

Totally Ready

Prepped when it really counts

Cookies in a Jar For home storage or gift giving!

Basic Recipe

Double Chocolate Cookies**

1 ½ C flour
½ C cocoa
½ tsp. Baking soda
¼ tsp. salt
1/3 C Butter
¾ C Brown sugar
½ Sugar
1 tsp. Vanilla
2 eggs
1 1/3 C chocolate chips

When layering you can combine the flour, white sugar, salt and baking soda. Layer half of flour mixture, brown sugar, other half of flour mixture, cocoa and chocolate chips.

Oatmeal Cookies**

2/3 C shortening
2 Eggs
1 1/3 C Flour
1 Brown sugar
2 C Oatmeal
½ C dried cranberries, raisins or chocolate chips
1 tsp. Baking soda
½ tsp. Salt
1 1/3 tsp. Vanilla

Combine flour, baking soda and salt. Place in bottle. Add brown sugar, then oatmeal and then cranberries.

Chocolate Chip Cookies **

2 C Flour
1 tsp. Baking soda
1 C Butter
1 Egg
½ C Sugar
¾ C Brown sugar
2 tsp. Vanilla
1 C Chocolate chips

When layering combine the flour, white sugar and baking soda. Place half of flour mixture in the bottle. Add brown sugar, add remaining flour, add chocolate chips.

** Be sure to press down on all layers except the flour layer. When giving as a gift be sure to hang directions on the bottle.



Directions for Baking

Double Chocolate Cookies

Cream together 1/3 Cup Butter
1 tsp. Vanilla and 2 Eggs.
Add cookie mix and blend well.
Bake on ungreased cookie sheet,
350 degrees for 8-10 minutes.

Chocolate Chip Cookies

Cream together 1 Cup Butter
1 Egg and 2 tsp. Vanilla.
Add cookie mix and blend well.
Bake on ungreased cookie sheet,
350 degrees for 8-10 minutes.

Oatmeal Cookies

Cream together 2/3 Cup Shortening,
2 Eggs and 1 1/3 tsp. Vanilla.
Add cookie mix and blend well.
Bake on ungreased cookie sheet,
350 degrees for 10-12 minutes.

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You can print these sheets, cut into strips, and attach the recipe & baking instructions to your jar for gift giving!

Chocolate Chip Cookies

Cream together 1 Cup Butter
1 Egg and 2 tsp. Vanilla.
Add cookie mix and blend
well. Bake on ungreased
cookie sheet, 350 degrees
for 8-10 minutes.

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Oatmeal Cookies

Cream together 2/3 Cup Shortening, 2 Eggs and 1 1/3 tsp. Vanilla.
Add cookie mix and blend well. Bake on ungreased cookie sheet, 350 degrees for 10-12 minutes.

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When assembling jars it is important that your ingredients are layered carefully so that the layers are separate and distinctive.

- Get out your canning funnel. If you don't have one now is the time if you are making several jars.
- Combine flour with baking soda, salt and/or baking powder.
- Carefully place flour in the bottom of the jar.
- Add Brown sugar and press down to make a firm base for the next layer. Be sure to build up the sugar next to the jar to create a wide band so the layers look distinct. It can be thin in the center as no one will see that.
- Add chips, nuts, M&Ms whatever you are using, again building up the sides.
- Add white sugar and be aware it will seep thru the chips etc.
- Finally add cocoa.

You may not be using all these ingredients so be aware you need to stack a firm ingredient over a loose one like flour or cocoa before adding another loose ingredient. You can mix the flour and white sugar to make a firmer base as well.

Be sure to include instructions on how to turn the contents of the jar into a batch of cookies with a list of wet ingredients to add and the baking directions, temperature and time.