRECTIONS

1. Butter or line a cookie sheet with wax paper, then mix in a sauce pan the ingredients of sugar, cocoa, evaporated milk, and butter.
2. Bring to a boil over medium heat, stirring, often. When it comes to a rolling boil, turn the heat down, so that it is simmering. When simmering, stir constantly. Simmer for 5 minutes.
3. Remove from heat. Add and stir in vanilla and oats.
4. Drop by tablespoons onto wax papered cookie sheet
5. Refrigerate or even freeze until time to eat

NING NING'S ROCKY ROAD COOKIE CLUSTER

INGREDIENTS

- 1 (12-oz) pkg. semi-sweet chocolate morsels 1 cup chopped nuts
- 1 can Eagle Brand milk
- 2 ½ cups mini marshmallows
- 1 teaspoon vanilla

DIRECTIONS

1. Microwave chocolate morsels and milk for one minute. Stir.
2. Microwave at 10-20 second intervals; stirring until smooth.
3. Add vanilla, nuts, and marshmallows. Stir well.
4. Drop tablespoons onto waxed paper.
5. Chill until firm.

GRANNY'S MOLASSES COOKIES

PREP: 10 MIN

BAKE: 8 -10 MIN



By: Hunter C.



Each December the Callaway family burns colored wax candles and crayons to grow their family candle. The candle base is the bottle of champagne from Hunter's parent's wedding. 17 years of candle wax.



FAVORITE TRADITION

INGREDIENTS

- 4 cups Sorghum Molasses
- 2 cups sugar
- 2 cups melted shortening
- 2 cups hot water
- 2 tablespoons baking soda
 - (dissolved in the hot water)
- 3 tablespoons cinnamon
- 3 eggs
- 15 cups flour

DIRECTIONS

1. Put sorghum, sugar, and melted shortening in a large bowl and mix.
2. Add eggs and beat with a mixer to blend.
3. Add hot water, baking soda mixture, cinnamon, and stir well.
4. Add flour, 2 or 3 cups at a time, blending well as you go
5. Let dough sit in the refrigerator for at least 1 hour
 - the dough will stiffen
 - you can let it chill in the fridge for several days if desired.
6. Use Pam to coat baking sheets each time before you fill them.
7. Roll cookie dough out approximately 1/4 inch thick on a floured sugar, and cut with cookie cutters.
8. Bake at 325 for 8 - 10 min, until touched, no print is left; move sheet to the top rack for 2 more minutes to brown.
9. Remove from cookie sheet and place on a clean towel to cool; Store in an air-tight container.



JANEY'S CHOCOLATE CHIP COOKIE

PREP: 10 MIN

BAKE: 8 -10 MIN

SERVES: 48

By: Sharon A.



My husband and I wore matching plaid pajamas and read through Bible verses about Jesus leading up to Christmas Day.



INGREDIENTS

- 1 1/2 cups granulated sugar
- 1 1/2 cups brown sugar
- 16 oz block Crisco
- 16 tbsp butter (room temp)
- 2 tsp Mexican vanilla
- 4 eggs
- 4 3/4 cups flour
- 2 tsp baking soda
- 2 tsp salt
- 24 oz mini chocolate chips
- 12 oz walnuts (optional)



DIRECTIONS

1. Preheat the oven to 375 degrees
2. With an electric mixer, cream the granulated sugar, brown sugar, Crisco, and butter.
3. Add vanilla and eggs one at a time, mixing after each egg.
4. Stir the dry ingredients (flour, baking soda, and salt) together in a separate bowl.
5. Slowly add the dry ingredients to the mixer and mix until cookie dough forms.
6. Add the chocolate chips (and walnuts if desired) until combined.
7. Line a baking sheet with parchment paper and use a medium cookie scoop (about 2 tablespoons big) to scoop about 12 cookie dough balls onto the sheet.
8. Bake for 8-10 minutes, depending on the oven.
9. Remove and let cookies cool on a wire rack. Store in an airtight container or Ziplock bag.
10. Repeat the baking process until you run out of cookie dough. This recipe should yield about 48 cookies.

CHOCOLATE-ICED BUTTERSWEETS

PREP: 20 MIN

BAKE: 10-12 MIN

SERVES: 36-48

By: Nancy R.



Every year we bake a special birthday cake to celebrate Jesus' birthday!



INGREDIENTS

Cookie Dough:

- 1 C powdered sugar
- 1 C butter, softened
- 1/2 tsp salt
- 2 tsps vanilla
- 2 C all-purpose flour

Filling:

- 1 C powdered sugar
- 2 Tbs flour
- 1 tsp vanilla
- 3-oz cream cheese, softened
- 1/2 C chopped walnuts or pecans
- 1/2 C shredded coconut

Drizzle Icing:

- 1/2 C semi-sweet chocolate chips
- 2 Tbs water
- 2 Tbs butter
- 1/2 C powdered sugar
- To prevent powdered sugar from clumping in melted chocolate mixture, gradually add it while continuously stirring to thoroughly incorporate it.

DIRECTIONS

Dough: Heat oven to 350°. In a large bowl, cream 1 C butter, 1 C powdered sugar, salt and vanilla until light and fluffy. Blend flour into creamed mixture. Shape dough into balls, using a teaspoonful of dough for each cookie. Place 2" apart on ungreased cookie sheets. With thumb, make imprint in center of each cookie. Bake at 350° for 10-12 minutes or until lightly browned on edges. Immediately remove cookies from pans.

Filling: In small bowl, cream 1 C powdered sugar, 2 Tbs flour, vanilla, and cream cheese until light and fluffy. Stir in nuts and coconut. Fill each warm cookie with about 1/2 tsp filling.

Drizzle Icing: In small saucepan, melt chocolate chips with water and 2 TBS butter, stirring constantly. Remove from heat. Gradually add 1/2 C powdered sugar, blend until smooth. Drizzle chocolate icing over cookies. Makes 4-5 dozen.



CHOCOLATE-ICED BUTTERSWEETS

PREP: 10 MIN

BAKE: 7 MIN

SERVES: 60-72

By: Nancy R.



Every year we bake a special birthday cake to celebrate Jesus' birthday!



INGREDIENTS

- 1 C. Sugar
- 1 C. butter, softened
- 3 oz pkg cream cheese, softened
- 1/2 tsp salt
- 1/2 tsp almond extract
- 1/2 tsp vanilla
- 1 egg yoke (reserve white)
- 2 1/4 C all-purpose flour



DIRECTIONS

1. In large bowl, combine sugar, butter, cream cheese, salt, almond extract, vanilla extract, and egg yoke;
2. Blend well. Stir in flour until well blended. Cover dough with saran wrap and chill in fridge for 2 hours.
3. Heat oven to 375°.
4. On lightly floured surface, roll out dough, one-third at a time. Roll to 1/8" thickness.
5. Cut into desired shapes with lightly floured cookie cutters. Place 1" apart on ungreased cookie sheets. Leave cookies plain or if desired, brush with slightly beaten egg white and sprinkle with colored sugar.
6. Bake at 375° for approximately 7 minutes or until light golden brown. Cool completely. Frost and decorate plain cookies, if desired. Yields 5-6 doz. cookies, depending on the cookie cutter size.





COOL WHIP COOKIES

PREP: 5 MIN

BAKE: 12-15 MIN

SERVES: VARIES

By: Lisa P.



We do a Favorite Things Party where each person brings 3 favorite things. Numbers get drawn and items are spread on the table and everyone gets to pick. We do 3 rounds so not everyone is first or last. Everyone goes home with some new things!



INGREDIENTS

- 1 - box cake mix of choice (vanilla, chocolate, red velvet, lemon, etc)
- 1 - 8 oz tub Cool Whip
- 1 egg

DIRECTIONS

1. Mix together in bowl and drop by teaspoonfuls into powdered sugar.
2. Mix will not be firm or able to be rolled into balls.
3. Place on cookie sheet.
4. Bake at 350 degrees for 12-15 minutes.
5. Cool before removing from cookie sheet.



SNICKERDOODLES

PREP: 10 MIN

BAKE: 10 MIN

**GINGERSNAPS**

PREP: 10 MIN

BAKE: 10-12 MIN



By: Lilli W.

FAVORITE
TRADITION

Go over to the grandparents house and play lots of silly games for prizes and then we open presents.

**SNICKERDOODLES****INGREDIENTS**

- 3 cups flour
 - 2 tsp cream of tartar
 - 1 tsp baking soda
 - 1 1/2 tsp cinnamon
 - 1/2 tsp salt
 - 1 cup butter
 - 2 tsp vanilla
 - 1 egg
 - 1 1/3 cup sugar
- Topping:
- 1/3 cup sugar
 - 1 tsp cinnamon

DIRECTIONS

1. Beat butter and sugar
2. Add egg
3. Roll dough into balls
4. Roll balls into topping of sugar/cinnamon
5. Bake 10 min at 375 degrees


GINGERSNAPS**INGREDIENTS**

- 2 cups sugar
- 1 1/2 cups butter
- 1/2 molasses
- 3 tsp baking soda
- 2 eggs
- 4 cups flour
- 1/2 tsp salt
- 1/2 tsp ginger
- 1/2 tsp allspice
- 2 tsp cinnamon

DIRECTIONS

1. Mix and roll balls in sugar
2. Bake at 350 degrees
3. 10-12 minutes





*Famous People
with Dyslexia*

- **Tom Holland**
- **Jennifer Aniston**
- **Keanu Reeves**
- **Daniel Radcliffe**
- **Tim Tebow**
- **Octavia Spencer**
- **Steven Spielberg**



CHAPTER 2
Bars/Cakes





BUTTERSCOTCH PRETZEL COOKIE BARS

PREP: 15 MIN

COOK: 20 MIN

SERVES: 12-20

By: Sue B.



One of our family's favorite traditions is to drive around on Christmas Eve and look at all the pretty Christmas lights.



INGREDIENTS

- 1 cup butter 2 sticks, room temp
- 1 cup brown sugar
- ½ cup white sugar
- 2 tsp vanilla extract
- 2 eggs
- 1 egg yolk
- 2 ½ cups flour
- ½ tsp salt
- 1 tsp baking powder
- ¼ tsp baking soda
- 1 ¼ cup semi-sweet chocolate chips
- 1 ¼ cup butterscotch chips
- 1 cup pretzels chopped
- Mini Pretzels whole
- Flakey sea salt



DIRECTIONS

1. Preheat oven to 350°F and spray a 9x13 pan with nonstick spray.
2. Chop pretzels into bite sized pieces for your 1 cup.
3. In the bowl of a stand mixer fitted with a paddle attachment, beat butter and both sugars for about 3 minutes. Add in vanilla extract and mix.
4. Next add in the eggs and egg yolk, one at a time, beating after each addition.
5. In a separate bowl, combine flour, salt, baking powder and baking soda and whisk together. Once combined, slowly add into the wet mixture and stir.
6. Add in the chocolate chips, butterscotch chips and pretzels and combine using a spatula. (So the pretzels don't get broken up too much!)
7. Scoop balls of dough into prepared baking pan. Using slightly damp fingertips, press dough down and smooth out the top. Top with additional butterscotch chips, chocolate chips and whole mini pretzels. Sprinkle lightly with some flakey sea salt.
8. Bake for 20 minutes or until the edges turn a golden brown. Let cool on a cooling rack. Serve and enjoy!



MAGIC COOKIE BARS

PREP: 15 MIN

COOK: 25-30 MIN

SERVES: 24-36

By: Carol B.



BARS

FAVORITE
TRADITION

My favorite tradition is baking
with my family.



INGREDIENTS

- 1/2 cup margarine or butter
- 1 1/2 cups graham cracker crumbs
- 1 (14 ounce) can Eagle Brand Sweetened Condensed Milk (not evaporated milk)
- 1 cup (6 oz) semi-sweet chocolate chips
- 1 (3 1/2 oz) can flaked coconuts (1 1/3 cups)
- 1 cup chopped nuts

DIRECTIONS

1. Preheat oven to 350 degrees (325 for glass dish)
2. In 9x13 inch baking pan, melt margarine or butter in oven.
3. Sprinkle crumbs over margarine
4. Pour sweetened condensed milk evenly over crumbs.
5. Top with remaining ingredients
6. Press down firmly.
7. Bake 25 - 30 minutes or until lightly browned.
8. Cool. Chill if desired
9. Cut into bars
10. Store loosely covered at room temperature.

*Seven Layer Magic Cookie Bars: Add 1 (6 Oz) package butterscotch flavored chips after chocolate chips.





OVEN FRENCH TOAST PART 1

COOK: 30 MIN
10 MIN

PREP: 25 MIN

COOL: 5 MIN

SERVES: 8

By: Mark B.



Making Oven French Toast
Christmas Morning



INGREDIENTS

- 1 large day old bread loaf like brioche, challah, crusty sourdough or French bread
- 6 whole eggs
- 1 cup (236ml) whole milk
- 1/2 cup (118ml) heavy whipping cream
- 2 tablespoons real maple syrup
- 1 tablespoon vanilla extract
- 3/4 teaspoon ground cinnamon
-
- 1/8 teaspoon ground cardamom
- 1/8 teaspoon fresh grated nutmeg
- 1/4 teaspoon fine sea salt
- 2 tablespoons butter plus more for greasing dish
- Cinnamon Sugar Topping
- 1 tablespoon granulated sugar
- 1/2 teaspoon ground cinnamon

PREPARATION DIRECTIONS

1. Grease a 9-inch by 13-inch baking dish with butter and set aside.
2. Slice the bread into thick slices (1/2-inch to 1-inch thick). Cut each slice in half, making two triangles. If your bread is fresh, dry it out in the oven (a tip for how to do this is below).
3. In a large bowl, whisk the eggs, milk, cream, maple syrup, vanilla, cinnamon, cardamom, nutmeg, and salt until combined.
4. Quickly dip each slice of bread into the custard and place it in the baking dish, arranging each slice so that it is angled and overlaps slightly (like roof shingles).
5. When all the bread slices are arranged in the baking dish, pour the remaining custard over the top of the bread.
6. Cover with aluminum foil and refrigerate for at least 30 minutes and up to overnight.



OVEN FRENCH TOAST PART 2

PREP: 25 MIN

COOK: 30 MIN
10 MIN

COOL: 5 MIN

SERVES: 8

By: Mark B.



Making Oven French Toast
Christmas Morning



BAKING DIRECTIONS

1. Preheat the oven to 350°F (175°C).
2. Bake the French toast, still covered, for 30 minutes.
3. While it bakes, make the cinnamon sugar topping by stirring 1 tablespoon of sugar and 1/2 teaspoon of cinnamon together.
4. Melt 2 tablespoons of butter, uncover the French toast, and slowly pour the melted butter over the top, trying to cover most of the bread slices.
5. Scatter the cinnamon sugar over the bread, and then bake, uncovered, until the tips are golden brown and the bread looks puffed, about 10 minutes.
6. Cool for 5 minutes, cut into 8 squares, and serve with your favorite toppings.



CHESS SQUARES

PREP: 10 MIN

BAKE: 45-50 MIN

SERVES: VARIES



by: Avery M.



Decorate a pontoon boat and sing Christmas carols to neighbors on the lake. Then we make a bonfire.



INGREDIENTS

- 1 box Duncan Hines golden butter cake mix
- 3 eggs
- 1 stick butter melted
- 8 oz cream cheese
- 4 cups powdered sugar

DIRECTIONS

1. Preheat oven to 300 degrees.
2. In a medium-sized bowl, mix the cake mix, melted butter, and 1 egg.
3. Press into the bottom of a greased 9x13 pan.
4. In another medium-sized bowl, mix 2 eggs, cream cheese, and powdered sugar.
5. Pour over the cake mix.
6. Bake for 45 to 50 minutes, or until the top is golden brown.
7. Cool before cutting the squares.



PALEO FLOURLESS CHOCOLATE CAKE

PREP: 25 MIN

FREEZE/FRIDGE:
45 MIN

SERVES: 16

By: Jenna W.



FAVORITE TRADITION

The whole family hikes out on the farm to cut the best Christmas Cedar tree we can find.



INGREDIENTS

- 18 oz Bittersweet Chocolate (Ghirardelli recommended)
- 1 cup coconut oil
- ¾ cup real maple syrup (can substitute agave or honey)
- 2 Tbsp water
- ¼ tsp sea salt
- 6 whole eggs
- 2 tsp quality vanilla extract



DIRECTIONS

1. Melt the chocolate and coconut oil in a double boiler. Let it melt slowly and stir constantly to avoid burning the chocolate. Remove from heat when the chocolate is just fully melted. Beat in the maple syrup, water, vanilla and salt. Beat in the eggs, one by one, until completely incorporated into the mixture (whisk attachment recommended).
2. Grease a 9" springform pan and dust it with cocoa powder. Surround the base of the pan (on the outside) with foil.
3. Pour the cake batter into the springform. Cook in a water bath reaching halfway up the side of the cake.
4. Bake at 275 F for 50 minutes. Cake should be set, but still look a little shiny and wet in the middle when done. Let it cool at room temperature for about an hour, then refrigerate for 5 hrs. before removing the sides and serving.
5. Cut with a clean, warm knife (run the knife under hot water and dry between slices). Can be served with whipped cream.



PEANUT BUTTER PIE

PREP: 15 MIN

FRIDGE: 4 HOURS

SERVES: 8



By: Tanya H.

FAVORITE
TRADITION

My favorite holiday tradition is serving my church by making a large amount of hot chocolate for our Christmas Eve services. Serving in this way brings me joy.



INGREDIENTS

- 1 pkg (8oz) cream cheese, softened
- 2/3 cup peanut butter
- 1 tablespoon milk
- 2 cups confectioner's sugar
- 1 carton (12 oz) cool whip, thawed
- 2 graham cracker crusts (9 inches each)

DIRECTIONS

1. In large mixing bowl, beat cream cheese, peanut butter, and milk until smooth.
2. Gradually beat in confectioner's sugar.
3. Fold in whipped topping. Spoon into crusts.
4. Cover and refrigerate at least 4 hours before serving.



A photograph of two young children wearing red and white Santa hats. The child on the left is smiling broadly and holding a large gift wrapped in brown paper with a red ribbon. The child on the right is also smiling and holding a gift wrapped in red paper. In the background, a Christmas tree is decorated with gold and red ornaments.

Quote

"Science has moved forward at a rapid pace so that we now possess the data to reliably define dyslexia ... For the student, the knowledge that he is dyslexic is empowering ... [It provides him] with self-understanding and self-awareness of what he has and what he needs to do in order to succeed."

Dr. Sally Shawitz



CHAPTER 3
Snacks



CHOCOLATE PEANUT BUTTER DATES

PREP: 25 MIN

FREEZE/FRIDGE:
45 MIN

SERVES: 16

by Clay W.



FAVORITE
TRADITION

Clay loves to give and receive gifts.



INGREDIENTS

- 16 plump medjool dates
- 16 tablespoons creamy peanut butter OR other nut/seed butter
- 8 ounces dark chocolate or vegan chocolate chips
- 1 tablespoon [coconut oil](#)
- Optional: chia seeds hemp seeds, cacao nibs, toasted or raw coconut flakes, flaky sea salt, for topping

DIRECTIONS

1. Line a baking sheet with wax or parchment paper.
2. Slice the dates in half lengthwise, being careful not to slice the date all the way in half. Remove the pits of the date. Stuff each date with 1 tablespoon of peanut butter and place on the prepared baking sheet. Repeat with the remaining dates. Place the dates in the freezer and freeze for 15 minutes.
3. Meanwhile, melt together the dark chocolate and coconut oil in a double broiler or in the microwave stirring every 30 seconds until melted and smooth.
4. Once the dates are well chilled, dip in the chocolate using a fork. Allow any excess chocolate to drip off the dates and then place the date back on the baking sheet and sprinkle with your desired topping. Repeat with the remaining dates. Chill the dates in the fridge for 30 minutes or until the chocolate is set.
5. Keep stored in an airtight container in the fridge. Enjoy...preferably with cold milk!

[HTTPS://WWW.HALFBAKEDHARVEST.COM/4-INGREDIENT-DARK-CHOCOLATE-COVERED-PEANUT-BUTTER-STUFFED-DATES/](https://www.halfbakedharvest.com/4-ingredient-dark-chocolate-covered-peanut-butter-stuffed-dates/)



ROCK CANDY

PREP: 25 MIN

FREEZE/FRIDGE:
45 MIN

SERVES: 16

By: Nevada L.



FAVORITE
TRADITION

Favorite tradition is decorating the tree and making sugar cookies.



INGREDIENTS

- 2 cups granulated sugar
- 2/3 cup light corn syrup
- 3/4 cup water
- 1 dram (1 teaspoon)* LorAnn flavoring, any flavor
- Food coloring



DIRECTIONS

1. In a heavy (good quality) 2-quart saucepan, mix together sugar, corn syrup and water. Stir over medium heat until sugar dissolves.
2. Insert candy thermometer, making certain it does not touch the bottom of the pan. Bring mixture to a boil without stirring.
3. Continue to cook the syrup, without stirring, until the temperature reaches 260°F; add drops of coloring until desired hue is achieved. Do not stir; boiling action will incorporate color into syrup.
4. Remove from heat precisely at 300°F (temperature will continue rising), or until drops of syrup form hard, brittle threads in cold water (hard crack stage). After boiling action has ceased, add flavor and stir. **USE CAUTION WHEN ADDING FLAVORING TO AVOID RISING STEAM.**
5. Carefully pour syrup into powder sugar filled cookie sheet.
6. Cool completely. Break sheet candy into small pieces.
7. Store in airtight container.

PRETZEL M&M HUGS

PREP: 15 MIN

BAKE: 5 MIN
CHILL: 5 MIN

SERVES: 70
PRETELS

By: Jolene F.



Celebrating Christmas traditions together
with all of our family and friends.



INGREDIENTS

- 70 square pretzels (1 bag)
- 70 Hershey M &M's Hugs chocolates (12 oz package)
- 70 Milk Chocolate M&M's (red & green Christmas package)



DIRECTIONS

1. Preheat oven to 200°.
2. Line cookie sheet with parchment paper.
3. Line up pretzels on cookie sheet in single layer and top each pretzel with one Hershey's Hug chocolate.
4. Bake in preheated oven for 4-5 minutes, until the chocolate is shiny and soft (but not melting. Chocolates should hold their shape.)
5. Remove from oven and carefully place one M&M in the center of each soft hug
6. Press down on M&M to spread the chocolate.
7. Place in freezer or refrigerator and allow to rest until chocolate has set, about 5-15 minutes.
8. Store in an airtight container.

MICROWAVE PEANUT BRITTLE

By Leighton V.

FAVORITE
TRADITION

The women and girls in our family always gather around the third Saturday of December to bake many kinds of cookies, make popcorn balls, decorate gingerbread men and sugar cookies, make fudge, dip pretzels and make peanut brittle. It usually takes about five hours and everyone goes home with their Christmas baking done.

INGREDIENTS

- 1/2 cup Karo syrup
- 1 cup sugar
- 1 cup raw peanuts
- 1/4 salt
- 1 tsp butter
- 1 tsp vanilla
- 1 tsp baking soda

DIRECTIONS

1. Mix in a microwave glass bowl
 - 1 cup sugar
 - ½ Karo syrup
 - 1 cup raw peanuts
 - ¼ tsp salt
2. Microwave for 4 minutes and stir
3. Microwave another 3 minutes and then add
 - 1 tsp butter
 - 1 tsp vanilla
4. Microwave for an additional 3 minutes
5. Add 1 tsp baking soda and stir
6. Spread on a buttered baking sheet and cool
7. Break into pieces



SMACK MIX

PREP: 15 MIN

BAKE: 60 MIN

SERVES: 12 CUPS

MICROWAVE: 5-6 MIN



By: Pam N.



FAVORITE
TRADITION

We make this every Christmas. As my husband pours the very hot mix on the paper towels hands start reaching in to grab some. That's when the SMACKING starts. You try to grab a piece really fast before you get smacked.

So our family has renamed it "Smack" Mix instead of Chex Mix!!

INGREDIENTS

- 6TBSP Butter
- 2TBSP Worcestershire sauce
- 1 1/2 tsp Lawrys salt
- 3/4 tsp Garlic powder
- 1/2tsp Onion powder
- 3 Cups Corn Chex cereal
- 3 Cups Rice Chex cereal
- 3 Cups Wheat Chex cereal
- 1 Cup Peanuts
- 1 Cup Pretzels
- 1 Cup Cheez-Its or Goldfish crackers



DIRECTIONS

1. Heat oven to 250°F.
2. Melt butter in a large baking pan.
3. Stirring seasonings. Gradually stirring remaining ingredients until evenly coded.
4. Bake one hour, stirring every 15 minutes. Spread on paper towels to cool. String an air tight container.



MICROWAVE DIRECTIONS

1. Melt butter in a large microwavable bowl uncovered on high.
2. Stir in seasonings. Gradually stir in remaining ingredients until evenly coated.
3. Microwave uncovered on high 5 to 6 minutes, thoroughly stirring every 2 minutes.
4. Spread on paper towels to cool store in an airtight container.

A background image showing children sitting at a table, focused on making Christmas cards. One child in the foreground is wearing glasses and an orange shirt. The table is cluttered with craft supplies like scissors, glue, and paper. A green card with a white snowflake and tree design is visible on the left. The scene is lit with warm, indoor lights, and a Christmas tree with lights is blurred in the background.

Did You Know?

***Dyslexia is inherited.
The number one sign to
look for is others in the
family who struggled
with spelling, writing,
and reading.***



CHAPTER 4
Activities



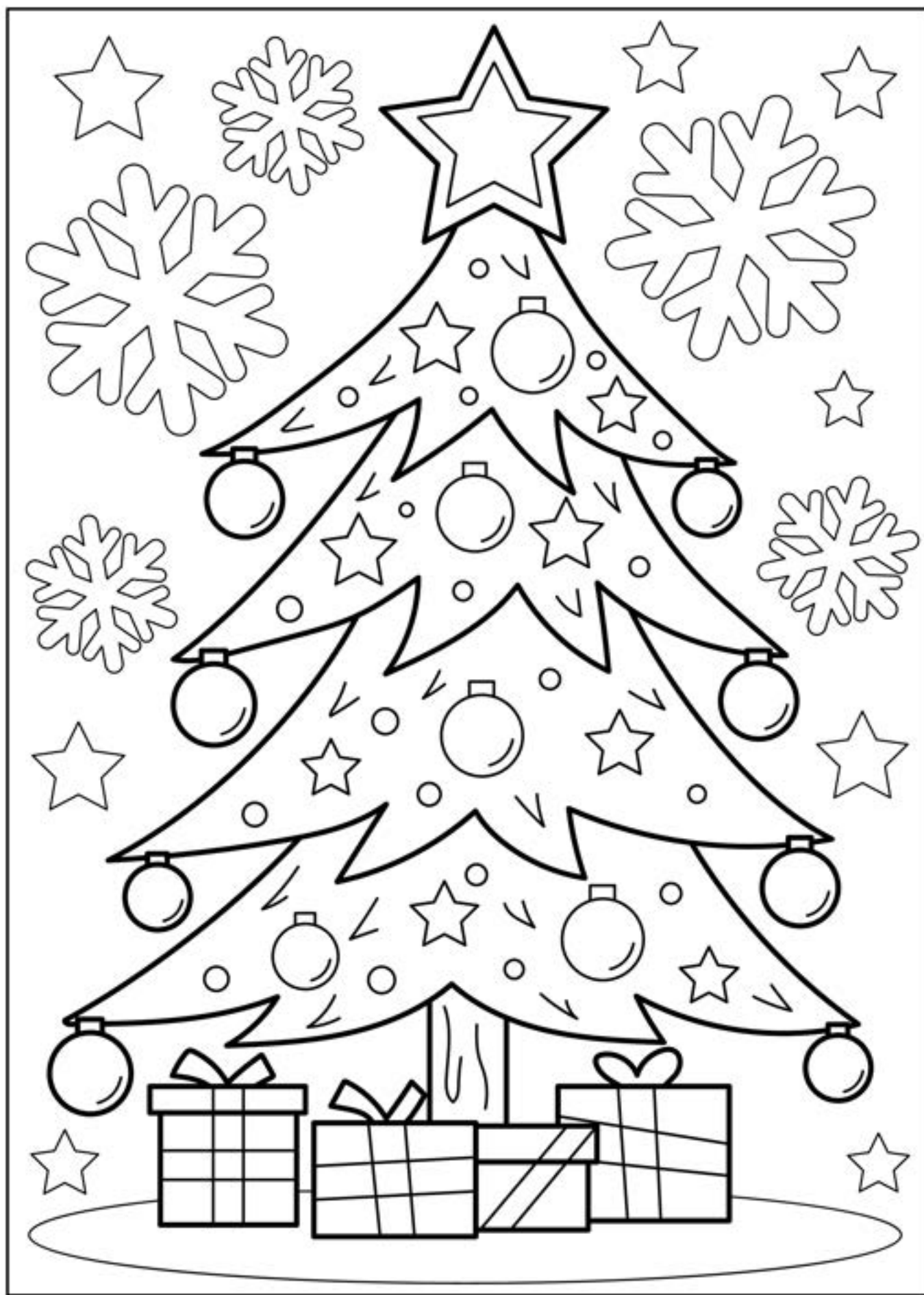


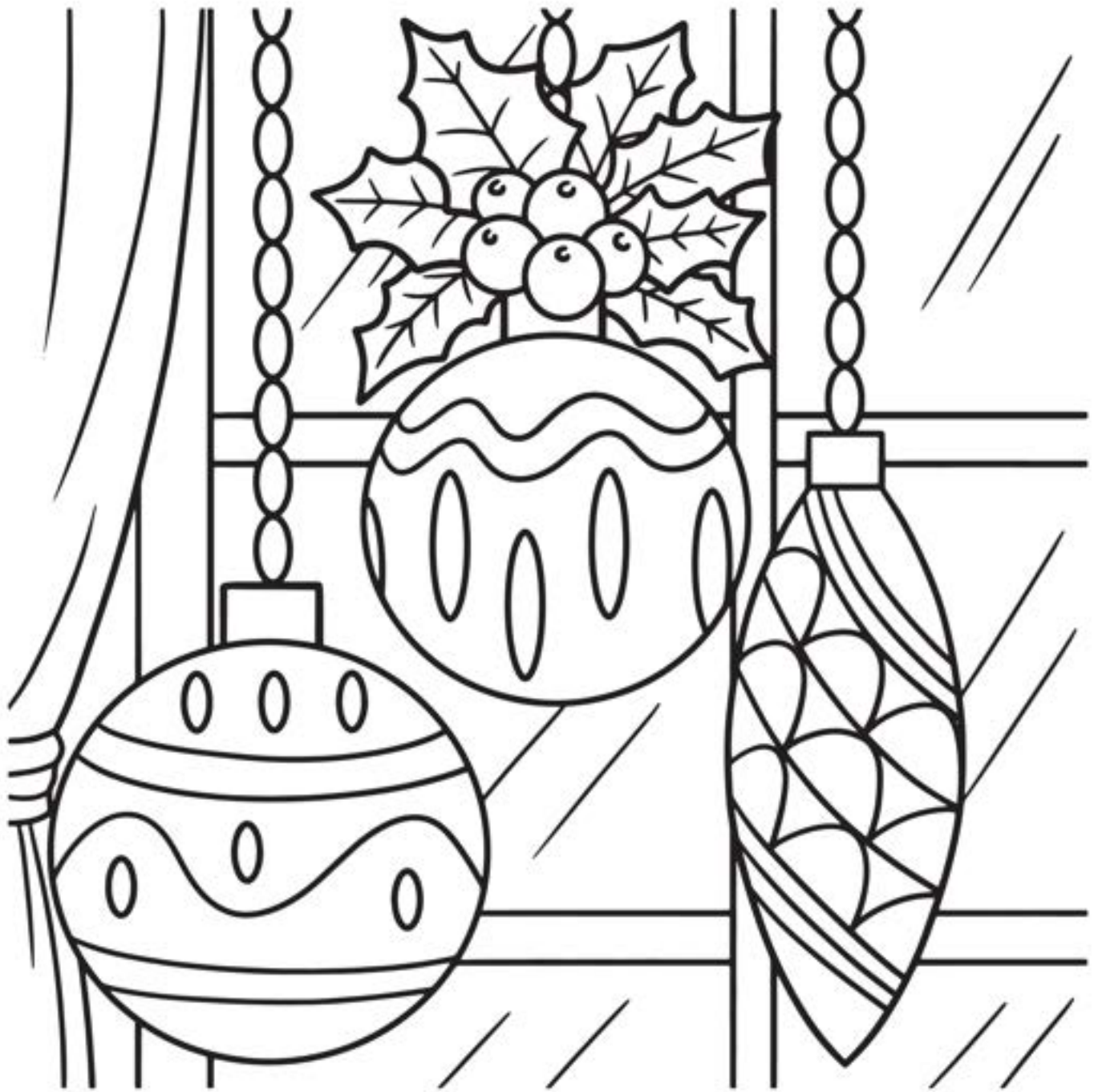
Christmas
COLORING PAGES



For Unto Us a
Child is Born

Isaiah 9:6

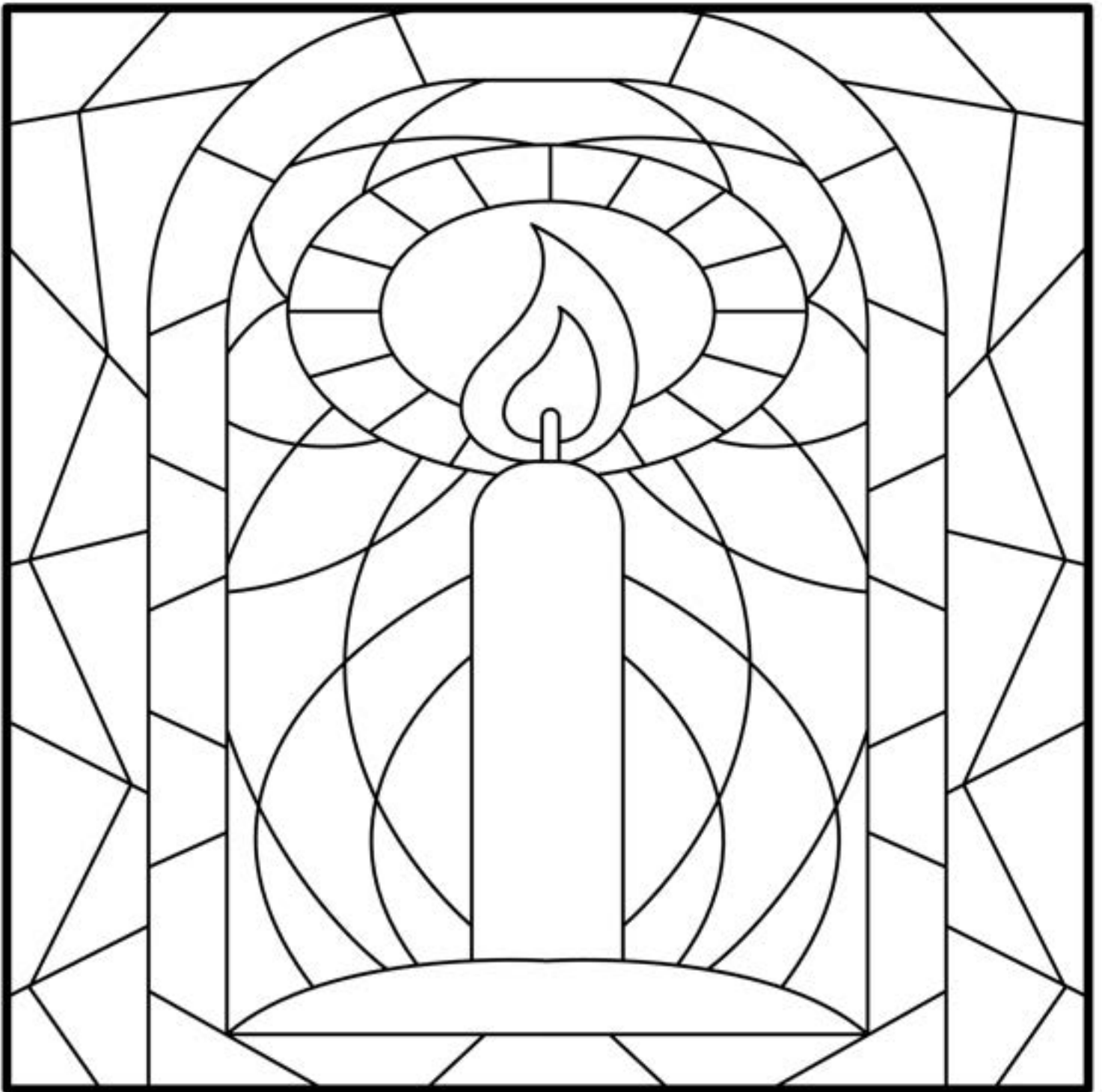




Merry Christmas

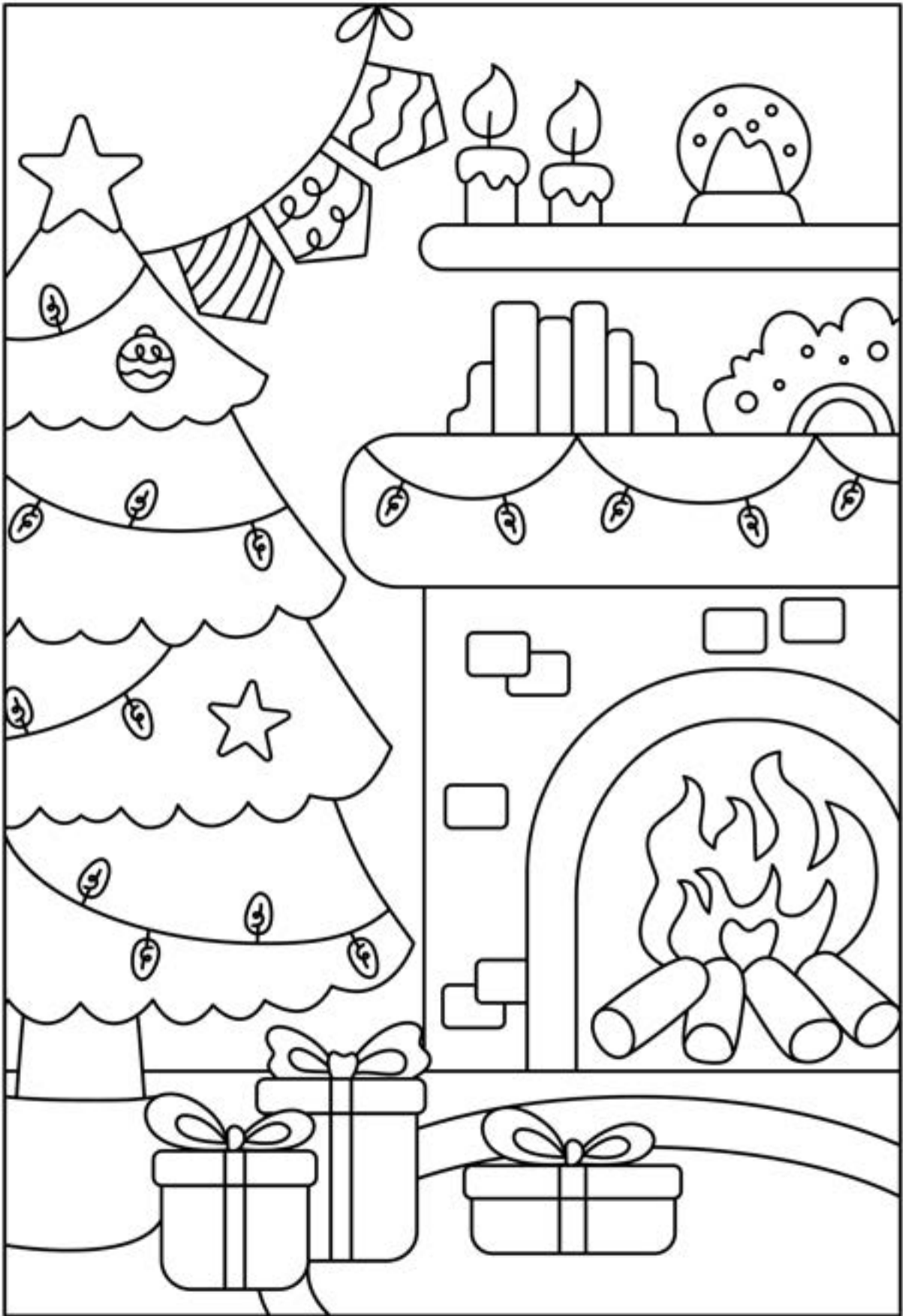


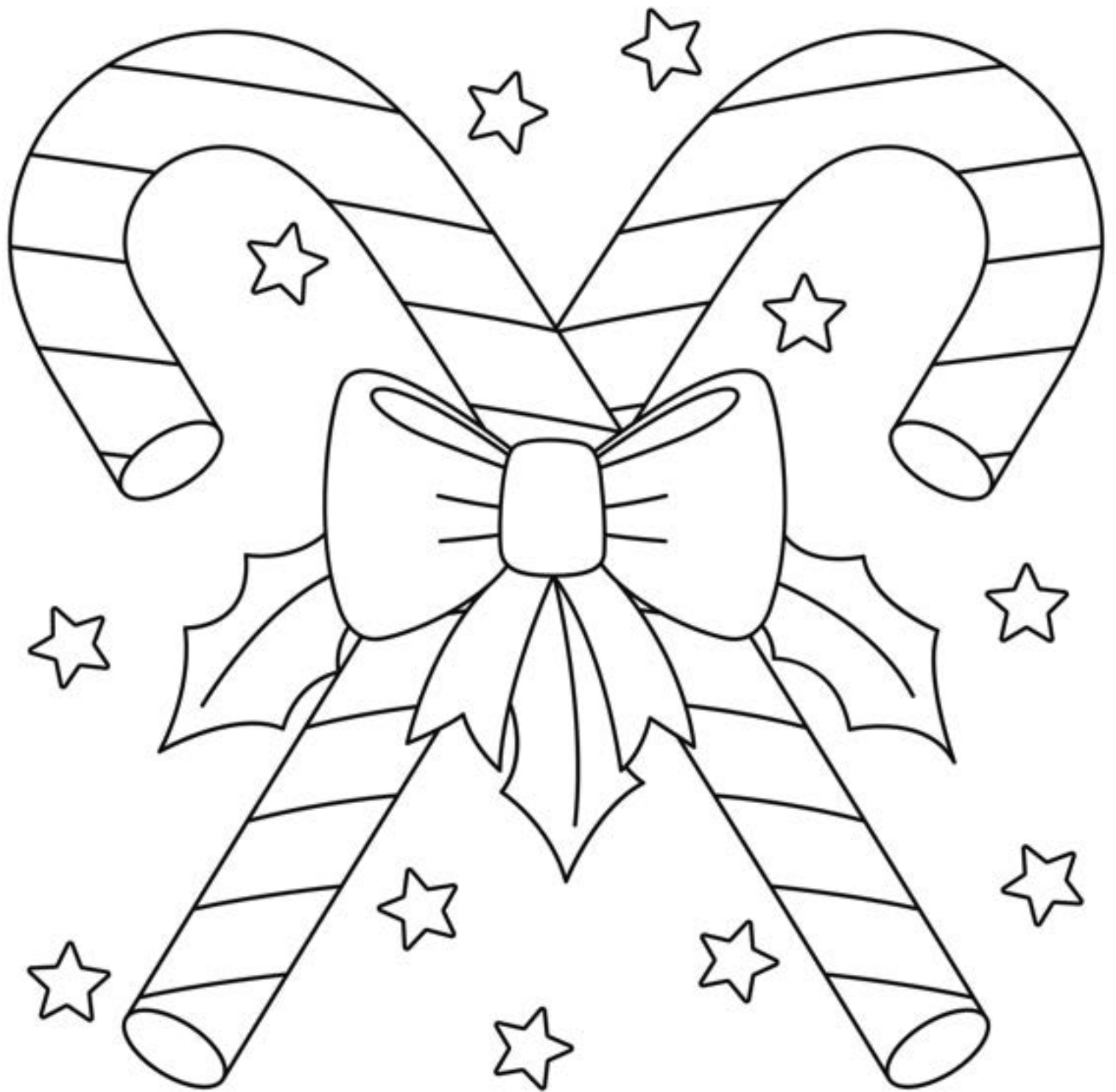




Silent Night
Holy Night













Merry Christmas!



Merry Christmas

MERRY CHRISTMAS







Christmas
PUZZLES

Christmas Word Search 1



T M N M X Q K C O O K I E S M
Y J X K T I C E S K A T I N G
P E P P E R M I N T S V V K D
R H O T C H O C O L A T E Z O
X U X C A N D L E S N I S F R
R X P N M Y W R E A T H F M I
K X F G K R Q P B U A Y U B B
M R U H J C O N C Y F Y R N B
S N O W M A N H J D M X W Z O
Y C H R I S T M A S T R E E N
V G S N O W B A L L F I G H T
V W T M U N J P R E S E N T S
O B E R Z B L W L Z W S U P U
F F O X A L U Y K W Z N X E O
T P S B T T Q I Y M R R U G W

Christmas tree

ice skating

candles

wreath



snowball fight

hot chocolate

presents

ribbon



peppermint

Snowman

cookies

Santa



Christmas Word Search 2



S Z J E S U S F G I F T S W I S E M E N
T A Z T M S O R F T M P S U T A C P A K
A N Y X N W G N P D F T K A Y B L L J P
R G J U A T P B P M Z L V G I J C E N R
W E F S O X J I C B R B G A N I M A L S
Z L H J P E E C S K B I X Z M Z U H Y M
U S L O W M C Q A H H Z N M G A S P N Q
D D J S G M E A B N D K X F N N R O M B
G Q Q E V A V J J J D Z Z C A H R Y U I
D Z U P N N G X S B P L E V I D B K Z O
E F P H R U X P A K N X E V B F U Q Q M
M G L C V A L B V E J B D S U U N I S A
D O Y M I L G A I L V G Z N F D T J H N
X N S L C B G U O S A R Z S Q M X W E G
G M G J T B P W R E U Y Z U C W V P P E
H J B S C W J A L Z O M V W K U A F H R
K H D B E T H L E H E M E H S U Q S E R
X Q D Q Q A C E U G T F O A T X O S R M
P D Z Y E P E E Q Z D A W C H T I B D A
B T T T K X F F Q L T M B O J O K T S O

shepherds

candles

Joseph



Bethlehem

wise men

manger

Jesus



Emmanuel

animals

Savior

Mary



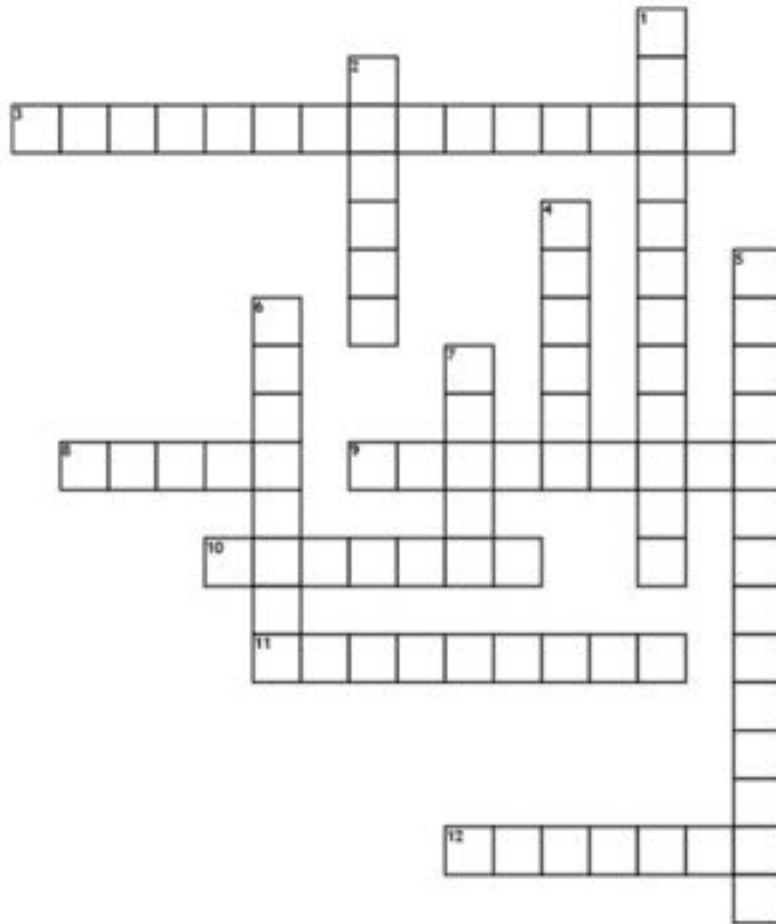
gifts

star

angels



HO HO HO! MERRY CHRISTMAS



Across

- 3. Pretty to look at around your neighborhood
- 8. Savior of the World
- 9. Usually peppermint in flavor

10. Needs a carrot

- 11. Hung on the chimney mantel
- 12. Mean person

Down

- 1. Made with warm milk
- 2. Who you spend time with

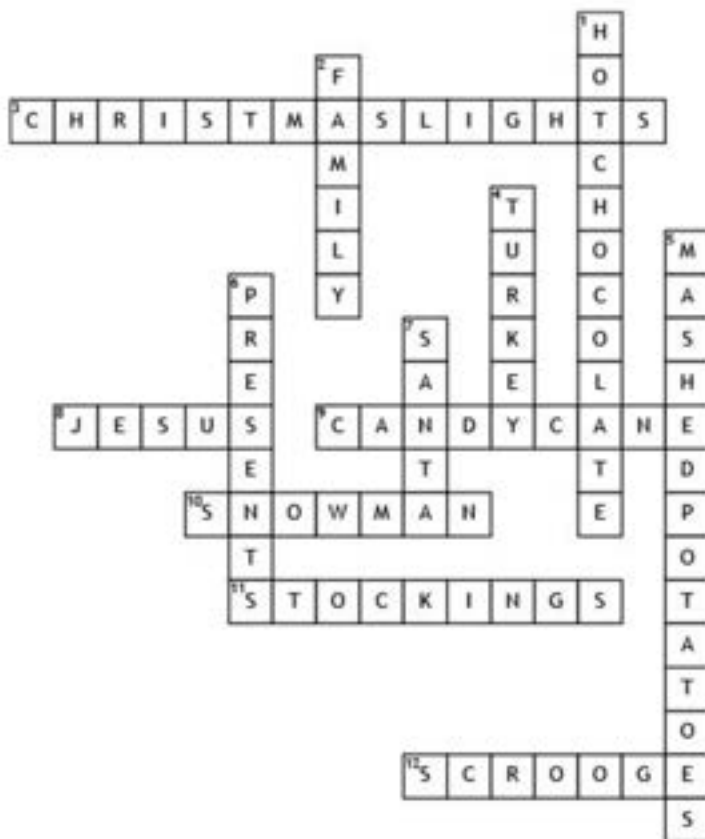
4. What most like to eat on Christmas

- 5. Can't have turkey without it
- 6. Fun to open
- 7. Jolly old fellow



Answer Key

HO HO HO! MERRY CHRISTMAS



Across

- 3. Pretty to look at around your neighborhood
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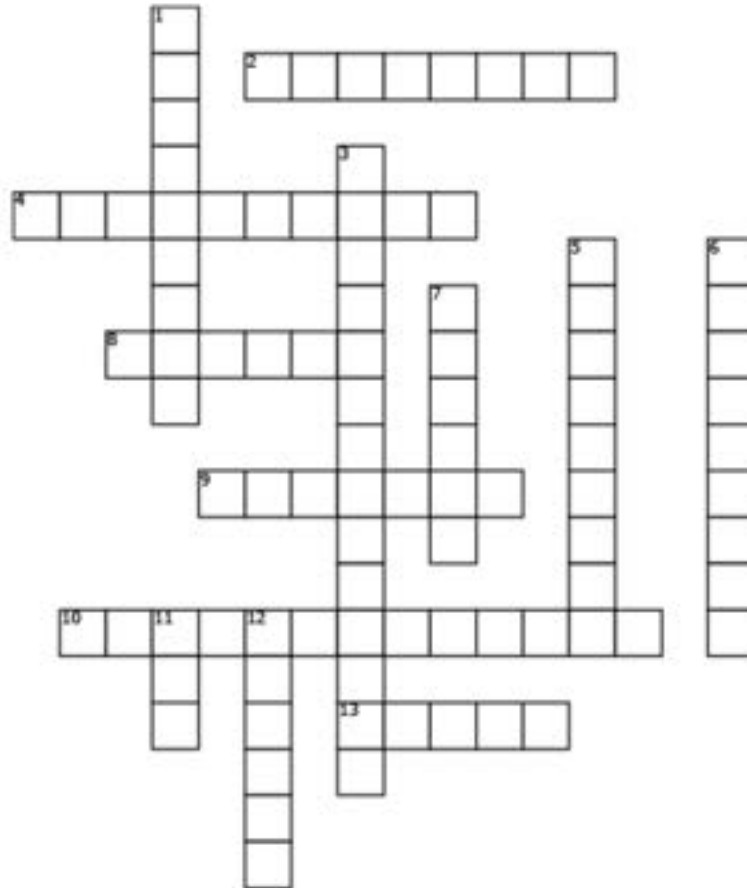
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- 5. Can't have turkey without it
- 6. Fun to open
- 7. Jolly old fellow



Christmas Day



Across

2. What type of pie is typically left out for Santa on Christmas eve?

4. How many doors would you open on an advent calendar before Christmas Day arrives?

8. When building a snowman which vegetable is often used for the nose?

9. Traditionally pulled at Christmas

10. what do we decorate with lights, baubles and tinsel at Christmas?

13. Who are Santa's little helpers?

Down

1. What is the day after Christmas Day called?

3. How does Santa get into people's houses?

5. Where does Santa live?

6. On the fifth day of Christmas my true love gave to me five....?

7. Unscramble this word to reveal a type of Christmas tree decoration : INSETL

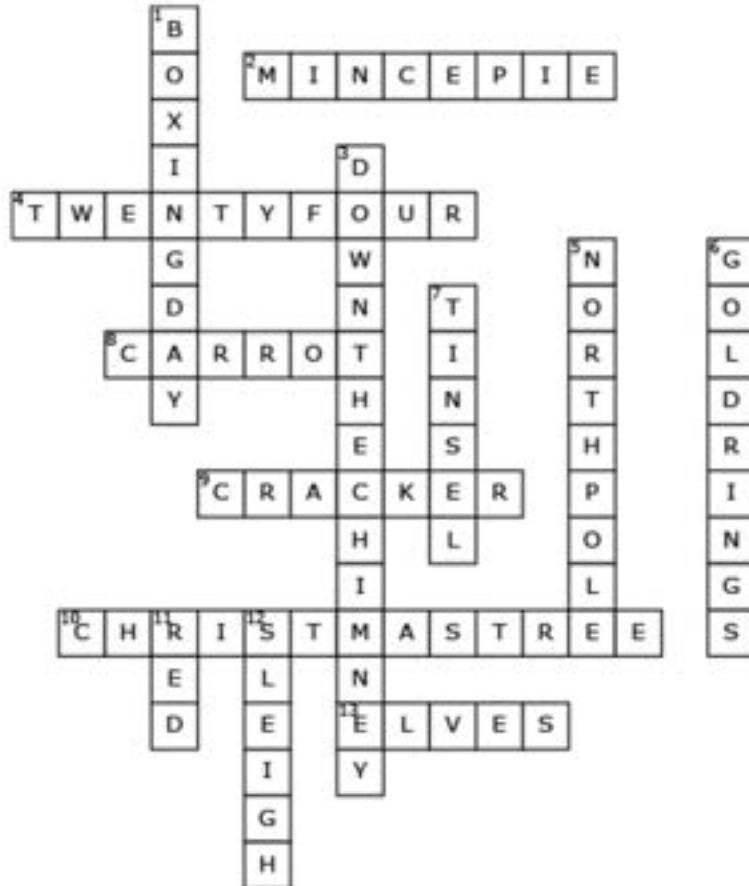
11. What colour is Rudolph's nose

12. What transport does Santa use to deliver presents?



Answer Key

Christmas Day



Across

2. What type of pie is typically left out for Santa on Christmas eve?
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Brain Teasers - Questions



<https://www.allprodad.com/solve-christmas-brain-teasers/>

1. I come with many colors, so beautiful and bright. I turn so many houses into a beautiful sight. What am I?
2. Santa was unable to walk so he went to the hospital to ask the doctor if he could recommend something for him. What did the doctor give to Santa to help him to walk?
3. What is Santa's favorite breakfast cereal?
4. What do you call Santa when he has no money?
5. Three of Santa's reindeers' names begin with the letter "D." What are those names?
6. What do tigers sing at Christmas?
7. Why can't the Christmas tree stand up?
8. What is a parent's favorite Christmas carol?
9. If December 31st is the end of the year, then what is the end of Christmas?
10. When is the only time Christmas comes before Thanksgiving?
11. It is red and white, it is moving in circles, and it is red and white again, and red and white. What is it?
12. I am tall when I am young and I am short when I am old. What am I?
13. Why are Christmas trees such bad knitters?
14. What's the difference between the Christmas alphabet and the ordinary alphabet?
15. Who is Frosty's favorite aunt?
16. How many presents can Santa fit in an empty sack?
17. How much did Santa pay for his sleigh?
18. What do you call an old snowman?
19. How do sheep in Mexico say "Merry Christmas?"
20. What goes "Oh, oh, oh?"



Brain Teasers - Answer Key

<https://www.allprodad.com/solve-christmas-brain-teasers/>

1. Christmas lights
2. A candy cane
3. Frosted Flakes
4. Saint Nickel-less (Nicholas)
5. Dancer, Dasher, and Donner
6. Jungle Bells
7. It doesn't have legs.
8. Silent Night
9. The letter "S"
10. In a dictionary
11. Santa's clothes inside a washing machine
12. A Christmas candle
13. They are always dropping their needles.
14. The Christmas alphabet has NOEL!
15. Aunt Arctica
16. Only one—after that, it's not empty anymore!
17. Nothing—it was on the house!
18. Water
19. Fleece Navidad
20. Santa walking backward





Did You Know?

Dyslexia affects 1 in 5 children. It can range from mild to profound. In fact, for most people who struggle to read and write, the cause will be dyslexia.



Christmas
CRAFTS & GIFTS

CRAFT 1 - FAKE SNOW

MATERIALS

- 2 lb box baking soda
- 1-2 cans shaving cream
- plastic container with lid to mix snow

DIRECTIONS

1. Pour baking soda box into the bowl or container with a lid
2. Add shaving cream and knead into the baking soda.
3. Repeat until the mixture has the consistency of snow. Usually it is light and powdery and is not sticky in your hands



CRAFT 2

CHRISTMAS CINNAMON STICK FABRIC TREES

MATERIALS

- Cinnamon Sticks
- Jute twine
- Scrap Fabric
- Glue gun and glue sticks
- Small piece of cardboard cut in the shape of a tree

DIRECTIONS

1. Create a hanger out of the jute twine and hot glue it to the stick.
2. Tie scrap fabric around the stick
3. You may use hot glue to secure it.
4. Lay tree cardboard over fabric and trim to create the tree shape
5. Attach a button or gold star to the top.



<https://youtube.com/shorts/-1CrogBS6v0?si=pMKvgnhFIIMZ5agx>



CRAFT 3

FABRIC HOOP ORNAMENTS

MATERIALS

- old / thrift plaid shirts
- embroidery hoops 3 or 4 inch
- 1/4" ribbon
- hot glue
- cardboard for back (optional)



DIRECTIONS

- Cut out all the usable pieces of fabric from your shirts by removing the seams.
- Open up your embroidery hoop. Set the solid ring under your fabric. Then take the ring with the screw and place it on top.
- Optional step: Put a piece of blackout fabric down first to make your ornament less transparent to the light.
- Press the top ring over the fabric and the bottom ring.
- Begin to tighten the screw making sure the fabric is spread taut. Completely tighten the screw.
- Flip your embroidery hoop over to the opposite side. If you used two layers of fabric, you'll want to start by trimming the first layer (in this case the blackout fabric) as flush as you can to the ring.
- Then trim your shirt fabric layer leaving about 1/2-inch excess all the way around.
- Add a bead of glue to the inside back of the embroidery hoop.
- Using your fingers, fold over the excess fabric and press it into the glue to secure it.
- Cut a piece of ribbon and attach it with a knot to the screw of your embroidery hoop.
- And with that, your embroidery hoop ornaments are ready to hang

<https://inspiredbycharm.com/diy-embroidery-hoop-christmas-ornaments/#recipe>

CRAFT 4

PAPER BAG REINDEERS

MATERIALS

- paper bags
- google eyes large
- red pom pom for nose
- red tissue
- candy canes
- glue or glue dots

DIRECTIONS

- Glue two googly eyes and one red pom pom to the center of the gift bag.
- Add two candy canes to the inside of the gift bag and your gift bags are ready.
- Add red tissue inside and it's ready for a gift.

<https://karacreates.com/reindeer-gift-bags/>



CRAFT 5

PINE CONE BIRD FEEDERS

MATERIALS

- pine cones
- bird feeder
- peanut butter
- twine



DIRECTIONS

- Make loop with twine to use as a hanger to the pine cone
- Attach hanger to pine cone at the top, weaving around and tying a knot
- use a popsicle stick to spread the peanut butter covering the pinecone
- Dip in the bird seed until fully covered
- Attach a ribbon at the top

<https://www.youtube.com/shorts/vv4E7aTZh8s>



CRAFT 6

MASON JAR CRAFTS & GIFTS

[Mason Jar Gift Ideas](#)

[25 *BEST* \\$1 Dollar Tree GIFT IDEAS \(in a jar!\) CHEAP QUICK & EASY!](#)

[Christmas Gift Jar Ideas](#)

[10 Genius Hacks to Transform Your Old Christmas Gift Bags](#)



DIY SPICE BLENDS



Pumpkin Spice

- 3 tablespoons ground cinnamon
- 2 teaspoons ground ginger
- 2 teaspoons ground nutmeg
- 1 teaspoon ground allspice
- 1 teaspoon ground cloves

Warm Autumn

- 2 tablespoons ground cinnamon
- 1 tablespoon ground nutmeg
- 1 tablespoon ground ginger
- 1 teaspoon ground cloves

Harvest Herb

- 2 tablespoons dried rosemary
- 2 tablespoons dried thyme
- 1 tablespoon dried sage
- 1 tablespoon dried oregano
- 1 tablespoon dried parsley

Apple Pie

- 2 tablespoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground ginger

Savory Autumn

- 2 tablespoons dried thyme
- 1 tablespoon dried rosemary
- 1 tablespoon dried sage
- 1 teaspoon dried marjoram
- 1 teaspoon dried parsley

Maple Delight

- 2 tablespoons ground cinnamon
- 1 tablespoon ground nutmeg
- 1 tablespoon ground allspice
- 1 teaspoon ground cloves
- 1 teaspoon ground cardamom

Quote

"It has nothing to do with how intelligent you are. You can be extremely bright and still have dyslexia."

Tim Tebow



CHAPTER 5
Cookie Exchange Tips



COOKIE EXCHANGE TIPS



1

Decide on How Many People to Participate

It is suggested 8-12 people will give you a good selection of cookies for people to enjoy and share. Prepare for extra guests. Make a few extra batches of cookies in case someone forgets or more guests attend than expected.

2

Decide Your Date

December can be very busy. Giving everyone enough time to get prepared and start thinking about it will help make it a fun time.

3

Duration

It is suggested to keep it around 2-3 hours. That gives enough time for people to socialize, sample the cookies, and end with their own tin of cookies to enjoy later.

4

Allergies? Be Mindful

Include the recipe with your cookies so guests know the ingredients and place on the recipe card that they have nuts, or dairy, or gluten.

KITCHEN CONVERSION CHART

LIQUID MEASURES				
FLUID OZ	CUP	PINT	QUART	GALLON
8	1	1/2	1/4	1/16
16	2	1	1/2	1/8
32	4	2	1	1/4
64	8	4	2	1/2
128	16	8	4	1

DRY MEASURES			
GRAM	TEASPOON	TABLESPOON	CUP
14	3	1	1/16
29	6	2	1/8
57	12	4	1/4
114	24	8	1/2
171	36	12	3/4
229	48	16	1

OVEN TEMPERATURES					
°C	120	160	180	205	220
°F	250	320	350	400	425

COOKIE: _____

GROCERY LIST



COOKIE INGREDIENTS

HAVE ON HAND



NEED AT
THE STORE

NOTES



COOKIE: _____

GROCERY LIST



COOKIE INGREDIENTS

HAVE ON HAND



NEED AT
THE STORE

NOTES



GUEST LIST

NAME

EMAIL

PHONE

COOKIE

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

9. _____

10. _____

11. _____

12. _____



Our Center
ABOUT US

BRIDGING THE GAPS

DYSLEXIA CENTER



PROVIDING HELP | GIVING HOPE | DELIVERY SUCCESS |

WELCOME TO BRIDGING THE GAPS DYSELXIA CENTER

Welcome to Bridging the Gaps Dyslexia Center. If your child struggles with dyslexia, dysgraphia, dyscalculia, or ADHD, we can help.

We use explicit, multisensory, systematic and sequential systems that are evidence and researched based.

Our new cognitive skills program developed by neuropsychologists and cognitive skills experts, help focus exclusively on training the underlying cognitive skills that make learning possible.

Sue Bridgman

Executive Director/Founder

bridgingthegapsdyslexiacenter.com

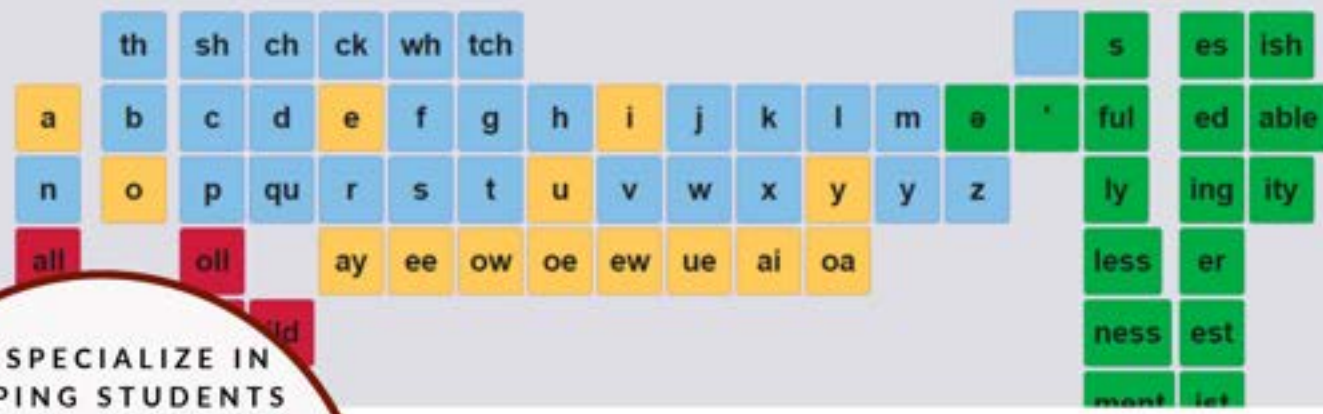
bridgingthegapsdyslexiacenter@gmail.com

970-405-4967

Welcome to Our Center

TAKE A PEEK AT OUR EVERDAY

Here are some photos of the learning, partnering and training we do at Bridging the Gaps Dyslexia Center. Enjoy!



WE SPECIALIZE IN HELPING STUDENTS WITH READING, SPELLING, MATH, WRITING, AND COGNITIVE FUNCTIONING.

IN-PERSON & ONLINE INSTRUCTION AVAILABLE!

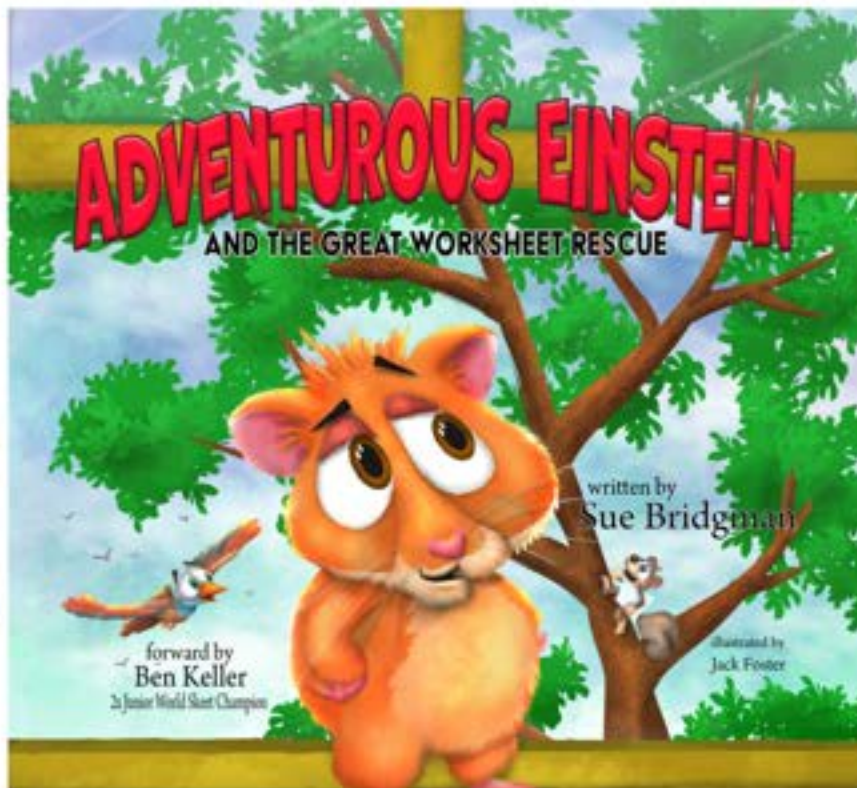




FAMILIES,
FRIENDS,
AND FUN!



BOOK FORWARD
BEN KELLER 2X JUNIOR WORLD
SKEET CHAMPION



AN ENOURAGING BOOK FOR THOSE
KIDS STARTING THEIR JOURNEY



PETS &
MASCOTS
MAKE
LEARNING
EVEN BETTER!





WE PARTNER WITH LOCAL ORGANIZATIONS AND BUSINESSES AND WORK TOGETHER FOR THE SUCCESS OF THE STUDENTS.



WE CELEBRATE OUR STUDENTS BY GIVING THEM OPPORTUNITIES TO SHINE IN THEIR GIFTINGS AND REWARD THEIR HARD WORK.





Trainings

We provide evidence and research-based interventions. We use explicit, multisensory, systematic, and sequential approaches for our interventions.

**WE TRAIN
TEACHERS,
TUTORS, & SCHOOLS
ON MULTISENSORY
EXPLICIT
INSTRUCTION FOR
READING, SPELLING,
AND MATH.**

We do the following trainings for schools, teachers, parents, and tutors.

- Barton Reading & Spelling Tutoring
- Dyslexia Simulation
- Multisensory Math Workshop
- My Multiplication Magic Learning Coach/Certification

What people are saying...

"I would recommend Bridging the Gaps Dyslexia Center with the highest possible recommendation!! We have been so thankful for this center. It has been a game changer. After learning from an English teacher that our then 14 year old had some dyslexic tendencies- we were referred to the Center to explore farther. They were a reassuring guidance the whole way. They are professional with a super empathic heart! Things that didn't make sense for years (since 1st grade my son was in "special" reading classes and always under grade benchmark on state tests) made sense now and my son has just excelled since. Young or old this program can help. My son actually likes going to tutoring and has said himself- "these tips and tools really help and every kid should learn this way if they have Dyslexia or not!" His confidence as a student has grown along side his academic growth as well! No matter how big or small the GAP is, they really helps Bridge it!! -Tyler H.

Homeschooling Ministry

We offer training for parents who want to tutor their own children. You can use our curriculum at the center, use our space, and tap into all of our resources.

Scholarships

Did you know that 1 in 5 have dyslexia? It can range from mild to profound. Our mission is to provide affordable resources and interventions for families. That means we depend on your support to continue the services we offer.

Help us bring hope and help for our families. Thank you for your generosity. Bridging the Gaps Dyslexia Center is a 501(c)(3) nonprofit organization. Donations are tax-deductible to the extent allowed



MEET OUR BOARD

2024-2025 Board of Directors



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Our Mission Statement

Our mission is to provide effective tools, resources, and support for parents, teachers, and students through dyslexia awareness training, assessments, evidence-based solutions, and collaboration with community partners to achieve success for dyslexic students.

- **Website:** bridgingthegapsdyslexiacenter.com
- **Contact:** 970-405-4967

OUR MISSION PILLARS

AWARENESS

neurodiversity training

ASSESSING

providing information

ANSWERS

effective solutions

ALLIES

partnering with community



CONTACT



[@BRIDGINGTHEGAPSDYSLEXIACENTER.COM](https://www.bridgingthegapsdyslexiacenter.com)



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