

Gifts-In-A-Jar

**A Holiday
Happening**

November 13, 2008

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Gifts In A Jar

Use these recipes to delight your friends and family.

To decorate jars, cut fabric in 9" diameter circles. Screw down the jar ring to hold fabric in place or hold fabric with a ribbon, raffia, twine, yarn, lace, or string (first secure fabric with a rubber band before tying).

Punch a hole into the corner of the tag and use the ribbon, raffia twine, yarn, or string to attach the tag to the jar.

These gifts should keep for up to 6 months. If the mix contains nuts, it should be used within 3 months.

Journal in a Jar

Looking for an easy, interesting holiday gift? It's a journal in a jar!

Jumpstart journal writers with a quart-sized canning jar filled with folded strips of paper. Each strip contains a single thought provoking journal prompt. Paired with a pretty blank book, a Journal Jar makes a great gift.

We've made it easy to craft your Journal Jar by including

printable journal prompts in this handout. Add a gift tag for a personal touch.

To assemble your Journal Jar, print the journal prompt pages on colorful paper. Cut apart each printed strip, and fold. Fill the jar with journal slips, and attach a gift tag.

(<http://organizedchristmas.com/adult-journal-jar>)



Top It, Tie It, Tag It

TOP IT:

- Use sharp, fancy edge scissors to cut brown craft paper and tie with red raffia.
- Use lace dollies to cover jars.
- Cut out Christmas fabric into 9" circles or squares.

TIE IT:

- Ribbon, Wired Ribbon, Cording, Raffia, Twine, Yarn, Lace or String.
- Use many complementary colors of narrow ribbon.
- Attach charms such as stars, snowflakes, small jingle bells, etc.

TAG IT:

- Don't forget baking instructions.
- Add a seasonal quote or a personal note to your gift jar tag.
- Use fancy edge scissors to cut paper for tags.

**Gifts in a Jar Recipes
A Holiday Happening
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Double Fudge Brownie Mix

1½ C. sugar
¾ C. cocoa powder (clean inside of jar with a paper towel after this layer)
¾ C. all-purpose flour
¾ C. chocolate chips
½ C. chopped pecans, optional

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the mixing and baking directions.

**Double Fudge Brownies
(Makes 24 Bars)**

1 jar Double Fudge Brownie Mix
¾ C. butter or margarine, softened
3 eggs, slightly beaten

Preheat the oven to 325°F. In a large bowl, cream the butter and eggs. Add the Double Fudge Brownie Mix and stir until the mixture is well blended. Spread batter into a lightly greased or sprayed 9x12 inch pan. Bake for 30 to 40 minutes. Cool in pan. Cut into 2-inch squares.

Reese's Peanut Butter Cup Bar Mix

¾ C. sugar
¾ C. brown sugar
1¾ C. flour
1 tsp. baking powder
½ tsp. baking soda
8 large Reese's peanut butter cups, cut into ½" pieces and wrapped in plastic wrap

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the mixing and baking directions.

**Reese's Peanut Butter Cup Bars
(Makes 24 Bars)**

1 jar Reese's Peanut Butter Cup Bar Mix
¾ C. butter or margarine, softened
2 eggs, slightly beaten
1 tsp. vanilla

Preheat the oven to 375°F. In a large bowl, cream the butter, eggs and vanilla. Take out Reese's wrapped in plastic and set aside. Add the remaining Reese's Peanut Butter Cup Bar Mix and stir until the mixture is well blended. Stir in Reese's. Spread batter into a lightly greased or sprayed 9 x 12 inch pan. Bake for 13 to 18 minutes. Cool in pan. Cut into 2-inch squares.

Hawaiian Bar Mix

1/3 C. sugar
½ C. brown sugar
1/3 C. flaked coconut
2/3 C. chopped macadamia nuts
2/3 C. chopped dates
2 C. all-purpose flour
1 tsp. baking soda
1 tsp. baking powder

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the mixing and baking directions.

**Hawaiian Bars
(Makes 24 bars)**

1 jar Hawaiian Bar Mix
¾ C. butter or margarine, softened
2 eggs, slightly beaten
2 tsp. vanilla

Preheat the oven to 350°F. In a large bowl, cream the butter, eggs, and vanilla. Add the Hawaiian Bar Mix and stir until the mixture is well blended. Spread batter into a lightly greased or sprayed 9 x 12 inch pan. Bake for 25 to 30 minutes. Cool in pan. Cut into 2-inch squares.

Rainbow Bean Soup Mix

- ¾ C. dried red beans
- ¾ C. Great Northern beans
- ¾ C. split peas
- ¾ C. lentils, preferably red or yellow
- ¾ C. black beans

Seasoning Packet:

- 2 T. dried minced onion
- 2 T. beef bouillon granules
- 2 T. dried parsley flakes
- 2 tsp. dried basil
- 2 tsp. powdered lemonade mix with sugar
- 1 ½ tsp. chili powder
- 1 tsp. pepper
- 1 tsp. dried oregano

Layer the beans in the order given into a wide mouth 1-quart canning jar. Mix and place the seasonings in a small plastic bag. Place the packet on top of the beans. Attach a gift tag with the cooking directions.

Rainbow Bean Soup

- 1 jar Rainbow Bean Soup Mix
- 1 (28 ounce) can crushed tomatoes

Remove seasoning packet from Rainbow Bean Soup Mix and set aside. Rinse beans and place in microwave safe dish. Cover with water, 1 to 2 inches over top of beans. Cover dish loosely with plastic wrap and microwave on high for 15 minutes, rotating after 7 minutes. Drain and rinse beans very well. Place beans in a large soup pot. Add 8 cups water, cover and bring to a boil. Lower heat, cover and simmer 1 hour or until beans are tender. Stir occasionally. Add tomatoes and seasoning packet and simmer for another ½ hour.

Turkey Noodle Soup Mix

- 3 T. chicken bouillon granules
- 1 tsp. pepper
- ½ tsp. dried whole thyme
- ¼ tsp. celery seeds
- ¼ tsp. garlic powder
- 1 or 2 bay leaves
- 4 C. tri-colored spiral pasta

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Set the bay leaf against the side of the jar before filling with noodles. Attach a gift tag with the cooking directions.

Turkey Noodle Soup

- 1 jar Turkey Noodle Soup Mix
- 2 carrots, diced
- 2 stalks celery, diced
- 3 C. cooked, diced turkey

Place the Turkey Noodle Soup Mix in a large soup pot. Add 12 cups of water. Add the carrots, celery and onion and bring to a boil. Cover, lower heat and simmer for 15 minutes. Discard bay leaf. Stir in the turkey and simmer an additional 5 minutes.

Love Soup Mix

- 1/3 C. beef bouillon granules
- ¼ C. dried minced onion
- ½ C. dried split peas
- ½ C. macaroni
- ¼ C. barley
- ½ C. lentils
- 1/3 C. long-grain white rice
- 1 C. tri-colored spiral pasta

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the cooking directions.

Love Soup

- 1 jar Love Soup Mix
- 1 pound ground beef, browned and drained

Remove the tri-colored pasta from the Love Soup Mix and set aside. Place the balance of the mix in a large soup pot. Add 12 cups of water. Bring to a boil Lower heat and simmer for 45 minutes. Add tri-colored pasta, ground beef and simmer 15 minutes more.

Tortilla Soup Mix

- 1 C. converted long grain rice
- 2 to 2 ½ C. crushed tortilla chips

Seasoning Packet:

2 T. chicken bouillon granules
2 tsp. lemonade powder with sugar
1 tsp. lemon pepper
1 tsp. dried cilantro leaves
½ tsp. garlic powder
½ tsp. ground cumin
½ tsp. salt
¼ C. dried minced onion

Place into a wide-mouth 1-quart canning jar. Mix and place the seasonings in a small plastic bag. Place the packet on top of rice. Add the crushed tortilla chips. Attach a gift tag with the cooking directions.

Tortilla Soup

1 jar Tortilla Soup Mix
2 (5 ounce) cans chicken
1 (10 ounce) can diced tomatoes and green chilies

Carefully remove the tortilla chips from the Tortilla Soup Mix. Remove the seasoning packet and set aside. Place rice in a large soup pot. Add 10 cups water, chicken, tomatoes and seasoning packet. Bring to a boil. Lower heat, cover and simmer 20 minutes. Add tortilla chips. Cover and simmer 5 more minutes. Serve immediately.

Oatmeal Cookie Mix

1 C. brown sugar
1/3 C. sugar
1 ½ C. all-purpose flour
1 tsp. baking soda
1 tsp. cinnamon
2 C. quick rolled oats

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the mixing and baking directions.

Oatmeal Cookies

(Makes 3 to 4 Dozen)

1 jar Oatmeal Cookie Mix

¾ C. butter or margarine, softened
2 eggs, slightly beaten
1 tsp. vanilla
1 T. water

Preheat the oven to 375°F. In a large bowl, cream the butter, eggs, vanilla and water. Add the Oatmeal Cookie Mix and stir until the mixture is well blended. Drop the cookies by rounded tablespoonfuls onto ungreased cookie sheet. Bake for 8 to 9 minutes. Transfer to wire racks to cool.

Snickerdoodle Cookie Mix

2 ¾ C. all-purpose flour
¼ tsp. salt
1 tsp. baking soda
2 tsp. cream of tartar
1 ½ C. sugar

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the mixing and baking directions.

Snickerdoodles

(Makes 4 to 5 Dozen)

1 jar Snickerdoodle Cookie Mix
1 C. butter or margarine, softened
2 eggs, slightly beaten
½ C. sugar
1 T. cinnamon

Preheat the oven to 375°F. In a large bowl, cream the butter until light, add the eggs and beat, until the mixture is smooth. Add the Snickerdoodle Cookie Mix and continue to beat until the dough begins to form. Combine the sugar and cinnamon in a small bowl. Shape the dough into 1-inch balls and roll in the cinnamon-sugar blend. Arrange on ungreased cookie sheet and bake for 10 to 15 minutes or until light tan. Transfer to wire racks to cool.

Chocolate Chip Cookie Mix

1 tsp. baking powder
1 tsp. baking soda

½ tsp. salt
¾ C. all-purpose flour
¼ C. sugar
¼ C. brown sugar
1 C. chocolate chips
½ C. brown sugar
¼ C. sugar
1 C. all-purpose flour

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the mixing and baking directions.

Chocolate Chip Cookies (Makes 3 to 4 Dozen)

1 jar Chocolate Chip Cookie Mix
¾ C. butter or margarine, softened
2 eggs, slightly beaten
½ tsp. vanilla

Preheat the oven to 375°F. In a large bowl, cream the butter, eggs and vanilla. Add the Chocolate Chip Cookie Mix and stir until the mixture is well blended. Drop by rounded tablespoonfuls onto greased cookie sheet. Bake for 8 to 10 minutes. Transfer to wire racks to cool.

Candy Bar Cookie Mix

½ C. sugar
½ C. brown sugar
1 tsp. baking soda
2 C. all-purpose flour
1 C. your favorite candy bar, chopped

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the mixing and baking directions.

Candy Bar Cookies (Makes 3 to 4 Dozen)

1 jar Candy Bar Cookie Mix
¾ C. butter or margarine, softened
2 eggs, slightly beaten

1 tsp. vanilla

Preheat the oven to 350°F. In a large bowl, cream the butter, eggs and vanilla. Add the Candy Bar Cookie Mix and stir until the mixture is well blended. Drop by rounded tablespoonfuls onto greased cookie sheet. Bake for 10 to 12 minutes. Transfer to wire racks to cool.

M&M Cookie Mix

1 C. M&M candies
2 C. all-purpose flour
½ tsp. baking soda
½ tsp. baking powder
1 ¼ C. sugar

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the mixing and baking directions.

M&M Cookies (Makes 3 to 4 Dozen)

1 jar M&M Cookie Mix
¾ C. butter or margarine, softened
2 eggs, slightly beaten
1 tsp. vanilla

Preheat the oven to 375°F. In a large bowl, cream the butter, eggs and vanilla. Add the M&M Cookie Mix and stir until the mixture is well blended. Drop by rounded tablespoonfuls onto greased cookie sheet. Bake for 10 to 12 minutes. Transfer to wire racks to cool.

Trail Cookie Mix

½ C. brown sugar
½ C. sugar
¾ C. wheat germ
1/3 C. quick oats
1 C. raisins
1/3 C. flaked coconut
½ C. chopped pecans
¾ C. all-purpose flour
1 tsp. baking powder

Layer the ingredients in the order given into a wide-mouth 1-quart canning jar. Pack each layer in place before adding the next ingredient. Attach a gift tag with the mixing and baking directions.

Trail Cookies

(Makes 3 to 4 Dozen)

1 jar Trail Cookie Mix
½ C. butter or margarine, softened
2 eggs, slightly beaten
1 tsp. vanilla

Preheat the oven to 350°F. In a large bowl, cream the butter, eggs and vanilla. Add the Trail Cookie Mix and stir until the mixture is well blended. Drop by rounded tablespoonfuls onto greased cookie sheet. Bake for 12 to 14 minutes. Transfer to wire racks to cool.

Festive Cranberry-Orange Cookies Mix

1 C. packed light brown sugar
½ C. sugar
2 ¼ cups flour
1 tsp. baking soda
¼ tsp salt
1 T. dried orange peel
¾ C. chopped dried, sweetened cranberries

Place brown sugar in 1-quart jar and pack down. Next, pour sugar on top and smooth over. In medium bowl, combine flour, baking soda, salt and orange peel. Stir until well mixed. Pour half of mixture on top of sugar in jar and press down. Pour remaining half in jar, press down and smooth over top. Pour cranberries over flour and press down. Place lid on top of jar.

Festive Cranberry-Orange Cookies

(Makes 3 – 3 ½ Dozen)

1 jar Festive Cranberry-Orange Cookies Mix
1 cup butter, softened
2 eggs

Preheat oven to 350°F. Empty contents of jar in large bowl. Add softened butter or margarine and eggs. Beat until thoroughly mixed. Drop by rounded teaspoonfuls onto ungreased cookie sheet and bake for 10 to 12 minutes until lightly

browned around edges. Remove from oven and let cookies cool on cookies sheet for 1 minute, then transfer to cooling rack.

Banana Nut Cookie Mix

1 ½ cups flour
1 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
1 C. sugar
1 tsp. cinnamon
¼ tsp. nutmeg
1 ½ C. quick-cooking oats
1/3 finely chopped walnuts

In small bowl, combine flour with baking powder, baking soda and salt. Mix well. Spoon into 1-quart jar and press down. In another bowl, combine sugar with cinnamon and nutmeg. Stir until mixed and evenly-colored. Pour sugar mixture over flour and even out the surface. Add the oats on top of sugar, pressing down firmly. Pour nuts over oats and press down. Place lid on jar.

Banana Nut Cookies

(Makes 3 ½ to 4 Dozen)

1 jar Banana Nut Cookie Mix
½ C. butter, softened
2 eggs
1 C. mashed, ripe bananas

Preheat oven to 375°F. Add butter or margarine, eggs and bananas. Beat on low speed or by hand to blend. Drop by heaping teaspoonfuls on to lightly greased cookie sheet. Bake for 12 minutes. Remove from oven and let cookies cool on cookie sheet for 1 minute, then transfer to cooling rack.