

DIY Christmas Gift Ideas

Christmas shopping can be very expensive. In 2020, especially, many people are feeling an extra burden on their budget.

According to the research by Morning Consult, in 2020, 67% of people in the U.S. plan to spend less than usual on celebrations with family, and 39% of the shoppers plan to spend less on gifts.

But let's not let the pandemic take away our holidays. Making your own gifts for your loved ones is a great way to celebrate and share the love, all while staying safe and managing your budget well! Here are some DIY Christmas gift ideas that are budget-friendly, easy to make, cute, and practical. We hope these homemade gift ideas will give you a way to make a meaningful holiday and keep your spirits high!

Hand Warmer

What you will need:

- Cotton fabric with design of your choice
- Sewing machine or needle and thread
- Scissors
- Rice

How to make it:

- Cut fabric into 4-inch squares. You can make them in different sizes according to your preference.
- Place wrong sides together and sew the sides using a 1/4-inch hem. Make sure to leave a 1-inch opening.
- Fill the warmer with rice until about 3/4 full, and sew the hole closed.
- Trim around the warmers and remove loose ends.
- To use, place warmer in microwave for about 15-30 seconds. Use caution when handling heated warmers.

Winter Spice Sugar Scrub

What you will need:

Base

- 1 cup brown sugar
- ½ cup coconut oil
- ½ tsp vitamin E oil (optional)

Pumpkin Pie

- ½ tsp pumpkin spice
- ½ tsp cinnamon

Gingerbread

- 1 tsp vanilla extract
- ½ tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp ground allspice
- Ginger & Clove essential oil

Citrus

- Orange essential oil
- Orange zest

Peppermint

- Peppermint essential oil

How to make it:

- In a bowl, combine brown sugar and coconut oil until well incorporated.
- Add the rest of the ingredients for the type of scrub of your choice and mix well.
- Place in jars and decorate according to your preference.

Chai Tea Latte Mix

What you will need:

- 1 cup nonfat dry milk powder
- 1 cup powdered nondairy creamer
- 1 cup French vanilla powdered nondairy creamer
- 1 ½ cup granulated sugar
- 1 ½ cup unsweetened instant tea
- 2 tsp ground ginger
- 2 tsp ground cinnamon
- 1 tsp ground cardamom
- 1 tsp ground cloves

How to make it:

- In a food processor, process all ingredients.
- Place in jars and decorate to your preference.
- To prepare, dissolve 3 tbsp of the mix in 1 cup of hot water and stir well.

Source: <https://www.allrecipes.com/recipe/46777/chai-tea-mix/>

Gingerbread Fudge

What you will need:

- 12 oz white chocolate, melted
- 1 cup sweetened condensed milk
- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- ½ tbsp red nonpareils
- ½ tbsp green nonpareils

How to make it:

- In a large bowl, mix together melted white chocolate and sweetened condensed milk.
- Add nutmeg, cinnamon, and ginger and stir until combined.
- Stir in nonpareils until combined. Preserve some to sprinkle on top.
- Using a spatula, transfer fudge into a baking dish lined with parchment paper.
- Sprinkle with the remaining nonpareils and let sit until firm.

Source: <https://www.delish.com/cooking/recipe-ideas/recipes/a45064/gingerbread-fudge-recipe/>