

# 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/>