



ARM & HAMMER™ Holiday Gift Guide



SAY IT WITH BAKING SODA



Welcome To Our Holiday Gift Guide

Here's the thing: you can't buy any of the gifts inside. But you can make them! Whether you want to bake it, sift it, whisk it, mold it, this holiday season, you can #SayItWithBakingSoda to celebrate the people in our lives that got us through a wild year, with personal, handmade gifts that will make them smile.

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The Ultimate Multitaskers

For the teachers on video calls with 7-year-olds and the parents working remotely.



Relaxing



Bath Melts

FOR THE ULTIMATE MULTITASKERS

FOR THE ULTIMATE MULTITASKERS

How To Make Relaxing Bath Melts

1. Mix together ARM & HAMMER™ Baking Soda, cream of tartar, and Epsom salt in a mixing bowl.

2. Separate the mixture into four bowls and use one for each scent. Skip this step for a large batch of a single scent.

3. Use the following blends to create each of your scent profiles. If making one large batch, add 8 teaspoons of coconut oil to your mixture and essential oil and herbs to your liking.

Soothing Bath Melt: combine 1 tablespoon dried lavender, 1 tablespoon dried chamomile, 20 drops of lavender essential oil, and 2 teaspoons of oil.

Warming Bath Melt: combine 1 tablespoon dried calendula flowers, 15 drops of calendula essential oil, 10 drops of wild orange essential oil, and 2 teaspoons of oil.

Invigorating Bath Melt: combine 1 tablespoon rosemary leaves, 15 drops peppermint essential oil, and 2 teaspoons of oil.

Sweet Bath Melt: combine 1 tablespoon dried rose petals, 20 drops rose essential oil, and 2 teaspoons of oil.

4. Once everything is mixed together, we'll need to test the mixture. Grab a small handful and squeeze. If it comes together without crumbling apart then it's ready for the molds. If it does fall apart, add a spray or two of water until it comes together. Remember, you'll want to keep them as dry as possible.

5. Pack the mold with your bath melt mixture and let dry for 24 hours. Remove and let air dry for another 24 hours. You can also add dried flowers to the mold beforehand for a decorative touch when they come out.

Notes

Be sure to use ingredients you know are safe for you or test them on a small area of skin first. Avoid twigs and large petals to keep bath drains clear—we like using a cheesecloth to keep it all in one place. For storage, it's helpful to label and store the molded melts in a container away from young children and pets as they may be harmful if swallowed.

The Details



TIME
10 MINUTES + 48 HOURS
DRYING TIME



YIELD
8-12 BATH MELTS



STORAGE
1 MONTH, AIRTIGHT
CONTAINER IN COOL, DRY
PLACE AWAY FROM KIDS & PETS

What You Need

- 2 cups ARM & HAMMER™ Baking Soda
- 1 cup cream of tartar
- 6 tablespoons of Epsom salt
- Coconut oil (or avocado, grapeseed for neutral scent)
- Essential oils in peppermint, wild orange, lavender, calendula, and rose (or preferred scent)
- Mixing bowls
- Silicone ice cube mold or silicone muffin tray
- 1 tablespoon each of dried lavender, chamomile, rose, calendula, rosemary (optional)
- Spray bottle with water (optional)



Good for door-
step dropoff!



Holiday



Cornflake Cookies

FOR THE ULTIMATE MULTITASKERS

FOR THE ULTIMATE MULTITASKERS

How To Make Holiday Cornflake Cookies

1. Before turning on the oven, place oven racks in upper and lower thirds; preheat to 350°F.
2. Make brown butter: in a medium saucepan (preferably in a light bottomed pan to see the color change) over medium heat, cook butter while stirring constantly. After 5 minutes, or after browning, pour into large bowl.
3. In a medium bowl, combine flour, ARM & HAMMER™ Baking Soda, salt, 1½ teaspoon cardamom, and 1 teaspoon cinnamon.
4. Add brown sugar and ¼ cup granulated sugar to brown butter. Whisk the butter mixture until thick. You can mix by hand or use an electric mixer to speed up the process.
5. Add eggs one at a time, mixing well after each. Once eggs are in, mix until smooth, or about 1 minute, then add vanilla.
6. Add dry ingredients and mix until nearly combined. Add toffee bars and mix until the dough comes together (it will be a little loose). Cover and let rest for 10 minutes.
7. Line two baking sheets with parchment paper. In a small bowl, place lightly crushed cornflakes. In a second bowl, mix remaining ¼ cup granulated sugar, 1 teaspoon cinnamon, and 1 teaspoon cardamom. Scoop out 2 tablespoons of dough, shape into a ball, roll in cornflakes, then toss in sugar mixture. Place on baking sheet 3 inches apart.
8. Bake cookies—place one baking sheet on the top rack and the other on the bottom—rotating halfway through, until edges are set, 13-16 minutes. Let cool on baking sheets.

The Details



TIME
1 HOUR



YIELD
ABOUT 24 COOKIES



STORAGE
5 DAYS, AIRTIGHT CONTAINER
AT ROOM TEMPERATURE

What You Need

- 1 teaspoon ARM & HAMMER™ Baking Soda
- 1 cup (2 sticks) unsalted butter
- 2 cups all-purpose flour
- 1 teaspoon kosher salt
- 2½ teaspoons ground cardamom
- 2 teaspoons ground cinnamon
- 1 cup (packed) light brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract or paste
- 2x1.4-ounce chocolate covered toffee candy bars, finely chopped
- 3 cups cornflakes, lightly crushed



ARM & HAMMER™

The Familiar Faces

For the neighbors and community members you
love running into on the weekends.



Snow Globe



Terrarium

FOR THE FAMILIAR FACES

FOR THE FAMILIAR FACES

How To Make A Snow Globe Terrarium

1. Remove the lid from your mason jar and spray with spray paint to decorate. Allow to dry.
2. Roll, or paint with a brush, the pine trees in glue. Take a handful of ARM & HAMMER™ Baking Soda, and coat the trees (best done over a bowl or baking sheet).
3. Allow to dry before dusting off excess.
4. With your hot glue gun, glue the trees and snowmen to the inside of the mason jar lid. If the lid has two separate pieces glue them together.
5. Fill the glass jar with just enough fake snow and baking soda to cover the bottom of the trees and figurines. Add glitter if desired.
6. Screw on the decorated lid, flip the jar over, and let it snow!

Notes

Remember to take into consideration the width and height of your mason jar lid, as you'll want the trees and toys to fit in the mouth of the jar and not be hidden by the lid when the snow is added. Ideal figurines will be tall and thin.

The Details



TIME
2 HOURS



YIELD
1 SNOW GLOBE

What You Need

- ARM & HAMMER™ Baking Soda
- Mason jar (wide-mouthed works best)
- Glue gun
- School glue
- Miniature pine trees (real pine branches also work)
- Miniature toys
- Fake snow
- Glitter (optional)
- Paint brush (optional)
- Silver glitter or white spray paint (optional)



Orange Glazed



Cranberry Bread

FOR THE FAMILIAR FACES

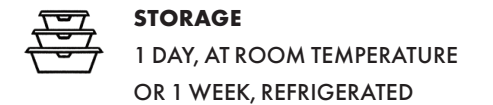
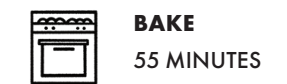
FOR THE FAMILIAR FACES

How To Make Orange Glazed Cranberry Bread

1. Preheat oven to 350°F. Spray a 9x5 loaf pan with non-stick spray.
2. For the streusel, combine $\frac{1}{4}$ cup flour, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon cinnamon, and 3 tablespoons of butter. Pinch together with your fingers until it forms a crumble. Store in refrigerator until ready to use.
3. Separately, whisk the remaining flour, ARM & HAMMER™ Baking Soda, and salt. In a medium bowl, whisk eggs, brown sugar, and granulated sugar together. Add buttermilk, oil, vanilla, and orange zest. Pour the wet ingredients into the dry ingredients and combine. Fold in cranberries and nuts if using.
4. Pour the batter into the loaf pan. Top the batter with streusel, and gently press in.
5. Bake for 45-60 minutes. Halfway through, cover loosely with foil. The bread is done when a toothpick inserted in center comes out clean. Allow bread to cool in pan.
6. In a small bowl combine the glaze ingredients and whisk. Drizzle over cooled bread.



The Details



What You Need

- 1 teaspoon ARM & HAMMER™ Baking Soda
- $2\frac{1}{4}$ cups all-purpose flour, divided
- $\frac{1}{2}$ teaspoon salt
- 1 large egg, room temperature
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ cup + 2 tablespoons granulated sugar, divided
- 1 cup buttermilk, room temperature
- $\frac{1}{3}$ cup vegetable oil
- 1 teaspoon vanilla extract
- 2 teaspoons orange zest
- 1 cup cranberries, fresh or frozen (do not thaw)
- $\frac{1}{2}$ teaspoon ground cinnamon
- 3 tablespoons unsalted butter, cold & cubed
- 1 cup confectioners' sugar
- 1-2 tablespoons orange juice
- 9x5 loaf pan
- Non-stick spray
- $\frac{1}{2}$ cup chopped pecans or chopped walnuts (optional)



The Holiday Enthusiasts

For the ones in the family (ahem... grandma) who go all out for the holidays.



Twine Star



Garland

FOR THE HOLIDAY ENTHUSIASTS

FOR THE HOLIDAY ENTHUSIASTS

How To Make Twine Star Garland

1. In a microwave-safe bowl, combine ARM & HAMMER™ Baking Soda, cornstarch, and warm water. Mix until dissolved in the water.

2. Microwave the bowl for about 40 seconds. Remove and stir. Repeat 4-5 times until the dough starts to dry and can be kneaded as a soft, smooth dough. (Or mix ingredients together in small pot and cook on a stove over low heat until the ingredients become the consistency of mashed potatoes.)

3. Dust your parchment paper with cornstarch and roll the dough out on your parchment with a rolling pin. Remember to coat your rolling pin with cornstarch also. Roll the dough to ¼-inch thick piece.

4. Using a star cookie cutter, cut out stars and place them on a sheet of parchment paper while you work. If the dough feels dry add a little bit of water, as dry dough will crack when baked. Re-roll the dough scraps to cut out more stars.

5. Line cookie sheet with parchment paper and transfer stars with a spatula. Bake at 215°F for 1 hour and let cool.

6. If using twine, add a dab of hot glue to the tip of a star (not the middle) and place twine. If using wire, wrap around the stars. Remember to leave space between each star on the garland. Let stars dry overnight.

7. Optional: combine the twine or wire with LED fairy lights to brighten your garland!

The Details



TIME
2 HOURS + OVERNIGHT DRYING



YIELD
16 STARS

What You Need

- 1 cup ARM & HAMMER™ Baking Soda
- ½ cup cornstarch
- ¾ cup warm water
- Bowl
- Star cookie cutter
- Twine or thin flexible wire
- Cookie sheet
- Rolling pin
- Glue gun (if using twine)
- Parchment paper (optional)
- LED Fairy lights (optional)



Gingerbread



Cookies

FOR THE HOLIDAY ENTHUSIASTS

FOR THE HOLIDAY ENTHUSIASTS

How To Make Gingerbread Cookies

1. In a large bowl beat the butter for 1 minute on medium speed (with hand-held mixer or stand mixer) until smooth and creamy. Add brown sugar and molasses, beat on medium high speed until combined and creamy-looking. Scrape down bowl as needed.
2. Beat in egg and vanilla on high speed for 2 full minutes. Scrape down bowl as needed. It's ok if the butter separates.
3. In a separate bowl, whisk flour, ARM & HAMMER™ Baking Soda, salt, ginger, cinnamon, allspice, and cloves together until combined. Slowly mix dry ingredients into the wet ingredients on low speed until combined. The cookie dough will be thick and sticky.
4. Divide dough in half and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape. Chill discs for at least 3 hours; overnight is preferred. (Can be chilled up to 3 days.)
5. Preheat oven to 350°F. Line 2-3 large baking sheets with parchment paper or silicone baking mats. Set aside.

6. Generously flour a work surface, as well as your hands and the rolling pin. Continue to flour surfaces as needed. Remove 1 disc of chilled cookie dough from the refrigerator and roll out until ¼-inch thick. Cut into shapes. Place shapes 1 inch apart on prepared baking sheets. Re-roll dough scraps until all the dough is used.

7. Repeat with remaining disc of dough. (Note: don't take both discs out at the same time, you'll want the dough to be cold but malleable so the cookies keep their shape.)

8. Bake cookies for about 8-10 minutes. If your cookie cutters are smaller than 4 inches, bake for about 8 minutes. If larger than 4 inches, bake for about 11 minutes. Rotate the pan halfway through bake time.

9. Allow cookies to cool for 5 minutes on cookie sheet. Transfer to rack until completely cool. Decorate as desired.



The Details



TIME
1½ HOURS



YIELD
20-24 COOKIES



STORAGE
5 DAYS, AIRTIGHT CONTAINER
AT ROOM TEMPERATURE

What You Need

- 1 teaspoon ARM & HAMMER™ Baking Soda
- 10 tablespoons unsalted butter, room temperature
- ¾ cup packed light or dark brown sugar
- ⅔ cup unsulphured molasses
- 1 large egg, room temperature
- 1 teaspoon pure vanilla extract
- 3½ cups all-purpose flour
- ½ teaspoon salt
- 1 tablespoon ground ginger
- 1 tablespoon ground cinnamon
- ½ teaspoon ground allspice
- ½ teaspoon ground cloves
- Easy cookie icing or royal icing
- Parchment paper or silicone mats
- Rolling pin



The Round-The-Clock Heroes

For the people who don't stop, like the nurse, doctor, (or parent) always on their feet.



Maple Honeycomb



Candy

FOR THE ROUND-THE-CLOCK HEROES

FOR THE ROUND-THE-CLOCK HEROES

How To Make Maple Honeycomb Candy

1. Grease parchment paper and line 8x8 pan so that parchment hangs over sides.
2. In a heavy saucepan, combine sugar, maple syrup, and cold water.
3. Set the saucepan over medium-high heat. (At this point, do not stir.)
4. Let the mixture come to a boil, then cook for about 5-7 minutes (around 300°F).
5. Remove the pan from the heat and quickly whisk in the ARM & HAMMER™ Baking Soda just enough to mix thoroughly (about 5-10 seconds). The mixture will foam up so be careful when mixing.
6. Immediately pour the mixture into lined pan. Use a spatula to scrape extra from saucepan. Avoid the urge to smooth the mixture as this will knock out the air bubbles.
7. If desired, quickly sprinkle the candy with sea salt. Set the baking sheet in a cool, dry place and let cool.
8. When candy hardens, break it into uneven chunks with your fingers.
9. Optional: dip the candy pieces in melted semi-sweet chocolate and let them cool.

Notes

Sifting the ARM & HAMMER™ Baking Soda in advance helps evenly disperse it into the candy.



The Details



TIME
10 MINUTES



YIELD
2 CUPS



STORAGE
5 DAYS, AIRTIGHT CONTAINER
AT ROOM TEMPERATURE

What You Need

- 1 teaspoon ARM & HAMMER™ Baking Soda, sifted
- 1¼ cups sugar
- ½ cup maple syrup
- ¼ cup water
- Parchment paper
- 8x8 pan
- 1½ teaspoons flaky sea salt (optional)
- Semi-sweet chocolate (optional)



Peppermint



Foot Scrub

FOR THE ROUND-THE-CLOCK HEROES

FOR THE ROUND-THE-CLOCK HEROES

How To Make Peppermint Foot Scrub

1. Add brown sugar, ARM & HAMMER™ Baking Soda, and essential oil into a mixing bowl. Whisk to combine.
2. If your coconut oil is solid, microwave for 15 seconds to liquify.
3. Add coconut oil to the sugar mixture and stir well.
4. Add 10 drops of peppermint essential oil and stir.
5. For other scent combinations, you can try one of the following:

Holiday Spice: combine 1 tablespoon of orange zest, 1 teaspoon of cinnamon, 1 teaspoon of cloves, and 5-10 drops of orange essential oil.

Warm Vanilla Cookie: combine ½ teaspoon vanilla extract and replace the coconut oil with sweet almond oil.

Coffee: combine 2 tablespoons of coffee grounds and 1 teaspoon of vanilla to the sugar mixture.

6. Transfer the results to a festive jar or airtight container and store for up to 3 months.



The Details



TIME
10 MINUTES



YIELD
1 SCENTED FOOT SCRUB



STORAGE
3 MONTHS, SEALED JAR

What You Need

- ½ cup ARM & HAMMER™ Baking Soda
- 8-ounce mason jar (or whatever jar you have on hand)
- 1 cup brown sugar (turbinado works for deeper scrub)
- 10 drops of peppermint essential oil (any scent works)
- ½ cup refined coconut oil (or a neutral oil like avocado or grapeseed)



The Heavy Lifters

For the mail carriers and delivery people leaving joy on your doorstep every day.



Scented



Ornaments

FOR THE HEAVY LIFTERS

FOR THE HEAVY LIFTERS

How To Make Scented Ornaments

1. In a microwave-safe bowl, combine ARM & HAMMER™ Baking Soda, cornstarch, and warm water. Mix until dissolved in the water.

2. Microwave the bowl for about 40 seconds. Remove and stir. Repeat 4-5 times until the dough starts to dry and can be kneaded as a soft, smooth dough. (Or mix ingredients together in small pot and cook on a stove over low heat until the ingredients become the consistency of mashed potatoes.)

3. Remove from heat and stir in essential oil and glitter, if desired. Let cool.

4. Dust your parchment paper with cornstarch and roll the dough out on your parchment with a rolling pin. Remember to coat your rolling pin with cornstarch also. Roll the dough to ¼-inch thick piece. Add extra glitter if desired.

5. Use cookie cutters or even a wide-mouthed cup/jar to create ornaments. You can also use stamps to imprint shapes on dough.

6. Use a spatula to move ornaments to a cookie sheet. Puncture a hole in the ornament with a skewer to add ribbon or thread once dried.

7. Allow to harden for 24-48 hours, flipping halfway through.



The Details



TIME
40 MINUTES + 24-48 HOURS
DRYING TIME



YIELD
6 ORNAMENTS

What You Need

- 1 cup ARM & HAMMER™ Baking Soda
- ½ cup cornstarch
- ¾ cup warm water
- 15 drops of essential oil (we like cinnamon, nutmeg, orange, cloves, vanilla, etc.)
- Rolling pin
- Parchment paper
- Baking sheet
- Cookie cutters or wide-mouthed cup
- Large toothpick or skewer
- Glitter (optional)
- Food coloring (optional)



Salted Caramel



Popcorn

FOR THE HEAVY LIFTERS

FOR THE HEAVY LIFTERS

How To Make Salted Caramel Popcorn

1. Line a baking sheet with parchment paper. Spray parchment paper and two heatproof rubber spatulas with non-stick cooking spray.
2. In a large saucepan or pot with a lid (enough for about 12 cups of popcorn), heat the vegetable oil over medium-high heat. Add 3 popcorn kernels to the pan. Once they pop, add the rest of the kernels and shake to coat with oil. Cover pan with lid.
3. Keep the saucepan moving until all of the kernels have popped, about 4 minutes. Transfer the popped popcorn to the baking sheet, and pick out any unpopped kernels. If using, add almonds. Keep nearby.
4. In a heavy, medium saucepan, combine the sugar, butter, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{2}$ cup water. Cook over medium-high heat, without stirring, until the mixture becomes a light golden-yellow caramel, about 10 minutes. If you have a thermometer, cook the caramel until it reaches 340°F .
5. Remove from heat and allow it to stand for about 30 seconds. Then carefully whisk in the ARM & HAMMER™ Baking Soda (the caramel will bubble up and rise). Pour the caramel over the popcorn and toss using the non-stick spatulas, until all of the popcorn is evenly coated. Sprinkle with the remaining $\frac{1}{4}$ teaspoon sea salt.
6. While everything is still warm, clump together into small pieces then allow to cool to room temperature.



The Details



TIME
40 MINUTES



YIELD
6-8 SERVINGS



STORAGE
1-2 WEEKS, AIRTIGHT CONTAINER
AT ROOM TEMPERATURE

What You Need

- 1 teaspoon ARM & HAMMER™ Baking Soda
- 1 tablespoon vegetable oil
- $\frac{1}{2}$ cup popcorn kernels
- 3 cups white granulated sugar
- 3 tablespoons butter
- $\frac{1}{2}$ teaspoon flaked sea salt, divided
- Non-stick cooking spray
- $\frac{1}{2}$ cup water
- 2 baking sheets
- Parchment paper
- Rubber spatulas
- 1 cup whole almonds (optional)



The Big Dreamers

For the little ones who need a new spark
for their wild imaginations.



Holiday



Fluffy Slime

FOR THE BIG DREAMERS

FOR THE BIG DREAMERS

How To Make Holiday Fluffy Slime

1. Find a place you don't mind getting a bit messy.
2. Set out 2 mixing bowls. Add 3 cups of foam shaving cream to each.
3. Add food coloring as desired. (For a holiday twist, add red food coloring to one and leave the other white.)
4. Mix in $\frac{1}{2}$ cup of white school glue to each bowl.
5. Stir in $\frac{1}{2}$ teaspoon of ARM & HAMMER™ Baking Soda to each bowl.
6. Stir in a few drops at a time of saline solution to each bowl and mix. Keep adding solution a little at a time and mixing until the slime begins to pull away from the sides of the bowl.
7. Pour out your slime and knead to reach desired consistency. If your slime is still feeling sticky after kneading, add a few more drops of saline solution. It may help to add the saline solution to your hands as you knead the slime.



The Details



TIME
15 MINUTES



YIELD
2 SLIME COLORS



STORAGE
1 WEEK, AIRTIGHT CONTAINER

What You Need

- 1 teaspoon ARM & HAMMER™ Baking Soda
- 1 cup of white school glue
- 6 cups of foam shaving cream
- Food coloring
- 2 tablespoons of saline solution or contact lens solution
- 2 mixing bowls
- 2 mason jars to store each color (optional)



Snowman



Cake Pops

FOR THE BIG DREAMERS

FOR THE BIG DREAMERS

How To Make Snowman Cake Pops

1. Preheat oven to 350°F. Grease and line an 8-inch square cake pan.
2. Combine flour, baking powder, ARM & HAMMER™ Baking Soda, and salt.
3. Blend eggs and sugar until well combined with an electric mixer. Add oil and 1 teaspoon of vanilla. On low speed, add half the flour mixture, then add buttermilk and mix. Then slowly add remaining flour mixture. Pour batter into cake pan, bake for 30-35 minutes. Let cool in pan for 10 minutes then let cool on rack.
4. To prepare buttercream, beat butter for a few minutes with an electric mixer. Add powdered sugar and mix on low speed until incorporated. Add vanilla and heavy cream then beat on medium speed for 3 minutes or until fluffy.
5. Line 2 cookie sheets with parchment paper. Break the cake into chunks and place into bowl. Mix until big pieces turn into crumbs. Add 1-1 ½ cups of frosting gradually and blend until mixture becomes dough-like.
6. Scoop dough into 10-20 teaspoon-sized balls for the heads and 10-20 tablespoon-sized balls for the bodies. Place on prepared cookie sheets and refrigerate for 30 minutes.
7. Remove smaller balls from refrigerator. Melt white candy melts in microwave in 10 second intervals, stirring in between. Dip one end of stick in the candy melt, then insert all the way through a small cake ball, leaving about one centimeter through the bottom. Remove larger balls from refrigerator. Dip each into white candy melts and tap off excess. Quickly insert the end of the stick into the large cake ball. Repeat with remaining cake balls.
8. Dip full snowman in the white candy melts and gently tap off excess. Place cake pop on parchment paper and let dry completely.
9. Place red candy melts in microwaveable zip-top bag, microwave for 20-30 seconds. Snip off a very small corner of the bag and pipe on hat and scarf. Repeat with black candy melts for eyes, mouths, buttons. Repeat with orange for noses.

Notes

If frozen, allow to thaw in refrigerator overnight.



The Details



TIME
2½ HOURS



YIELD
20-40 CAKE POPS



STORAGE
1 WEEK, REFRIGERATED
OR 4 WEEKS, FROZEN

What You Need

- 1 teaspoon ARM & HAMMER™ Baking Soda
- 1¼ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 large eggs, room temperature
- 1 cup sugar
- ½ cup canola oil
- 2 teaspoons vanilla extract
- ½ cup buttermilk, room temperature
- 1 cup unsalted butter, room temperature
- 2 cups powdered sugar
- 2 tablespoons heavy cream
- 2 packets white candy melts
- ½ packet red candy melts
- 5 pieces black candy melts
- 3 pieces orange candy melts
- Cake pop or lollipop sticks
- Parchment Paper
- Zip-top bags



ARM & HAMMER™

The Risk-Takers

For the owners of your favorite little shop or restaurant around the corner.



Snowy Pine Cone



Arrangement

FOR THE RISK-TAKERS

FOR THE RISK-TAKERS

How To Make A Snowy Pine Cone Arrangement

1. Combine equal parts salt and ARM & HAMMER™ Baking Soda in a small bowl. Mix well and set aside.

2. Coat the edges of a pine cone, branch, or cluster of leaves with a generous layer of glue either with a paint brush or by rolling in the glue. Work quickly to apply the “snow” before the glue dries. It’s okay if some parts are thicker than others.

3. Over a cookie sheet, take a handful of the baking soda mixture and sprinkle onto the glue, rotating as you go. Try not to touch the wet surface and set aside to dry. After 10 minutes, gently brush off the excess.

4. Fill the can with about 2-3 inches of sand, then add just enough water to compact it—this will hold the branches steady. You can use rocks instead, in which case you won't need any water.

5. Similar to a flower arrangement, begin to assemble the tree trimmings and pine cones. You may want to glue pine cones onto your twigs if you can't find any already attached. Be sure to take a step back every now and then to see how it's all coming together.

6. Once your arrangement is complete, it's time to decorate the can. Tape down one end of the burlap ribbon and wrap it around the can. You can use tape or hot glue to secure the other end.

7. If desired, add a small gift tag to the twine. Wrap the twine around the can 2-3 times and tie into a bow.

Notes

This arrangement is completely customizable. If you're having trouble finding burlap ribbon, decorate the can with anything you have on hand.

The Details



TIME
20 MINUTES



YIELD
1 ARRANGEMENT

What You Need

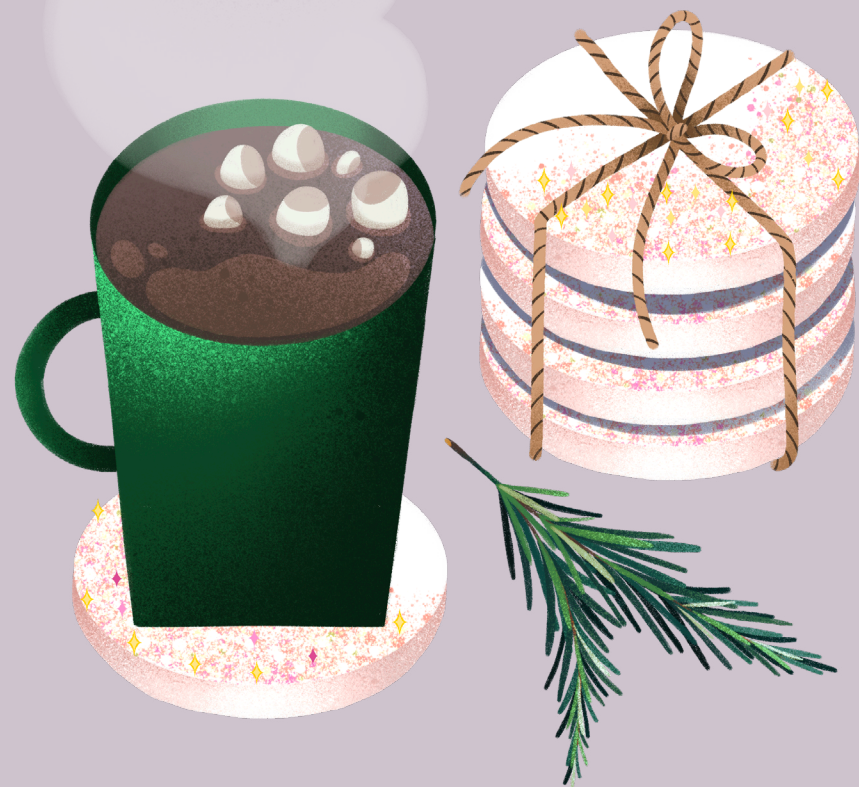
- ARM & HAMMER™ Baking Soda
- 28-ounce recycled can
- Sand or rocks
- Water
- 5-inch burlap ribbon
- Twine (hemp or jute work great)
- Pine cones
- Tape
- Tree trimmings (real or fake)
- Twigs (real or fake)
- Kosher salt or Epsom salt
- Glue
- Sponge paint brush
- Cookie sheet (optional)
- Gift tag (optional)



Good for door-step dropoff!



Glitter Snow



Coasters

FOR THE RISK-TAKERS

FOR THE RISK-TAKERS

How To Make Glitter Snow Coasters

1. In a microwave-safe bowl, combine ARM & HAMMER™ Baking Soda, cornstarch, and warm water. Mix until dissolved in the water.

2. Microwave the bowl for about 40 seconds. Remove and stir. Repeat 4-5 times until the dough starts to dry and can be kneaded as a soft, smooth dough. (Or mix ingredients together in small pot and cook on a stove over low heat until the ingredients become the consistency of mashed potatoes.)

3. Dust your parchment paper with cornstarch and roll the dough out on your parchment with a rolling pin. Remember to coat your rolling pin with cornstarch also. Roll the dough to ¼-inch thick piece.

4. Using your cookie cutter or bowl, cut out circles. If using a cookie cutter, make sure it's wider than your mugs. Gather your dough and re-roll to make more coasters. If the dough feels dry add a little bit of water as dry dough will crack when baked.

5. Line your cookie sheet with parchment. Transfer your circles to the cookie sheet with a flat spatula. Use your finger to smooth any bumpy edges. If you're using a stamp, now is the time to gently imprint the coasters.

6. Bake the coasters at 215°F for 1 hour.

7. Once the coasters are baked and cooled, use your paint brush to seal the coasters with Mod Podge. Add the glitter while the glue is still wet. To give the appearance that the coaster was "dipped in glitter", sprinkle the glitter in a crescent shape along one side. Allow the coaster to air-dry for several hours or overnight. Once dry, coat with 2-3 more coats of Mod Podge to seal. Allow to dry again.

8. Optional: cut out a felt circle a bit smaller than your coaster to give it a soft backing. Glue down the felt with a hot glue gun one section at a time.

The Details



TIME
2 HOURS + OVERNIGHT DRYING



YIELD
6 COASTERS

What You Need

- 1 cup ARM & HAMMER™ Baking Soda
- ½ cup cornstarch
- ¾ cup warm water
- Parchment paper
- Cookie sheet
- Rolling pin
- Round cookie cutter or 4-inch bowl
- Mod Podge (decoupage glue)
- Paint brush
- Glitter (silver, gold or both)
- Felt (optional)
- Scissors (optional)
- Glue gun (optional)



Good for door-step dropoff!



The Wellness Warriors

For the siblings, cousins, or close friends who are all about self-care this holiday season.



Aromatherapy



Diffuser

FOR THE WELLNESS WARRIORS

FOR THE WELLNESS WARRIORS

How To Make An Aromatherapy Diffuser

1. Fill your jar halfway with ARM & HAMMER™ Baking Soda. (The amount will vary based on the size of jar.)
2. Add herbs or dried ingredients. The more you add the more fragrant the diffuser will become!
3. Add 15-20 drops of your desired essential oil to the baking soda, to create your desired scent combination.
4. Mix with fork to distribute the essential oils and herbs.
5. Cover the jar with fabric and tie with pretty ribbon.
6. Add a few drops of essential oil to the fabric to make the smell stronger.

Notes

The fragrance lasts around 1-3 months. Shake the jar occasionally and add 2-3 drops of essential oil to the mixture to reinvigorate scent.



The Details

- TIME**
10 MINUTES
- YIELD**
1 DIFFUSER
- STORAGE**
1-3 MONTHS

What You Need

- ARM & HAMMER™ Baking Soda
- Small glass jar (a recycled food jar or mason jar)
- 2-3 tablespoons of dried ingredients for desired scent (lavender, cinnamon, dried orange peel)
- Essential oil for desired scent
- Breathable fabric (burlap or muslin)
- Festive ribbon



Coffee



Bundt Cake

FOR THE WELLNESS WARRIORS

FOR THE WELLNESS WARRIORS

How To Make Coffee Bundt Cake

1. Preheat the oven to 350°F. Grease and flour a 10-inch tube pan.

2. Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment for 4-5 minutes, until light. Add the eggs one at a time, then add the vanilla and sour cream.

3. In a separate bowl, sift together the flour, baking powder, ARM & HAMMER™ Baking Soda, and salt. With the mixer on low, add the flour mixture to the batter until just combined. Finish stirring with a spatula to be sure the batter is completely mixed.

4. For the streusel, place the all-purpose flour, brown sugar, cinnamon, ¼ teaspoon salt, and 4 tablespoons of cold butter in a bowl and pinch together with your fingers until it forms a crumble. If the mixture is not crumbly, add a tablespoon of butter at a time until desired texture. Mix in the walnuts, if using.

5. Spoon half the batter into the pan and spread it out with a knife. Sprinkle with ¾ cup streusel. Spoon the rest of the batter in the pan, spread it out, and scatter the remaining streusel on top. Bake for 50-60 minutes, until a cake tester comes out clean.

6. Let cool on a wire rack for at least 30 minutes. Transfer the cake, streusel side up, onto a plate.

7. Whisk the confectioners' sugar and maple syrup together, adding a few drops of water if necessary, to make the glaze runny. Drizzle as much as you like over the cake with a fork or spoon.



The Details



PREP
40 MINUTES



BAKE
1 HOUR



YIELD
1 BUNDT CAKE



STORAGE
2 DAYS, AT ROOM TEMPERATURE
OR 1 WEEK, REFRIGERATED

What You Need

- ½ teaspoon ARM & HAMMER™ Baking Soda
- 12 tablespoons unsalted butter, room temperature
- 4-6 tablespoons cold unsalted butter, cubed
- 1½ cups granulated sugar
- 3 extra large eggs
- 1½ teaspoons vanilla extract
- ¼ cup sour cream
- 2½ cups cake flour
- 2 teaspoons baking powder
- ¾ teaspoon kosher salt, divided
- ¼ cup light brown sugar, packed
- ½ cup all-purpose flour
- 1½ teaspoons ground cinnamon
- ½ cup confectioners' sugar
- 2 tablespoons real maple syrup
- ¾ cup chopped walnuts (optional)



