

I received these from a friend and thought some of you might want to check them out.

Here are your 101 GIFT IN A JAR RECIPES!! ~~~~~

1. "ALMOST HAMBURGER HELPER" MIX IN A JAR

- 2 cups nonfat dry milk
- 1 cup corn starch
- 1/4 cup beef bouillon powder
- 2 tablespoons onion flakes
- 1 teaspoon dried basil
- 1 teaspoon dried thyme
- 1 teaspoon black pepper
- 2 tablespoons dried parsley
- 1 tablespoon garlic powder

Mix the ingredients together and store in an airtight jar.

Attach the following recipes to the jar:

Chili Mac:

- 1 lb ground beef, browned and drained
 - 1 c water
 - 1/2 c macaroni noodles (uncooked)
 - 2 cans chopped tomatoes
 - 1 T chili powder
 - 1/2 cup mix
- Combine all and simmer 20 minutes or until macaroni is cooked.

Stroganoff:

- 1 lb ground beef, browned and drained
 - 2 c water
 - 1/2 c mix
 - 2 c uncooked egg noodles
 - 1/2 cup sour cream
- Combine all except sour cream. Simmer 20 minutes or until noodles are tender. Stir in sour cream and serve.

Potato Beef Casserole:

- 1 lb ground beef, browned and drained
- 3/4 c water
- 6 potatoes, peeled and thinly sliced
- 1 c frozen mixed veggies
- 1/2 cup mix

Combine all and simmer, covered, until potatoes are tender, about 30 minutes, stirring occasionally. Remove cover and cook until excess water is evaporated.

Quick Lasagna:

- 1 lb ground beef, browned and drained
- 1/2 c mix
- 1 onion, chopped
- 2 c water
- 16 oz tomato sauce
- 3 c lasagna noodles, uncooked, broken in bits
- 1/4 c parmesan cheese
- 2 c mozzarella cheese, shredded

Combine all except mozzarella in large skillet. Bring to a boil, let simmer for 15 minutes or until noodles are cooked. Top with mozzarella. Turn off heat and let cheese melt.

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2. BACON-FLAVORED DIP MIX

- 2 tbs. Instant Bacon Bits
- 1 tsp Instant Beef Bouillon
- 1 tbs. Instant Minced Onion
- 1/8 tsp Minced Garlic

Combine all ingredients in a small bowl; blend well. Spoon mixture onto a 6-inch square of aluminum foil and fold to make airtight. Label as Bacon-Flavored Dip Mix. Store in a cool, dry place and use within 6 months. Makes 1 package (about 3 T) of mix.

Add these directions to label:

Bacon Flavored Dip: Combine 1 cup of sour cream and 1 package of mix. Chill at least 1 hour before serving. Makes about 1 cup of dip.

VARIATIONS: Substitute 1 cup yogurt, 1 cup cottage cheese or 1 (8 oz) package of softened cream cheese for sour cream.

Fill a large mason jar with any type of snacks for dipping (small snack crackers, pretzels, breadsticks, etc.). Attach package of dip mix to jar and decorate for gift giving.

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3. BANANA BREAD IN A JAR

- 2-2/3 cups white sugar

2/3 cup vegetable shortening
4 eggs
2/3 cup buttermilk
2 cups mashed, ripe bananas
1 tsp. vanilla
3-1/2 cups white flour
1/2 tsp. nutmeg
1 tsp. cinnamon
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2/3 cup chopped nuts (optional)

In large bowl, cream sugar and shortening with electric mixer. Add eggs and mix well. Next, add buttermilk and vanilla and mix well. Place dry ingredients in a separate bowl and mix well. Add creamed ingredients to dry ingredients and mix well. Gently stir in mashed bananas and nuts.

Prepare seven one-pint wide-mouth canning jars with vegetable shortening. Place one cup of batter in each jar; do not use more than one cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet. Bake at 325 degrees F for 45 minutes, or until a toothpick inserted in center comes out clean.

Working quickly, wipe rim, place lid and ring on jar and secure. Jars will seal quickly. Repeat with remaining jars. When ready to serve, bread will slide out.

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#### 4. BLUEBERRY SCONES

These are delicious warm from the oven with butter and jam; a perfect breakfast food. A jar of homemade blueberry jam would make a wonderful accompaniment to this.

2 cups all purpose unbleached flour  
1/2 cup Vanilla sugar\*\*  
1/4 cup nonfat dry milk powder  
2 tsp baking powder  
1 tsp dried lemon peel  
1/4 tsp salt  
1/3 cup shortening  
1 cup dried blueberries

Stir together flour, sugar, milk, baking powder, lemon peel, and salt. Cut in shortening using a pastry cutter or fork until the mixture resembles coarse crumbs. Stir in berries. Layer into a 1 quart canning jar, tapping gently on the counter between layers to settle before adding the next. Add additional dried

blueberries to fill in small gaps if necessary. Stores at room temp for up to 6 weeks, or freeze for up to 6 months.

\*\*To make vanilla sugar, fill a 1 quart jar with sugar. Split a vanilla bean in half lengthwise and add both halves to the sugar. Flavor gets better after a couple of weeks, and it will keep as long as regular sugar.

GIFT TAG DIRECTIONS:

Place jar contents in a large mixing bowl. Add 1 beaten egg and 1/4 cup water; stir just until moistened. Turn dough out onto a lightly floured surface and quickly knead gently for 12 to 15 strokes or until nearly smooth. Pat to 1/2 inch thickness. Cut into desired shape and place 1 inch apart on an un-greased baking sheet. Brush with milk. Bake at 400\* for 12-15 minutes or until golden. Transfer to a rack to cool slightly and serve warm.

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5. BOSTON BAKED BEANS RECIPE IN A JAR

- 2 c Small white pea beans
- 1/2 tsp dried thyme
- 1 Bay leaf
- 1/4 tsp Ground ginger
- 1/2 tsp Pepper
- 1 1/2 tsp Salt

Mix and store in an airtight container. Attach the following instructions to jar:

Boston Baked Beans

- 1 jar Bean Mix
- 2 slices bacon; diced
- 4 3/4 c water
- 3/4 c chopped onion
- 1 clove garlic; minced
- 3 tbs dark molasses
- 2 tbs mustard

Combine all ingredients in bean pot or crockpot. Cook at 300 in oven, or on low in crockpot 10-12 hours, stirring occasionally to prevent sticking. 8-10 servings.

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6. BREAD MACHINE MIX

- 2 teaspoons salt

1/4 cup sugar  
2 tablespoons dry milk  
3 1/2 cups bread flour  
1/2 cup wheat flour

Mix salt, sugar, dry milk, and flours. Divide into two jars. Makes 2 gifts.

Attach this to each jar:

Bread Machine Mix

Add the contents of jar to bread machine in the order suggested by machine manufacturer along with: 2/3 cup water or milk 1 tablespoon oil, butter or shortening 1 teaspoon bread machine yeast or 1 1/2 teaspoons active dry yeast

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7. BREAKFAST MUFFINS

1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup rolled oats
1/2 cup brown sugar
3 tablespoons finely minced candied
lemon peel
1/2 cup finely minced dried cherries, apples
or apricots
1/3 cup chopped almonds or walnuts

Layer ingredients in a jar and seal.

Add recipe directions to jar:

Beat 1/4 cup vegetable oil, 1 cup milk or vanilla yogurt, and 1 egg in a mixing bowl until combined. Stir in jar contents, approximately 40 strokes. Spoon into 12 greased or lined muffin cups. Bake at 400 for 20-25 minutes, cool in pan for five minutes and transfer to a wire rack. Serve warm. Makes 12 muffins.

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#### 8. BROWNIE MIX

2-1/4 cups sugar  
2/3 cup cocoa (clean inside of jar with paper towel after this layer) 3/4 cup chopped pecans 1-1/4 cups flour mixed with 1 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty brownie mix in large mixing bowl; stir to combine. Add 3/4 cup melted butter and 4 eggs slightly beaten; mix until completely blended. Spread batter in a greased 9x13-inch baking pan. Bake at 350° for 30 minutes. Cool completely in pan. Cut into 2-inch squares. Yield: 2 dozen.

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9. BUTTERSCOTCH CHIP COOKIES IN A JAR

- 1 1/8 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 1 cup flaked coconut
- 1 cup high protein crisp rice and wheat cereal
- 3/4 cup butterscotch chips
- 1/2 cup chopped pecans

Layer the ingredients in the order given in a one quart wide mouth canning jar. Firmly pack each ingredient in place. It will be a tight fit, but all ingredients will fit in the jar. Use pinking shears to cut an 8 or 9 inch circle from gingham, calico, or a seasonal fabric. Place the fabric over the wide mouth lid and rim and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Attach a card to the ribbon or raffia with the following mixing and baking

Directions:

Empty jar of cookie mix into a large mixing bowl. Add 1/2 cup of butter or margarine, 1 egg, and 1/2 teaspoon of vanilla. Use hands to mix the wet and dry ingredients together. When completely blended, roll into large walnut sized balls. Place on unprepared cookie sheets and use the palm of your hand to flatten each cookie ball. Bake at 350 in a preheated oven for 8-10 minutes. Makes 2 dozen.

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#### 10. BUTTERSCOTCH PUDDING MIX

- 2 cups nonfat dry milk
- 5 cups brown sugar, packed
- 1 tsp. salt
- 3 cups cornstarch

Mix and store in airtight container or jar.

Attach tag to jar:

To prepare, add 1/2 cup mix to 2 cups milk. Heat and stir constantly while boiling. Cool, then serve.

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11. CAESAR SALAD DRESSING MIX

- 1 1/2 t Grated Lemon Peel
- 1 t Oregano
- 1/8 t Instant Minced Garlic
- 2 T Graded Parmesan Cheese
- 1/2 t Pepper

Combine all ingredients in a small bowl; stir until well blended. Put mixture in a foil packet or 1-pint glass jar (or use a salad dressing cruet and the dressing can be made right in the cruet!). Label as Caesar Salad Dressing Mix. Store in a cool dry place and use within 3 to 4 months.

Instructions for Label:

Caesar Salad Dressing: Combine mix, 1/2 cup vegetable oil, and 1/4 cup lemon juice in a glass jar. Shake until well blended. Chill before serving. Makes about 3/4 cup of Salad Dressing.

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#### 12. CAFE AU LAIT MIX IN A JAR

- 2 cups Powdered non dairy creamer
- 1 cup instant coffee

Blend ingredients together. Store in airtight jar.

Attach this to jar:

To use: Mix 1 tablespoon mix with 1 cup hot water.

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13. CAKE IN A COFFEE MUG

(Read all instructions before starting)
You will need 8 coffee mugs... (makes 8 gifts)

Cake Mix.....

1 cake mix any flavor
1 (4 serving size) instant pudding mix (not sugar free), any flavor

Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 - 4 ½ cups dry mix and will make 8 coffee cup cake mixes. Place ½ cup dry mix into a sandwich bag. Place mix into a corner of the bag and tie it there with a twist tie. Label this bag "Cake Mix". Continue making and labeling packets until you have 8 packets.

Flavor suggestions:

Lemon cake mix- lemon pudding
Yellow cake mix- vanilla pudding
Devils food cake mix- chocolate pudding
Pineapple cake mix- coconut pudding
Butterscotch cake mix- butterscotch pudding

Glaze mix.....

1/3 cup powdered sugar
1 ½ tsp dry flavoring (such as powdered lemonade mix, powdered orange breakfast drink mix, cocoa powder - Select a flavoring appropriate to the cake you are making) Vanilla powder sold by coffee flavorings (or use French Vanilla CoffeeMate)

Place the glaze mix ingredients into a sandwich bag and tie into corner of bag. Label this bag "Glaze Mix" and attach it to the "Cake Mix" bag with a twist tie. You can also include another bag labeled "Toppings", if desired. (Example: For the pineapple coconut cake, include flaked coconut in a separate bag with instructions to sprinkle it over the frosted cake.)

Select one of 8 large coffee cups. Check it to be sure it holds 1½ cups of water. That way you will be sure you have bought the size the recipe calls for. It can't have any metallic paint on it because it will be used in the microwave. Place one baggie of cake mix and one baggie of glaze mix in each coffee cup. Add one baggie of toppings into each cup also, if using. Continue with the remaining coffee cups.

Now attach the following baking instructions to each coffee cup:

BAKE A CAKE IN A COFFEE MUG!!

Instructions:

Generously spray inside of coffee cup with cooking spray. Empty contents of large packet into cup. Add 1 egg white, 1 tbsp oil, 1 tbsp water to dry mix. Mix 15 seconds, carefully mixing in all the dry mix. Microwave on full power 2 minutes. (You may not get satisfactory results in a low wattage small microwave). While cake is cooking, place ingredients from "Glaze Mix" into a very small container and add 1½ tsp water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

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14. CALIFORNIA CORN BREAD MIX

This is a sweet, cake-like corn bread that is delicious with honey butter.

- 2 cups Bisquick baking mix
- 1/2 cup cornmeal
- 1/2 cup sugar
- 1 Tbsp. baking powder

In a large glass or ceramic bowl, stir all the ingredients together. Store in an airtight container.

Attach this to the Jar:

California Corn Bread

Serves 4 to 6

1 package California Corn Bread Mix

2 eggs

1 cup milk

1/2 cup butter, melted

Preheat the oven to 350 degrees F. Place the corn bread mix in a large mixing bowl and add the eggs, milk and butter. Blend until the mixture is smooth. Poor into a greased 8-inch baking pan and bake for 30 minutes.

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15. CANDY COOKIE MIX

- 1/2 cup sugar
- 1/2 cup brown sugar, firmly packed
- 1 tsp. powdered vanilla
- 1 tsp. baking soda
- 2 cups flour

Combine all ingredients in a medium bowl. Whisk the ingredients together until they are evenly distributed, making sure all brown sugar lumps are crushed. Store in an airtight container

Attach this to the Jar:

Candy Cookies

Makes 3 dozen cookies

1 cup unsalted butter or margarine, softened

1 large egg

1 package Candy Cookie Mix

1 cup candy bar chunks (Reese's peanut butter cups, Butterfinger bars, white or milk chocolate chunks)

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, beat the butter until it is smooth.

Add the egg, and continue beating until the egg is combined. Add the Candy Cookie Mix and candy bar chunks and blend on low just until the cookie mix is incorporated. Form the cookies into 1 1/2-inch balls & place them 2 inches apart on an un-greased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes.

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16. CARAMEL NUT CAKE IN A JAR  
This recipe makes 6 pint-sized cakes.

2 cups brown sugar 2/3 cup sugar  
1 cup (2 sticks) butter 4 eggs, slightly beaten  
2/3 cup milk 1 Tbsp. Vanilla extract  
3 1/2 cups flour 1 tsp. Baking powder  
2 tsp. Baking soda 1 tsp. Salt  
1 cup chopped nuts

In large bowl, cream sugars and butter with an electric mixer. Add eggs and mix well. Next add vanilla and milk, again mixing completely. Place dry ingredients and spices in a large bowl and mix with a whisk. Add creamed mixture and mix with whisk or wooden spoon. Gently stir in nuts. Grease the inside of the jars with Pam. Place 1 cup batter into each jar. Place jars on baking sheet and bake at 325 degrees for approx. 50 minutes, or until toothpick inserted in center comes out clean. Remove cakes from oven, one at a time, and place sterilized lid and ring on each while they are still hot. The jars will seal as they cool. (Just as with canning vegetables, etc. you will hear a slight "pop" as the jars seal and the lids bend inward slightly. If they do not "pop" they are not sealed properly.) Use any unsealed cakes immediately or refrigerate them and they will last about 2 weeks this way. Sealed cakes may be stored without refrigeration for up to 6 months.

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17. CARAMEL POPCORN KIT IN A JAR

1 can Sweetened Condensed Milk
1 1/3 cups un-popped Popcorn
1 cup Sugar
1 cup packed Brown Sugar

Set aside can of milk. Layer sugar and brown sugar in a one-quart canning jar. Next, place popcorn into a small zip baggie. Seal baggie and place on top of sugar. Place lid on jar, then using clear packaging tape, attach the can of milk to the bottom of jar so they are firmly connected for storage purposes & store in a cool dry place until ready to use.

Attach the following instructions for later use, or for gift giving: ~ Caramel Popcorn ~ Remove popcorn from

jar and using your preferred method, pop corn until you have about 12 cups or 3 quarts of popped corn. Remove un-popped kernels from corn, and set aside. In a large saucepan, mix sugar from jar with 1/2 cup butter or margarine and the can of sweetened condensed milk. Stirring constantly, bring mixture to a boil. Boil for one minute and remove from heat. Working quickly, pour mixture over popped corn, coating as much as possible while pouring, then using a large wooden spoon, mix popped corn and caramel until all corn is well coated. Spread onto cookie sheets, which have been prepared with non-stick cooking spray, or eat directly from bowl.

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#### 18. CARROT CAKE MIX

2 cups sugar  
2 tsp. powdered vanilla  
1/2 cup chopped pecans  
3 cups all-purpose flour  
2 tsp. baking soda  
1 Tbsp. cinnamon  
1/4 tsp. nutmeg

Combine and blend ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar:

Carrot Cake

Makes 1 13x9-inch cake

1 package Carrot Cake Mix

1 1/2 cups vegetable oil

3 large eggs

3 cups grated carrots

1 (8-ounce) can crushed pineapple

Preheat oven to 350 degrees F & grease 13x9 inch pan. Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix & add the oil, eggs, carrots & pineapple. Blend until smooth. Pour into the prepared pan & bake for 40 to 50 minutes, or until a toothpick inserted into center comes out clean. Cool the cake and frost if desired or dust with powdered sugar.

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19. CHEWY BUTTERSCOTCH NUT BARS IN A JAR

1/2 cup butterscotch chips

1/2 cup pecan pieces or coarsely chopped pecans, toasted and cooled completely 1/2 cup packed light brown

sugar 1 cup buttermilk biscuit and baking mix (like Pioneer) 1/2 cup packed dark brown sugar 1 cup

buttermilk biscuit and baking mix

In 1-quart wide-mouth glass jar, gently layer and pack ingredients in the order listed, beginning with butterscotch chips. If there is any space left after adding the last ingredient, add more chips or pecans to fill the jar. Place lid on top. Cut an 8-inch circle of fabric to cover lid. Place fabric over lid; secure in place with ribbon or raffia. Decorate as desired. Note: To toast pecans, place in a microwave-safe dish and microwave on High for 4 to 5 minutes, stirring every minute. After measuring the brown sugar, crumble it between your fingers for uniform texture. Be sure to pack the brown sugar firmly in the jar to prevent the baking mix from sifting down through it. Make a gift card with baking instructions to attach as follows: To make Chewy Butterscotch Nut Bars in a Jar: Empty contents of jar into medium bowl. Stir in 1/2 cup (1 stick) butter or margarine, melted; 1 large egg; and 1 teaspoon vanilla. Press into an 8x8x2- inch baking pan coated with cooking spray. Bake at 350 degrees for 18 to 22 minutes or until bars are light golden brown and center is almost set. Yield: Makes 16 bars.

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#### 20. CHICKEN SOUP WITH BOW NOODLES

Approx 3 1/2 cup Bow Noodles (farfalle)  
1/4 cup Mushrooms -- dried, chopped (opt.)  
2 Tbs Minced Onion -- dried  
3 Tbs Chicken Bouillon granules -- instant  
1 Tbs Parsley flakes  
1 teaspoon Thyme  
6 -7 whole cloves

You can do this two ways. You can layer the bow noodles with the spices in between (except for whole cloves). Or you can put the noodles in the jar with the spices tied up in a baggie.

Add these directions to your gift card...

Chicken Soup with Bow Noodles

Bring 8 cups water to boil in a large pot. Add contents of jars EXCEPT whole cloves. Push whole cloves into a small onion and drop into soup. Simmer until noodles are done approx 8- 12 minutes. The cloves gives this soup a WONDERFUL flavor!!

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21. CHILI GIFT BASKET

3 cups dried beans (pink, red, or kidney -- sorted).
Put into a jar or large bag.

3 Tbsp. mild chili powder
2 Tbsp. dehydrated onions

1 Tbsp. granulated garlic
1 tsp. oregano
2 tsp. salt
1/2 tsp. cayenne pepper (optional)
Combine spices and put into a small bag.

Include in your gift basket:
1 8oz. can tomato sauce
2 14oz. cans diced tomatoes in juice
1 package Corn Bread Mix

Label:

Wash beans. Put into pot with spices. Cook until done, about 1 to 1 1/2 hours. Meanwhile, brown 1 lb. ground beef (if desired), and drain. Add meat to the beans with the tomatoes and sauce. Simmer to blend flavors. Serve with Chili Corn Bread, if desired.

For: Chili Corn Bread

Include in the package with the Corn Bread Mix, 1 small can whole kernel corn and 1 small can diced green chili's (not the hot kind). Stir the well-drained corn and chili's into the corn bread just before baking. Bake in a well-buttered 8" square pan at 425 degrees for 25 minutes.

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22. CHOCOLATE APPLESAUCE BREAD IN A JAR

1 c butter -- softened  
3 c granulated sugar  
4 egg whites -- whipped  
1 tbsp vanilla  
1 tsp almond extract  
2 c applesauce -- at room temperature  
3 c unbleached flour  
3/4 c cocoa powder -- sifted  
1 tsp baking soda  
1/2 tsp baking powder  
1/8 tsp salt

Preheat oven at 325F degrees. Place a baking sheet onto middle rack and remove top rack from oven. Before starting batter, wash 8 (1 pint) wide mouth canning jars with lids in hot soapy water and let drain, dry, and cool to room temperature. Generously prepare jars with butter. In a mixing bowl, combine butter, sugar, egg whites, vanilla, almond extract, and applesauce. In another mixing bowl, combine flour, cocoa powder, baking powder, baking soda, and salt. Mix wet ingredients with dry ingredients just until moistened. Spoon 1 level cupful of batter into

each jar. Carefully wipe rims clean, then place jars on baking sheet (or they'll tip over) in the center of oven. Bake 40 minutes. Keep lids in hot water until they're used. When cakes are done, remove jars which are HOT from oven one at a time. If rims need cleaning, use moistened paper towel. Carefully put lids and rings in place, then screw tops on tightly shut. Place jars on a wire rack; they will seal as they cool. Makes 8 cakes.

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23. CHOCOLATE CHIP COOKIE MIX

- 1/2 cup sugar
- 1/2 cup chopped nuts
- 1 cup chocolate chips
- 1 cup packed brown sugar
- 2-1/4 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 13 to 15 minutes. Cool 10 minutes on baking sheet. Remove to wire racks to cool completely. These cookies will firm up when completely cooled. Yield: 3 dozen.

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### 24. CHOCOLATE CHIP OATMEAL COOKIE IN A JAR

- 3/4 cup white sugar
- 3/4 cup packed brown sugar
- 1 cup rolled oats
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts (optional)

Using a 1 quart or 1 liter jar, layer in the ingredients in the order given. Pack down the jar after each addition. Put the lid on, and cover with an 8 inch circle of fabric. Secure the fabric over the lid using a rubber band, then cover the rubber band by tying a nice piece of ribbon or raffia around the lid.

Attach a tag to the ribbon with the following instructions: Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, cream together 3/4 cup of softened butter, with 2 eggs and 1 teaspoon of vanilla. Add the

entire contents of the jar, and mix by hand until combined. Drop dough by heaping spoonfuls onto an unprepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven. Makes 2 dozen.

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25. CHOCOLATE COVERED RAISIN COOKIE MIX

- 3/4 cup sugar
- 1/2 cup packed brown sugar
- 1 cup chocolate covered raisins
- 1/2 cup milk chocolate chips
- 1-3/4 cups flour mixed with 1 tsp. baking powder and 1 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 2½ dozen.

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#### 26. CHOCOLATE CRANBERRY COOKIES

Layer the following ingredients in order in a wide mouth quart size canning jar:

- 3/4 cup sugar
- 1/3 cup cocoa powder (clean inside of jar with tissue after this layer)
- 1/2 cup brown sugar (pack firmly)
- 1 1/2 cup dried cranberries
- 1 cup chocolate chips or shaved summer coatings
- 1 3/4 cup flour + 1 tsp. baking powder + 1/2 tsp baking soda (mixed)

Remember to press firmly between each layer. Place lid and ring onto jar. The recipe attached should read as follows:

Empty jar of cookie mix into large mixing bowl.

Add 1 1/2 stick butter or margarine, 1 egg, and 1 tsp. vanilla. Mix until completely blended. Shape into balls and place 2" apart on sprayed baking sheets. Bake at 375 degrees for 13-15 minutes. Makes 2 1/2 dozen cookies

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27. CHOCOLATE MINT COFFEE

3/4 c Nondairy powdered creamer
1 c Sugar
3/4 c Instant coffee
1/4 c Cocoa
6 Peppermint candies, crushed

In blender, process all ingredients until candies are pulverized. Store in a jar.

Attach this to jar:

To prepare Chocolate Mint Coffee-

1 1/2 tbs Mix

6 oz Boiling water

Whipped Cream-Candy Cane -- for garnish (optional)

Pour boiling water over mix in cup. Garnish with whipped cream and stir with candy cane.

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28. CHOCOLATE PUDDING MIX

2 1/2 cups instant nonfat dry milk  
5 cups sugar  
3 cups cornstarch  
1 teaspoon salt  
2 1/2 cups unsweetened cocoa

Mix all ingredients together until they are well blended. Store in a large airtight container or jar.

Attach this note to jar:

Chocolate Pudding Mix

To use: Make sure you stir mix before using - then measure out 2/3 cup of mix in a medium saucepan. Add 2 cups milk, one teaspoon vanilla and one tablespoon butter and cook over low heat stirring constantly until mixture comes to a boil. Continue cooking and stirring for one minute. Remove from heat and allow to cool. May be placed in individual serving bowls then cooled.

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29. CHUNKY CHOCOLATE COOKIE MIX

3/4 c. firmly packed dark brown sugar

1/2 c. sugar

1/4 c. cocoa powder (clean inside of jar with dry paper towel after this layer) 1/2 c. chopped pecans (you could also use macadamia nuts. yummy!) 1 c. jumbo chocolate chip morsels (I used Hershey's semi-sweet mini kisses) 1 3/4 c. flour mixed with 1 t. baking soda, 1 t. baking powder AND 1/4 t. salt

Layer ingredients in order in a 1 quart wide mouth canning jar. Make sure you pack all down firmly before adding the flour mixture. It will be a tight fit.

Instructions to attach to jar:

1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add:
1 1/2 sticks butter or margarine, softened at room temperature 1 egg, slightly beaten 1 t. vanilla
3. Mix until completely blended. The dough is sticky, so you will need to finish mixing with your hands.
4. Shape into walnut size balls and place 2 " apart on parchment lined baking sheet (my daughter just sprayed it with PAM... She didn't have a clue what parchment was!)
5. Bake at 350 degrees for 11 - 13 minutes. Cool 5 minutes on baking sheet. Remove to racks to finish cooling.

Makes 3 dozen cookies.

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### 30. CINNAMON PANCAKE MIX

3 cups all-purpose flour  
3 Tbsp. sugar  
2 Tbsp. baking powder  
4-1/2 tsps. ground cinnamon  
1-1/4 tsp. salt

In brown bag or 1 quart jar, combine all ingredients; seal bag or jar, adding dried fruits (apples are especially good!) if necessary to fill small gaps.

#### GIFT TAG DIRECTIONS:

In medium bowl, combine 3/4 c. milk, 1 egg, and 2 T. salad oil. With fork, blend in 1-1/3 c. pancake mix until moistened but still lumpy. Cook on lightly greased griddle or skillet. Makes about 10 5" pancakes.

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31. COBBLER MIX

1 cup all-purpose flour
1 tsp. baking powder
1 cup sugar
1 tsp. powdered vanilla

Combine and blend the ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar:

Berry Cobbler

Serves 8 to 10

4 cups fresh berries (blueberries, raspberries or boysenberries) 1/4 cup orange juice 1/4 cup sugar 1 tsp. cinnamon 1 cup unsalted butter, melted 1 egg 1 package Cobbler Mix Preheat oven to 375 degrees F. In large mixing bowl combine berries, juice, sugar and cinnamon. Place berries in a 13x9-inch pan. In small mixing bowl blend the butter with the egg. Add the Cobbler Mix & stir until the mixture sticks together. Drop the cobbler topping by tablespoonfuls on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling. Allow to cool for 15 minutes before serving.

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### 32. COCONUT GRANOLA

2/3 cup shredded coconut  
1 tsp. cinnamon  
4 1/2 tsp. grated orange peel  
1/4 tsp. nutmeg  
1/2 cup firmly packed brown sugar  
4 oz. wheat flakes  
1 1/2 sticks melted, unsalted butter  
4 oz. barley flakes\*\*  
1/4 cup pure maple syrup  
4 oz. rye flakes\*\*  
1/2 cup blanched whole almonds  
1/2 cup dry-roasted cashews

Preheat oven to 300 degrees F. Line 2 baking sheets with aluminum foil. Mince orange peel with sugar in food processor about 1 minute. Add butter, maple syrup, cinnamon and nutmeg and blend 5 seconds. Add remaining ingredients; toss thoroughly. Spread on pans and bake until dry, stirring every ten minutes, about 45 minutes. Cool and store in airtight container or jar. Attach a pretty lid if giving as a gift \*\*Available at natural food stores or substitute rolled oats.

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33. COOKIE JAR SUGAR COOKIES

1 1/2 cups white sugar
4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 teaspoon ground nutmeg
1 teaspoon vanilla extract

Combine the flour with the baking powder, baking soda, salt and nutmeg. In a clean 1 quart sized glass jar with a wide mouth layer the white sugar followed by the flour mixture. Press firmly in place and seal.

Attach a card with the following instructions:

In a large bowl: beat 1 egg with 1 cup softened butter or margarine until light and fluffy. At low speed of an electric mixer add 1/2 cup sour cream, 1 teaspoon vanilla and contents of Jar. Mix until combined. Using hands if necessary. Cover dough and refrigerate for several hours or overnight. Remove dough from the refrigerator. Preheat oven to 375 degrees F (190 degrees C). Roll chilled dough out on a lightly floured surface to 1/8 inch thick. Cut dough into desired shapes. Place on an un-greased cookie sheet and bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

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34. CRANBERRY HOOTYCREEKS

5/8 cup all-purpose flour  
1/2 cup rolled oats  
1/2 cup all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/3 cup brown sugar  
1/3 cup white sugar  
1/2 cup dried cranberries  
1/2 cup white chocolate chips  
1/2 cup chopped pecans

Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.

Attach a tag with the following instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet or line with parchment paper. In a medium bowl, cream together: 1/2 cup butter or margarine, softened, 1 egg, and 1 teaspoon of vanilla until

fluffy. Add the entire jar of ingredients and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets. Bake for 8 to 10 minutes, until edges start to brown. Cool on baking sheets or remove to cool on wire racks. Makes 18 cookies.

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35. CRAZY CAKE MIX IN A JAR

- 2 cups flour
- 2/3 cup Cocoa Powder
- 3/4 tsp. Salt
- 1 1/2 tsp. Baking Powder
- 1 1/3 cups Sugar

In a large bowl, combine flour, salt, cocoa powder & baking powder. Layer ingredients in jar in order given in a 1 quart canning jar. It is helpful to tap jar lightly on a padded surface (towel on counter) as you layer the ingredients to make all ingredients fit neatly. Use scissors to cut a 9 inch-diameter circle from fabric of your choice. Center fabric circle over lid and secure with a rubber band. Tie on a raffia or ribbon bow to cover the rubber band.

Attach a card with the following directions:

CRAZY CAKE

This is a crazy cake because you mix the cake all together in the pan that you bake it in. Pour contents of jar into a 9 x 13 inch baking pan, and then add the following ingredients: 3/4 cup Vegetable Oil 2 tsp. Vinegar 1 tsp. Vanilla 2 cups Water Stir cake ingredients together using a wire whisk or fork, making certain that all ingredients are completely mixed together. Bake at 350 degrees F for 35 minutes. Frost as desired or serve sprinkled with powdered sugar, with fresh fruit on the side.

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### 36. CREOLE SEASONING MIX

- 2 tablespoons plus 1-1/2 teaspoons paprika
- 2 tablespoons garlic powder
- 1 tablespoon salt
- 1 tablespoon onion powder
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 1 tablespoon cayenne pepper
- 1 tablespoon pepper

Combine all ingredients. Yield: 1 gift (about 1/2 cup). Place in a pretty jar tied with a ribbon.

Attach these instructions for use: Use to season chicken seafood, steak or vegetables.

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37. CURRIED RICE MIX

This curried rice mix is an interesting complement for plain chicken or pork.

- 1 cup long-grain rice
- 1 chicken bouillon cube, crumbled
- 2 Tbsp. dried minced onion
- 1/4 cup raisins
- 1/2 tsp. curry powder

Layer the ingredients in the order given in a 1-1/2-cup jar.

Attach this to the Jar:

Curried Rice

Serves 6

2 1/2 cups water

1 package Curried Rice Mix

In a medium saucepan bring the water to a boil. Add the rice mix. Cover and reduce the heat to a simmer for 20 minutes.

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### 38. CUSTOM COOKIES IN A JAR

1 cake mix, any flavor

1/2 c. oats, quick or old fashioned

1 c. chocolate chips

Optional add in: Butterscotch chips, raisins, milk chocolate chips, white chips, nuts, etc. Use your imagination and go crazy.

This is mixed up and put into a 1 quart container.

Put this info on a card and attach it to the jar....

Add to mix:

1/2 c. oil

2 eggs slightly beaten

Drop dough by rounded teaspoon 2 inches apart onto un-greased cookie sheet. Bake at 350 degrees for 8 - 10 minutes. Cool a minute before removing from cookie sheet.

HINT: Do not over bake. In fact they are much better under baked a little and left on cookie sheet for 5

minutes before removing.

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39. DILL-LEMON RICE MIX

- 4 c Long Grain Rice, Uncooked
- 5 t Dried Grated Lemon Peel
- 4 t Dill Weed Or Dill Seed
- 2 t Salt
- 8 t Instant Chicken Bouillon

Combine all ingredients in a large bowl and blend well. Put about 1 1/2 cups of mix into 3 1-pint airtight containers and label as Dill- Lemon Rice Mix. Store in a cool, dry place and use within 6 to 8 months. Makes about 4 1/2 cups of mix.

Instructions for Gift Tag:

Dill-Lemon Rice: Combine 1 1/2 cups of mix, 2 cups cold water, and 1 T butter or margarine in a medium saucepan. Bring to a boil over high heat; cover and reduce heat. Cook for 15 to 25 minutes until liquid is absorbed. Makes 4 to 6 servings.

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### 40. DOG BISCUIT MIX IN A JAR!!

- 1 quart wide-mouth canning jar
- 1 dog biscuit cookie cutter
- 16 inches of a pretty ribbon
- 1 large envelope; (punch a hole in the upper left corner)
- 1 cup all-purpose unbleached flour
- 1 cup whole wheat flour
- 1/2 cup yellow cornmeal
- 1/2 cup instant nonfat dry milk powder
- 1 teaspoon brown sugar; or white sugar
- 1/2 teaspoon garlic powder
- pinch of salt

In a medium mixing bowl, combine: 1 cup all-purpose unbleached flour, 1 cup whole wheat flour, 1/2 cup yellow cornmeal, 1/2 cup instant nonfat dry milk powder, 1 teaspoon brown sugar or white sugar, 1/2 teaspoon garlic powder, pinch of salt . Using a funnel, pour dry ingredients into the jar.

Close jar tightly. Tie dog biscuit cookie cutter and instruction card around the top of the card with a pretty ribbon.

Type baking instructions (see below) on a pretty piece of paper or card and tuck inside the envelope.

Instruction Card:

Make Your Own Dog Biscuits

Position a rack in the center of the oven. Preheat it to 250 degrees F. Place Dog Biscuit Mix ingredients in a medium sized bowl. Add in 1 large egg, 1/2 cup shredded sharp cheddar cheese, 1/4 cup grated Parmesan cheese, 1/4 to 1/2 cup (or more) hot chicken broth, beef broth or very hot water. Make a dough that's very heavy, but not sticky. Add more flour or water, 1 teaspoon at a time if dough is too moist (use flour) or too dry (use hot water). Turn out dough onto a floured pastry cloth and knead 8-10 times until elastic. Let dough rest for 5 minutes. Roll out dough 1/2 of an inch thick and cut with a dog-bone shaped cutter. Place cookies close together as they will not spread. Bake for 1 hour, rotate the baking trays in the oven (turn tray around 180 degrees), and bake them another half hour. Cool the cookies in the pan for 1 minute, then transfer to a wire cake rack to cool completely.

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41. DOUBLE-FUDGE BROWNIE MIX

Dense and fudgy, these are the best brownies in the world.

- 2 cups sugar
- 1 cup cocoa (not Dutch process)
- 1 cup all-purpose flour
- 1 cup chopped pecans
- 1 cup chocolate chips

Mix all the ingredients together and store in an airtight container.

Attach this to the Jar:

Double-Fudge Brownies

Makes 24

- 1 cup butter or margarine, softened
- 4 eggs
- 1 package Double-Fudge Brownie Mix

Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes.

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42. DREAMSICLE COOKIE MIX

1/2 cup Tang instant breakfast drink powder  
3/4 cup sugar  
1-1/2 cups vanilla chips  
1-3/4 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in a large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. Bake at 375° for 12 to 14 minutes or until tops are very lightly browned. Cool 5 minutes on cookie sheet. Remove to wire racks to cool completely.  
Yield: 2½ dozen. ~~~~~

#### 43. FAKE "SHAKE -N- BAKE" MIX IN A JAR

3 cups corn flake crumbs  
1 cup wheat germ  
1/2 cup sesame seeds  
4 teaspoons dried parsley flakes -- crushed  
1 tablespoon paprika  
2 teaspoons salt  
1 teaspoon dry mustard  
1 teaspoon celery salt  
1 teaspoon onion salt  
1/2 teaspoon ground pepper

In a large bowl, combine all ingredients. Combine with a fork until evenly mixed. Pour into a 5-cup jar with a tight-fitting lid. Seal container. Store in a cool dry place. Use within 2 months.

Attach this note to jar:

Fake Shake -n- Bake

To use: Pour desired amount of mix into a large plastic food storage bag; set aside. In a shallow bowl, beat 2 eggs and 1 tablespoon milk until blended. Dip each piece of chicken, fish, or pork into egg mixture; drain briefly. Place 2 to 3 pieces at a time in plastic bag, shaking until evenly coated. Remove from bag; arrange on prepared baking sheet. Bake as desired.

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44. FRIENDSHIP BROWNIES

Layer in a quart jar:

1 C & 2 Tbsp flour
3/4 tsp salt
2/3 C brown sugar
2/3 C sugar
1 tsp baking powder
1/3 C baking cocoa
1/2 C chocolate chips
1/2 C chopped walnuts

Attach to jar:

Friendship Brownies

Directions: beat together: 3 eggs, 2/3 C oil and 1 tsp vanilla. add brownie mix and stir together. Spread in 9X9 greased pan. Bake at 350 degrees for 34-38 minutes (or until toothpick tests clean).

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#### 45. GINGERBREAD COOKIES IN A JAR

2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 cup packed brown sugar  
1 1/2 cups all-purpose flour  
2 teaspoons ground ginger  
1 teaspoon ground cloves  
1 teaspoon ground cinnamon  
1 teaspoon ground allspice

Mix 2 cups of the flour with the baking soda and baking powder. Mix the remaining 1 1/2 cups flour with the spices. In a one-quart, wide-mouth canning jar layer the ingredients starting with the flour baking powder mixture then the brown sugar and finally the flour and spice mixture.

Attach a card to the jar with the following directions: Gingerbread Cookies 1. Empty contents of jar into a large mixing bowl. Blend together well. 2. Add 1/2 cup softened butter or margarine, 3/4 cup molasses and 1 slightly beaten egg. Mix until completely blended. Dough will be very stiff so you may need to use your hands. Cover and refrigerate for 1 hour. 3. Preheat oven to 350 degrees F (175 degrees C). 4. Roll dough to 1/4 inch thick on a lightly floured surface. Cut into shapes with a cookie cutter. Place cookies on a lightly greased cookie sheet about 2 inches apart. 5. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Decorate as desired. Makes 18 cookies.

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46. GINGER SPICE MUFFIN MIX

A great gift for people on the go!!

1 3/4 cups flour
2 Tbsp. sugar
3 tsp. baking powder
1/2 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/4 tsp. ground ginger
1/4 tsp. ground cloves
1/2 tsp. salt

Combine all the ingredients in a medium bowl. Store the mixture in an airtight container.

Attach this to the Jar:

Ginger Spice Muffins

Makes 1 dozen

1 pkg. Ginger Spice Muffin Mix
1/4 cup butter or margarine, melted
1 egg
1 tsp. vanilla
1 cup milk

Preheat the oven to 400 degrees F, and grease 12 muffin tins. In a large bowl, combine the muffin mix with the butter; egg, vanilla and milk stir the mixture until the ingredients are blended. Do not over mix. The batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15 minutes.

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#### 47. GOURMET HOT COCOA MIX

The best tasting instant hot cocoa you will ever have!

1 25 ounce box non-fat dry milk  
1 16 ounce jar non-dairy creamer  
1 15 or 16 ounce container of presweetened cocoa mix (like Nestles Quik)  
1 13 ounce jar chocolate malted milk powder  
1 cup powdered sugar

Mix all the ingredients together in a very large container. Use a wire whisk to be sure it is distributed evenly. Divide mixture into jars with tight lids.

Add this tag to jar:

To make hot cocoa, place 2 - 3 tablespoons of mix into a mug. Add boiling water and stir well. You may use

more or less mix to taste or depending on the size of the mug.

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48. GOURMET REINDEER POOP... (Hilarious!!)

- 1/2 cup butter
- 2 cups granulated sugar
- 1/2 cup milk
- 2 teaspoons cocoa
- 1/2 cup peanut butter
- 3 cups oatmeal -- not instant
- 1/2 cup chopped nuts -- optional

Mix butter, sugar, milk and cocoa together in a large saucepan. Bring to a boil, stirring constantly; boil for 1 minute. Remove from heat and stir in remaining ingredients. Drop by teaspoon full (larger or smaller as desired) onto wax paper and let harden. They will set up in about 30-60 minutes. These will keep for several days without refrigerating, up to 2 weeks refrigerated and 2-3 months frozen. Pack into ziplock sandwich bags or a large mason jar.

Attach the following note to each bag or jar:

I woke up with such scare when I heard Santa call... "Now dash away, dash away, dash away all!" I ran to the lawn and in the snowy white drifts, those nasty reindeer had left "little gifts". I got an old shovel and started to scoop, neat little piles of "Reindeer Poop!" But to throw them away, seemed such a waste, so I saved them, thinking-you might like a taste! As I finished my task, which took quite awhile, Old Santa, passed by and he sheepishly smiled. And I heard him exclaim as he was in the sky... "Well they're not potty trained, but at least they can fly!"

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49. HAWAIIAN COOKIE MIX

- 1/3 cup sugar
- 1/2 cup packed brown sugar
- 1/3 cup packed flaked coconut
- 2/3 cup chopped macadamia nuts
- 2/3 cup chopped dates
- 2 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten

and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Press cookie down slightly with the heel of your hand. Bake at 350° for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

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50. HERBED RICE MIX

- 1 package (3 ponds) long grain rice
- 2 cups dried celery flakes
- 2/3 cup dried minced onion
- 1/2 cup dried parsley flakes
- 2 tablespoons dried chives
- 1 tablespoon dried tarragon
- 3 to 4 teaspoons salt
- 2 teaspoons pepper

Combine the first eight ingredients; mix well. If giving for gifts place two cups each in a jar: makes 40 batches (10 cups total) .

INSTRUCTIONS TO ATTACH TO JAR:

To prepare one serving of rice: In a sauce pan over medium heat, bring 2/3 cup water and 1 tablespoon butter to a boil. Add 1/4 cup rice mixture. Reduce heat; cover and simmer for 20 minutes. Remove from heat; let stand for 5 minutes or until liquid is absorbed. Fluff with a fork. Yield: 1 serving. NOTE: To prepare more than 1 serving, multiply the rice mix, water. and butter by the total number or desired servings and cook as directed.

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51. HOLIDAY BISCOTTI

- 3/4 cup dried cranberries or cherries
- 3/4 cup shelled green pistachios
- 2 cups all purpose unbleached flour
- 1/2 teaspoon cinnamon
- 2 tsp baking powder
- 2/3 cup Sugar

Layer all the ingredients in a 1 quart canning jar. Tap gently on the counter top to settle each layer before adding the next. Add additional dried fruits or pistachios to fill any gaps. .

GIFT TAG DIRECTIONS:

Beat 1/3 cup butter in a large mixing bowl on med speed for 30 secs. Add 2 eggs, and beat on med until well combined. Stir in contents of jar just until combined using a wooden spoon. Divide into 2 loaves on cookie sheet, chilling if necessary to make dough easier to handle. Each loaf should be about 9 inches long and 2 inches wide. Bake at 375\* for 25-30 min or until a toothpick inserted in the center comes out clean. Cool on sheet for 1 hour. Cut each loaf diagonally into 1/2 inch thick slices using a serrated (bread) knife. Place slices on an un-greased cookie sheet. Bake at 325\* for 8 minutes, then turn over and bake for 8-10 minutes more or until dry and crisp. Transfer to wire rack to cool. Makes 32.

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52. HOT CHOCOLATE MIX

3 cups powdered milk
1/2 cup cocoa
3/4 cup sugar
Dash of salt

Sift the ingredients into a large bowl. Pack the mix into an airtight container.

Attach this to the Jar:

Hot Chocolate

Serves 1

4 tablespoons Hot Chocolate Mix

8 ounces boiling water

Marshmallows or whipped cream

Place the Hot Chocolate Mix into a mug. Pour in the boiling water. Stir until the Chocolate mix is dissolved. Garnish with marshmallows or whipped cream.

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#### 53. HUSH PUPPY MIX

1 1/2 cups yellow corn meal  
3/4 cups all-purpose flour  
3 Tbsp. dried minced onion  
1 tsp. baking powder  
1 tsp. sugar  
1 tsp. salt  
1/2 tsp. baking soda  
1/4 tsp. ground red pepper

In a large bowl, combine all ingredients and mix well. Store in a resealable jar. Makes 2 1/4 cups mix.

Attach to Jar:

HUSH PUPPY MIX

To use: In a deep skillet, heat 1 1/2 inches of vegetable oil to 350 degrees. In a medium bowl, combine mix with 1 1/2 cups buttermilk and 1 beaten egg. Stir until well blended. Drop mixture by spoonfuls into hot oil. Fry until golden brown and thoroughly cooked through. Drain on paper towels and serve.

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54. INSTANT CAPPUCCINO MIX

- 1 c Instant Coffee Creamer
- 1 c Instant Chocolate Drink Mix -- powdered
- 3/4 c Instant Coffee Crystals
- 1/2 c Sugar
- 1/2 tsp Ground cinnamon
- 1/4 tsp Ground nutmeg

Combine all of the ingredients and mix well. Pour into jars.

Attach the following note to jar:

Instant Cappuccino Mix

Use about 3 tablespoons or 4 teaspoons per 6 oz cup of boiling water.

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55. INSTANT STUFFING MIX

- 3-1/2 cups unseasoned bread cubes
- 3 tablespoons dried celery flakes
- 1 tablespoon dried parsley flakes
- 2 teaspoons dried minced onion
- 2 teaspoons chicken bouillon granules
- 1/4 teaspoon poultry seasoning
- 1/4 teaspoon sage.

Place bread cubes in a jar . In a small plastic bag, combine celery flakes, onion, bouillon, poultry seasoning, and sage; mix well Tie bag shut and attach to jar of bread cubes. Yield: 1 gift

Instructions To Attach To Jar:

To prepare stuffing: In a saucepan over medium heat, bring 1 cup water, 2 tablespoons butter and contents of seasoning packet to a boil. Reduce heat; cover and simmer for 10 minutes. Remove from heat; add bread cubes and mix gently. Cover and let stand for 5 minutes. Toss with a fork before serving. Serving suggestions: add some sautéed mushrooms almonds and celery.

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56. JAMBALAYA MIX

Makes 1 1/2 Cups of Mix

- 1 cup raw long-grain rice
- 1 tablespoon instant minced onion
- 1 tablespoon green bell pepper flakes
- 1 tablespoon parsley flakes
- 1 bay leaf
- 2 teaspoons beef bouillon granules
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1/2 teaspoon thyme
- 1/4 - 1/2 teaspoon crushed red pepper

Place mix in a jar. Decorate and attach gift tag with the following
Recipe:

~JAMBALAYA~

- 1 1/2 cups Jambalaya Mix
- 3 cups water
- 8 oz can tomato sauce
- 1/2 cup cooked ham or smoked sausage
- 1/2 cup cooked shrimp

Combine first three ingredients and bring to a boil (in a 6 quart pot). Reduce heat to simmer, add ham or sausage and cook 20 minutes. Add shrimp and cook 5 minutes more. Remove and discard bay leaf. Makes about 8 Cups

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57. JELL-O COOKIES IN A JAR

This makes beautiful little pastel colored cookies.

Mix well in big bowl with wire whisk:

- 1/2 cup sugar
- 1 (3 oz.) package Jell-O -- any flavor (orange, lemon, cherry) 1 tsp. baking powder 1 tsp. salt 2-1/2 cups flour

This makes about 4 cups mix, enough to fill a quart sized jar. To give as a gift, place the lid on the jar and cut a piece of fabric in a circle, that is several inches larger than the jar lid. Pinking shears make a

nice edge. Secure the fabric to the lid with a rubber band. Attach the directions to the jar with a ribbon or raffia

Attach these directions for baking the cookies....

Mix 3/4 cup shortening,  
2 eggs and  
1 tsp. vanilla together in a bowl.

Add entire contents of jar. Mix well. Roll cookies into small balls. Place them on greased cookie sheets, then dip the bottom of a glass in sugar and press onto dough until flat. Bake at 350 for 7-10 minutes until done but not browned. Makes about 2- 1/2 dozen cookies.

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58. LAYERED FRIENDSHIP SOUP MIX IN A JAR

1/2 cup dry split peas
1/3 cup beef bouillon granules
1/4 cup pearl barley
1/2 cup dry lentils
1/4 cup dried minced onion
2 teaspoons Italian seasoning
1/2 cup uncooked long grain rice
1/2 cup alphabet macaroni or other small macaroni (Sealed in a plastic sandwich bag to make it easier for the recipient to get out of jar.)

In a 1 1/2-pint jar, layer the ingredients in the order listed. Seal tightly. Makes 1 batch Friendship Soup Mix.

Instructions to Attach to Jar:

"Friendship Soup Mix"

Ingredients:

1 pound ground beef
3 quarts water
1 (28-ounces) can diced tomatoes, un-drained

To prepare soup: Remove macaroni from top of jar and set aside. In a large saucepan or Dutch oven, brown beef; drain. Add the water, tomatoes and soup mix; bring to a boil. Reduce heat; cover and simmer for 45 minutes. Add reserved macaroni; cover and simmer for 15 minutes or until macaroni, peas, lentils and barley are tender. Makes 16 servings (4 quarts).

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59. LEMON PEPPER SEASONING MIX

Lemon pepper adds a piquant flavor when used on grilled meats.

- 1 cup ground black pepper
- 1/3 cup dried lemon peel
- 3 Tbsp. coriander seeds
- 1/4 cup dried minced onion
- 1/4 cup dried thyme leaves

Stir all the ingredients together and store in airtight jars.

Attach this to the Jar:

Grilled Lemon Chicken

Serves 4

- 1/4 cup fresh lemon juice
- 1/4 cup extra virgin olive oil
- 2 tsp. Lemon Pepper Seasoning Mix
- 6 chicken cutlets

Preheat the broiler or BBQ grill. In a low, flat dish stir together the lemon juice, oil and Lemon Pepper Seasoning Mix. Add the chicken breasts, and marinate in the refrigerator for 30 to 45 minutes. Grill over hot coals or broil for 4 minutes on each side, or until done. Serve hot or at room temperature.

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60. LEMON POPPY-SEED CAKE MIX

This cake is delightful with its lemony flavor and the added crunch of poppy seeds.

- 1 1/2 cups sugar
- 3 cups cake flour
- 1 1/2 tsp. baking powder
- 1/4 cup poppy seeds

Combine all the ingredients in a large mixing bowl. Blend with a wire whisk. Store the mix in an airtight container.

Attach this to the Jar:

Lemon Poppy-Seed Cake

Serves 8

- 3/4 cup butter
- 6 eggs
- 1/3 cup milk

1 tsp. vanilla extract
1 tsp. lemon extract (not lemon juice)
Zest of 1 lemon
1 pkg. Lemon Poppy-Seed Cake Mix

Glaze:
1/2 cup sugar
1/2 cup lemon juice

Preheat oven to 350 degrees F. Butter an 8- to 9-cup Bundt pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating after each addition. Add the milk, extracts, and lemon zest. The mixture will look curdled. Add the Cake Mix, and continue to beat on medium speed for 3 to 4 minutes until mixture is smooth. Pour the batter into greased pan and bake for 45 to 55 minutes.

Glaze: Combine sugar and lemon juice in a small saucepan over medium heat, and bring to boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on a wire rack. Wrap the cake in plastic wrap.

~~~~~

#### 61. M&M's COOKIE MIX

1-1/4 cups sugar  
1 cup M&Ms  
2 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. Vanilla, mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

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62. MEXICAN FIESTA DIP MIX

This is an unusual Southwestern dip mix that can be given in a small sombrero.

1/2 cup dried parsley
1/3 cup minced onion
1/4 cup dried chives
1/3 cup chili powder

1/4 cup ground cumin
1/4 cup salt

In a large bowl, combine the spices and store in an airtight container.

Attach this to the Jar:

Mexican Fiesta Dip

Makes 2 cups

3 Tbsp. Mexican Fiesta Dip Mix

1 cup mayonnaise or low-fat mayonnaise

1 cup sour cream or low-fat yogurt

In a medium mixing bowl combine the Dip Mix with the mayonnaise and sour cream. Whisk the mixture until smooth. Refrigerate for 2 to 4 hours. Serve with tortilla chips or fresh vegetables.

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#### 63. MEXICAN HOT CHOCOLATE MIX

1/3 cup light brown sugar

3/4 tsp. ground cinnamon

1 1/2 tsp. powdered vanilla

1/4 cup cocoa

2 1/2 cups powdered milk

Combine and blend ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar:

Mexican Hot Chocolate

Serves 6

3 cups water

Mexican Hot Chocolate Mix (to taste)

Cinnamon sticks for garnish

Heat the water to boiling and add the Mexican Hot Chocolate Mix. Stir with a whisk until the mixture is smooth. Garnish with cinnamon sticks. For a frothier hot chocolate, mix in a blender.

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64. MOLASSES COOKIE MIX

Soft, crinkle-coated with sugar, and spicy, these old-fashioned cookies are delightful.

2 cups all-purpose flour

1 cup sugar

1 tsp. baking soda

1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/8 tsp. allspice
1 tsp. ginger

In a large mixing bowl, combine all ingredients. Store the mix in an airtight container.

Attach this to the Jar:

Molasses Cookies

Makes 4 dozen cookies

3/4 cup butter or margarine, softened

1 egg

1/4 cup sulfured molasses

1 package Molasses Cookie Mix

Preheat oven to 375 degrees F. In large bowl, cream together the butter, egg, and molasses. Add the Molasses Cookie Mix and beat until smooth. Shape the dough into 1-inch balls; roll in granulated sugar & place 2 inches apart on un-greased cookie sheets. Bake for 9 to 11 minutes. Cool on wire racks.

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#### 65. OATMEAL FRUIT COOKIES IN A JAR

1/2 cup packed brown sugar

1/4 cup white sugar

3/4 cup wheat germ

1 cup quick cooking oats

1/2 cup dried cherries

1/2 cup golden raisins

2/3 cup flaked coconut

1 cup all-purpose flour

1/2 teaspoon baking soda

1/2 teaspoon salt

Mix the flour, baking soda and salt together. Starting with the brown sugar layer the ingredients in a 1 liter sized glass jar in the order given. Ending with the flour mixture.

Attach a card with the following directions:

Oatmeal Fruit Cookies

1. Preheat the oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper. 2. Empty the contents of the jar into a large bowl. Using a wooden spoon blend the mixture until well combined. 3. Using your hands work in 1/2 cup softened butter or margarine until the mixture resembles coarse crumbs. 4.

Beat 1 egg with 1 teaspoon vanilla and 1/4 cup milk. Still using your hands or a wooden spoon blend the egg mixture into the dough until well combined. 5. Drop teaspoon sized mounds 2 inches apart onto the prepared baking sheet. Bake at 350 degrees F (175 degrees C) for 10 to 14 minutes or until the edges are lightly browned. Place cookies on a rack to finish cooling. Makes approximately 2 dozen cookies.

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66. OATMEAL RAISIN SPICE COOKIE MIX

3/4 cup packed brown sugar
1/2 cup sugar
3/4 cup raisins
2 cups uncooked quick oats
1 cup flour mixed with 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1 tsp. baking soda and 1/2 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 11 to 13 minutes until edges are lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 3 dozen.

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#### 67. ONION SOUP OR DIP MIX

3 onion bouillon cubes, crushed  
1 beef bouillon cube, crushed  
2 tsp. cornstarch  
1/3 cup instant onion flakes  
2 dashes pepper

Put all ingredients in a small sandwich bag. Seal well and store in cool, dry place.

Label bag as follows:

Onion Soup: Empty package into a pot and gradually stir in 4 cups cold water and 1 Tbsp. butter. Bring to boil, reduce heat and cover. Simmer 20 minutes. Ladle soup into ovenproof bowls, sprinkle with croutons or toasted bread. Then add one slice provolone cheese. Briefly put bowls under a broiler to melt cheese. Serve. Makes 4 1- cup servings.

Onion Dip: Mix one package onion soup mix with 2 cups sour cream. Chill before serving.

Fill a large mason jar with any type of snacks for dipping (small snack crackers, pretzels, breadsticks, etc.). Attach package of dip mix to jar and decorate for gift-giving.

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68. ORANGE SLICE COOKIE MIX

3/4 cup sugar
1/2 cup packed brown sugar
1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda 1 1/2 cups orange slice candies, quartered (wrap in plastic wrap)

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Remove candies from jar and set aside. Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Stir in orange candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2 1/2 dozen.

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69. PALOUSE SOUP MIX

2-1/2 c. green split peas (16 oz. pkg.)  
2-1/2 c. lentils (16 oz. pkg.)  
2-1/2 c. pearl barley (16 oz. pkg.)  
2 c. alphabet macaroni (8 oz. pkg.)--OR use brown rice instead 1 c. dried onion flakes (2 3/8-oz. pkgs.) 1/2 c. celery flakes (1 3/8-oz. pkg.) 1/2 c. parsley flakes (1 1/4-oz. pkg.)  
Optional: 1-1/2 t. thyme AND/OR 1-1/2 t. white pepper

Mix all ingredients together. Store in a jar with a tight-fitting lid. Stir before using. Makes 10 c. of mix.

ATTACH TO JAR:

PALOUSE SOUP MIX: Combine 1 c. of soup mix with 4 c. of water or seasoned stock in large pan. Add 1 c. of cooked chopped meat, if desired. Bring to a boil. Reduce heat to low and cover pan. Simmer gently for 45 to 60 minutes, or until peas are tender. Add 1/2 t. salt if desired.

MINISTRONE VARIATION: Combine 1 c. of soup mix with a 16-oz. can of stewed tomatoes, 2 to 3 c. water or

stock, 1 chopped carrot, 1 to 2 chopped potatoes, and 1/2 t. basil. (Optional: 1 clove minced garlic). Bring to a boil. Reduce heat to low and cover pan. Simmer 45 to 60 minutes or until peas are tender. Add 1/2 t. salt, if desired.

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70. PANCAKE & WAFFLE MIX IN A JAR

2 cups dry buttermilk powder
8 cups flour
1/2 cup sugar
8 teaspoons baking powder
4 teaspoons baking soda
2 teaspoons salt

In a large bowl, combine all ingredients. Mix with fork until evenly distributed. Pour into a 12-cup jar with a tight-fitting lid (or may also be divided into smaller jars). Seal container. Label. Store in a cool dry place. Use within 6 months.

Attach the following to the jar:

PANCAKES:

1 egg, beaten
2 tablespoons vegetable oil
1 cup water, more if desired
1 1/2 cups Mix

In a medium bowl, combine egg, oil, and 1 cup water. With a wire whisk, stir in mix until blended. Let stand 5 minutes. Stir in additional water for a thinner batter. Preheat griddle according to manufacturer's directions. Lightly oil griddle. Pour about 1/3 cup batter onto hot griddle to make 1 pancake. Cook until edge is dry and bubbles form. Turn with spatula. Cook 35 to 45 seconds longer until browned on both sides. Repeat with remaining batter. Makes ten 4-inch pancakes

WAFFLES:

2 1/2 cups Mix
2 cups water
3 eggs, separated
4 tablespoons vegetable oil

Preheat waffle iron. In a large bowl, combine mix, water, egg yolks, and oil. Beat with a wire whisk until just blended. In a medium bowl, beat egg whites until stiff. Fold into egg mixture. Bake according to waffle iron instructions. Makes 3 or 4 large waffles

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71. PEANUT BUTTER COOKIE MIX

3/4 cup chopped salted peanuts  
3/4 cup packed brown sugar  
3/4 cup sugar  
3/4 cup peanut butter chips  
1-1/2 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1/2 cup creamy peanut butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 11 to 13 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 dozen.

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72. PINA COLADA JAR CAKES

1 can (20oz) unsweetened crushed pineapple
1 stick + 3 T unsalted butter, softened (11 Tbs)
3 1/2 cups light brown sugar, packed
4 eggs
1/2 cup dark rum
3 1/3 cups flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1 cup coconut, sweetened flaked

Preheat oven to 325 degrees F. Before starting batter, wash 8 (1-pint) wide mouth canning jars with lids in hot, soapy water and let them drain, dry, and cool to room temperature. Generously grease inside of jars. Drain crushed pineapple for about 10 minutes in a colander, reserving juice. Puree drained pineapple in a food processor. Measure out 1 1/2 cups puree, adding a little juice if necessary to make 1 1/2 cups. Set puree aside. Discard remaining juice or reserve for another use. With an electric mixer, beat together butter and half of brown sugar until light and fluffy. Beat in eggs, then remaining sugar. Beat in pineapple puree and rum and set aside. Sift together flour, baking powder, and baking soda. Gradually add to pineapple mixture in thirds, beating well after each addition to make a thick batter. Stir in coconut. Spoon 1 level cupful of batter into each jar. Carefully wipe rims clean, then place jars in center of preheated oven. Bake 40 minutes. About 10 minutes before cakes are done, bring a medium saucepan of water to a boil. Put in jar lids, cover, and remove from heat. Keep lids in hot water until they're used. When cakes are done, remove jars from oven. If jar rims need cleaning, use a moistened paper

towel. Carefully put lids and rings in place, then screw tops tightly shut. Place jars on a wire rack; they will seal as they cool. Makes 8 cakes.

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### 73. PIZZA DOUGH MIX

This is a gift for friends of all ages, whether a starving college student or a senior citizen--everyone loves pizza.

- 2 3/4 cups bread flour
- 1 package (1 Tbsp.) active dry yeast
- 2 tsp. salt

In a medium bowl, combine all the ingredients. Place the mix in an airtight container.

Attach this to the Jar:

Pizza

Makes 2 12-inch pizzas

- 1 package Pizza Dough Mix
- 2 Tbsp. olive oil
- 1 cup warm water
- 1 cup tomato sauce
- 1/2 cup grated mozzarella cheese
- 1/3 cup freshly grated Parmesan
- 1 tsp. crushed oregano

Place the Pizza Dough Mix in a large bowl & add the oil and water. Beat with a wooden spoon or dough hook until mixture forms a ball. Turn out onto a floured board and knead for 5 minutes. Transfer to a greased bowl and let the dough rise for 90 minutes. Divide the dough in half and pat into two 12-inch circles. For thin crust, fill and bake the pizzas now. For thicker crust, let pizzas rise 30 to 45 minutes. Top the pizza dough with tomato sauce, cheeses of your choice, crushed oregano, and olive oil drizzled over the pizzas. Preheat the oven and bake at 425 degrees F for 20 to 25 minutes. Let stand 5 minutes.

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74. POTATO CHIP COOKIE MIX IN A JAR

- 1 cup white sugar
- 1 1/2 cups crushed potato chips
- 2/3 cup chopped pecans
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder

In a small bowl, stir together the flour and baking powder. Layer ingredients in order given in a 1 quart

"wide mouth" canning jar. It will be a tight fit. Press each layer firmly in place before adding next ingredient.

Decorate the jar and attach a tag with the following directions: Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Add: 2 sticks butter, softened and 1 teaspoon vanilla. Mix until blended completely. Shape into balls the size of walnuts. Flatten. Bake at 350 degrees F (175 degrees C) for 14 to 18 minutes until edges are very lightly browned. Cool 5 minutes on the cookie sheets. Remove cookies to wire racks to cool completely. Makes 2 1/2 dozen cookies.

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#### 75. POTATO SOUP MIX

1-3/4 cups instant mashed potatoes  
1-1/2 cups dry milk  
2 Tb. instant chicken bullion  
2 tsp. dried minced onion  
1 tsp. dried parsley  
1/4 tsp. ground white pepper  
1/4 tsp. dried thyme  
1/8 tsp. turmeric  
1-1/2 tsp. seasoning salt

Combine all ingredients. in a bowl and mix. Makes 6 servings. Place in 1 quart canning jars to store.

Instructions to attach to jar: To serve: place 1/2 cup mix in soup bowl and add 1 cup boiling water. Stir until smooth.

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76. PUMPKIN SPICE BREAD

8 jars Ball (#14400-81400) -- (12 oz)
8 new lids - don't use old ones
8 rings okay to use old ones
1 c raisins
2 c unbleached flour
2 tsps baking soda
1/4 tsp baking powder
1/2 tsp salt
2 tsps cloves
2 tsps cinnamon
1 tsp ginger

4 egg whites -- whipped
2 c granulated sugar
1 c margarine -- softened
2 c pumpkin

Preheat oven at 325.

Place a baking sheet onto middle rack and remove top rack from oven. Before starting batter, wash jars, lids, and rings in hot soapy water and let drain, dry, and cool to room temperature.

Generously prepare inside of jars with margarine.

To prepare batter, combine raisins, flour, baking soda, baking powder, salt, cloves, cinnamon, and ginger in a mixing bowl.

In another mixing bowl, combine egg whites, sugar, margarine, and pumpkin.

Divide batter among 8 jars (should be slightly less than half full).

Carefully wipe rims clean, then place jars on baking sheet (or they'll tip over) in the center of oven. Bake 40 minutes.

Keep lids in hot water until they're used. When cakes are done, remove jars which are HOT from oven one at a time. If rims need cleaning, use moistened paper towel. Carefully put lids and rings in place, then screw tops on shut.

Place jars on a wire rack; they will seal as they cool. Once jars are cool, decorate with round pieces of cloth.

Unscrew the ring; the lid should be sealed by now. Place a few cotton balls on top of the lid (gives it a poof on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on.

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#### 77. RAISIN CRUNCH COOKIE MIX

1/2 cup sugar  
1/2 cup raisins  
1-1/4 cups packed flaked coconut  
1 cup crushed cornflakes  
3/4 cup packed brown sugar  
1/2 cup quick oats  
1-1/4 cups flour mixed with 1 tsp. baking soda and 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Empty cookie mix in large mixing bowl; stir to combine. Add 1 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 10 to 12 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 3 to 4 dozen.

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78. RANCH DRESSING AND DIP MIX

This versatile mix can be used to make a dressing for salads, a dip for fresh veggies, or topping for baked potatoes.

- 1 1/2 Tbsp. dried parsley
- 1/2 Tbsp. dried chives
- 1/4 Tbsp. dried tarragon
- 1/2 Tbsp. lemon pepper
- 1 Tbsp. salt
- 1/4 Tbsp. oregano
- 1/2 Tbsp. garlic powder

In a medium bowl, combine all the ingredients. Store in a small airtight sandwich bag.

Label the bag as follows:

Ranch Dressing

Makes 1 cup

1/2 cup mayonnaise

1/2 cup buttermilk

1 Tbsp. Ranch Dressing & Dip Mix

In a large bowl whisk together the mayonnaise, buttermilk and dressing & dip mix. Refrigerate for one hour before serving.

Ranch Dip

Makes 2 cups

2 Tbsp. Ranch Dressing & Dip Mix

1 cup mayonnaise or low-fat mayo

1 cup sour cream or low-fat yogurt

Combine the Ranch Dressing and Dip Mix with mayonnaise and sour cream. Refrigerate for 2 hours before serving with raw vegetables, or as a topping for baked potatoes.

Fill a large mason jar with any type of snacks for dipping (small snack crackers, pretzels, breadsticks, etc.). Attach package of dip mix to jar and decorate for gift-giving.

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79. RED BEANS & RICE MIX

SEASONING:-----

- 1 tablespoon dried bell pepper flakes
- 1 tablespoon dried minced onion
- 1/2 teaspoon dried minced garlic
- 2 teaspoons seasoned salt
- 1 bay leaf
- 1 teaspoon sugar
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon celery seed
- 1 teaspoon ground cumin
- 1/4 teaspoon crushed red pepper

BEANS & RICE:-----

- 2 cups dried red beans
- 1 cup uncooked long grain white rice

In a small bowl, combine seasoning ingredients. Place in a small, sealable plastic bag or container. Fill a pint canning jar with red beans. Fill a sealable plastic bag with rice.

Recipe to attach:

RED BEANS & RICE

- 2 cups red beans (included)
- 1 ham bone
- Seasoning mixture (included)
- 1 cup uncooked rice (included)
- 2 cups water
- 1 tsp. salt
- 1 pound spicy smoked sausage, sliced
- Salt & pepper to taste

Wash beans. Place in a Dutch oven; cover with water and soak overnight. The following day, add ham bone and seasoning mixture. If necessary, add additional water to cover the beans. Cook, partially covered, over medium-low heat 3 to 4 hours. About 30 minutes before serving, combine rice, water and salt in a saucepan and bring to a boil. Reduce heat to low. Cover pan and cook 30 minutes without lifting lid. About 20 minutes before serving, add sausage, salt and pepper to beans. Serve over rice.

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80. REESE'S PEANUT BUTTER CUPS COOKIE MIX

3/4 cup sugar
1/4 cup packed brown sugar
1-3/4 cups flour mixed with 1 tsp. baking powder and 1/2 tsp. baking soda 8 large Reese's peanut butter cups
candies cut into 1/2 inch pieces (wrap in plastic wrap)

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar:

Remove candies from jar and set aside. Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Stir in candies. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

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#### 81. SAND ART BROWNIES

5/8 cup all-purpose flour  
3/4 teaspoon salt  
1/3 cup unsweetened cocoa powder  
1/2 cup all-purpose flour  
2/3 cup packed brown sugar  
2/3 cup white sugar  
1/2 cup semisweet chocolate chips  
1/2 cup vanilla baking chips  
1/2 cup walnuts

Mix the 5/8 cup of flour with salt. In a clean wide mouth quart or liter sized jar layer the ingredients in the order given. Starting with the flour and salt mixture and ending with the walnuts.

Attach a decorative tag to the out side of the jar with the following Directions. Sand Art Brownies - Makes one 9x9 pan. 1. Preheat oven to 350 degrees F (175 degrees C). Grease one 9x9 inch square baking pan. 2. Pour the contents of the jar into a large bowl and mix well. 3. Stir in 1 teaspoon vanilla, 2/3 cup vegetable oil and 3 eggs. Beat until just combined. 4. Pour the batter into the prepared pan and bake at 350 degrees F (175 degrees C) for 25 to 30 minutes. Enjoy!

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82. SAND ART COOKIES

1/2 cup white sugar

1/2 cup rolled oats
1/2 cup candy-coated chocolate pieces
1/2 cup packed brown sugar
1 1/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup crisp rice cereal
1/2 cup semisweet chocolate chips

In a 1 quart or 1 liter jar, layer the ingredients in the order given. Lightly pack down the jar after each addition.

Attach a card with the following instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet. Empty the entire contents of the jar into a medium bowl. Add 1 large egg and 1/2 cup of margarine melted; mix well. Form dough into 1 inch balls and bake for 10 to 12 minutes in the preheated oven. Makes about 2 dozen cookies.

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#### 83. SCOTTISH SHORTBREAD MIX

This older recipe never fails to bring a smile.

1 1/2 cups all-purpose flour  
3/4 cup powdered sugar  
1/4 tsp. salt

In a medium bowl, combine all the ingredients, blending well. Store in an airtight container.

Attach this to the Jar:

Scottish Shortbread

Makes 16 pieces

1 cup butter, softened

1 package Scottish Shortbread Mix

Preheat the oven to 300 degrees F. Knead the butter into the shortbread mix and press the mixture firmly into an 8-inch pie plate, or shortbread mold. Bake for 1 hour. The shortbread should be pale in color, not browned. Cut into wedges while still warm.

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84. S'MORES SQUARES MIX

Layer in a 1 quart canning jar:

1 cup milk chocolate chips
1 1/2 cups mini marshmallows
1/3 cup brown sugar
1 sleeve graham crackers; reduced to crumbs

Attach gift tag to say-

Empty contents of jar into a bowl. Melt 1/2 cup butter, add 1 teaspoon vanilla. Pour over dry ingredients, mixing well. Pat into a greased 9" square pan. Bake at 350o for 15 minutes. Makes 9 to 12 bars.

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#### 85. SNICKERDOODLE MIX

Snickerdoodles are soft sugar cookies dusted with cinnamon and sugar.

2 3/4 cups all purpose flour  
1/4 tsp. salt  
1 tsp. baking soda  
2 tsp. cream of tartar  
1 1/2 cups sugar

In a large bowl, combine the ingredients with a whisk. Store the mix in an airtight container.

Attach this to the Jar:

Snickerdoodles

Makes about 5 dozen cookies

1 cup butter or margarine, softened  
2 eggs  
1 package Snickerdoodle Mix  
1/2 cup sugar  
1 Tbsp. cinnamon

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, cream the butter until light; add the eggs & beat on low speed until the mixture is smooth. Add the Snickerdoodle Mix & continue to beat on low speed until the dough begins to form. Combine the sugar & cinnamon in a small bowl. Shape the dough into 1-inch balls & roll in the cinnamon-sugar blend. Arrange on ungreased baking sheets 2 inches apart & bake for 16 to 19 minutes, or until light tan. Transfer to wire racks to cool.

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86. SNOW BALLS IN A JAR

1/2 cup confectioners' sugar
2 cups all-purpose flour
1 cup chopped pecans

In a medium bowl, combine the confectioners' sugar and flour. Place into a 1 quart canning jar. Put the chopped pecans on top and close the lid.

Attach a tag with the following instructions:

Snow Balls, Makes 4 dozen. Preheat the oven to 325 degrees F (165 degrees C). Grease cookie sheets. In a medium bowl, cream together 3/4 cup of shortening and 1/4 cup of margarine. Stir in 2 teaspoons of vanilla. Add the entire contents of the jar, and mix well. Roll dough into 1 inch balls and place them on the prepared cookie sheet. Bake for 20 to 25 minutes, until lightly browned. Cool, and roll in confectioners' sugar.

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#### 87. SPICED APPLE CAKE MIX

3 cups all-purpose flour  
1 1/2 cups sugar  
1 1/2 tsp. baking soda  
1 tsp. powdered vanilla  
1 1/2 tsp. cinnamon  
1/4 tsp. ground nutmeg  
1 cup chopped nuts  
1/2 cup golden raisins

Combine and blend ingredients in a medium bowl. Store in an airtight container.

Attach this to the Jar:

Spiced Apple Cake

Serves 8 to 10

1 package Spiced Apple Cake Mix

1 1/2 cups canola oil

3 large eggs

3 cups chopped apples

Preheat the oven to 350 degrees F & grease a tube or Bundt pan. Place the Spiced Apple Cake Mix into a large mixing bowl. Make a well in the center of the Mix; add the oil, eggs, and apples. Stir until mixture is smooth. Pour into the prepared pan and bake for 1 hour & 10 minutes, or until a toothpick inserted into the center comes out clean. Cool; remove from the cake pan.

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88. SPICED CRANBERRY CIDER MIX

This spicy cider tastes delicious after winter sports, so here's just the gift for a hostess on a ski vacation.

1/2 cup dried cranberries
12 cinnamon sticks
1/2 tsp. crushed whole cloves
2 Tbsp. whole allspice

In a small bowl, stir the cranberries and spices together. Store in an airtight container.

Attach this to the Jar:
Spiced Cranberry Cider Mix
Serves 12 to 14

2 quarts apple cider
1 quart water
1 package Spiced Cranberry Cider Mix
2 oranges, sliced

In a large saucepan combine the cider, water, and Spiced Cranberry Cider Mix. Heat through but do not boil. Add most of the orange slices. Serve warm, garnished with the remaining orange slices.

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#### 89. SPICED TEA MIX

1/3 c Instant Tea powder  
1 c Tang  
1/3 c Sugar  
1/4 ts Ground allspice  
1/4 ts Ground cloves

Blend well store in airtight container.

Add this note to container:  
SPICED TEA MIX  
Use 1-1/2 tsp. or more per cup of boiling water.

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90. SPICY SALSA / SALSA SPREAD

1 1/2 cup dried cilantro
1 tsp. garlic powder (more to taste)
1/2 cup dried chopped onion
1/4 cup dried red pepper flakes
1 tbs. salt

1 tbs. pepper

In a small bowl, combine all ingredients until well blended. Store in an airtight container. Give with serving instructions.

Spicy Salsa:

Blend 2 tablespoons salsa mix with one 10 oz. can Mexican style tomatoes. Serve with chips.

Salsa Spread:

Blend 2 tablespoons salsa mix with 1 cup softened cream cheese. Serve with crackers

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#### 91. SWEETHEART TRUFFLE MIX

2 cups chips - semi/sweet or milk chocolate (12 oz bag)

2 1/2 cups powdered sugar

1/2 cup powdered non dairy coffee creamer

1/2 cup unsweetened cocoa

1/4 cup paramount crystals (a form of shortening you can find at confectionary supply stores) 1/4 teaspoon flavoring oil (cherry, orange, lemon, amaretto, etc.) pinch of salt (just a few grains)

Combine chips and dry ingredients in a food processor. Process on high for at least a minute or two until powdered. With food processor running, drizzle flavoring oil into feed tube. Process another 30 seconds.

Place 2 1/3 cups mix in a pint sized jar. Place 1/3 cup unsweetened cocoa\* (to roll the truffles in) in a small baggie, seal baggie, place on top of mix.

Include these directions:

To prepare:

Heat 1/4 cup milk to boil, pour into a medium sized bowl. Remove plastic bag from jar. Add mix to milk. Stir to blend well. Beat with spoon for about one minute. Refrigerate until firm. Empty contents of plastic bag into a small bowl. Shape rounded tablespoons of mixture into balls, roll in unsweetened cocoa.

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92. "TANGY" COOKIE MIX

1/2 cup Tang Instant Breakfast Drink -- powder

3/4 cup sugar

1 1/2 cups vanilla chips

1 3/4 cups flour

1/2 teaspoon baking soda

1/2 teaspoon baking powder

Mix flour, baking powder, and soda together. Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

Recipe to attach to jar: Empty cookie mix in a large mixing bowl; stir to combine. Add: 1/2 cup softened butter 1 egg slightly beaten 1 tsp. Vanilla Mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased baking sheet. Bake at 375F degrees for 12 to 14 minutes or until tops are very lightly browned. Cool 5 minutes on cookie sheet. Remove to wire racks to cool completely.

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93. TOFFEE COFFEE MIX

A creamy, flavorful and sweet hot drink.

2/3 cup instant coffee  
1 cup non-dairy creamer  
1 cup brown sugar

Combine all ingredients well in a large bowl. Place in airtight jars.

Attach gift tag to jar:

TOFFEE COFFEE MIX

To serve, place 2 - 3 teaspoons of mix in a mug and add boiling water.

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94. TORTILLA SOUP MIX IN A JAR

Ingredients for Jar:

1 cup converted long grain rice
2 to 2-1/2 cups crushed tortilla chips
1 (5 oz.) can chicken

Seasonings: Mix the following and place in a thin zipper sandwich bag. 2 T. chicken bouillon granules 2 t. lemonade powder with sugar 1 t. lemon pepper 1 t. dried cilantro leaves 1/2 t. garlic powder 1/2 t. ground cumin 1/2 t. salt 1/4 cup dried minced onions

Size of jar: Quart

Place ingredients in jar in this order:

1. Place rice in jar first.
2. Place seasoning packet into jar next. Gently flatten bag so it is visible from all sides of jar.
3. Fill jar with tortilla chips.
4. Put lid on jar.
5. Attach can of chicken to top of jar.
6. Decorate jar.
7. Attach the following recipe to jar.

Tortilla Soup

1. Carefully empty tortilla chips from jar into a dish. Set aside.
2. Remove seasoning packet. Set aside.
3. Place rice in large pan. Add 10 cups water and 1 (10 oz.) can diced tomatoes and green chilies and seasonings from packet.
4. Bring to a boil. Lower heat, cover and simmer 20 minutes.
5. Add tortilla chips. Cover and simmer 5 more minutes. Serve immediately. Makes 12 cups soup.

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#### 95. TRAIL COOKIE MIX

- 1/2 cup packed brown sugar
- 1/2 cup sugar
- 3/4 cup wheat germ
- 1/3 cup quick oats
- 1 cup raisins
- 1/3 cup packed flaked coconut
- 1/2 cup chopped pecans
- 3/4 cup flour mixed with 1 tsp. baking powder

Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.

#### Recipe to attach to jar:

Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 1 egg slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll dough into walnut-sized balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 12 to 14 minutes or until edges are lightly browned. Cool 5 minutes on baking sheet. Remove to wire racks to cool completely. Yield: 2½ dozen.

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96. TURKEY NOODLE SOUP MIX

This is a great way to use leftover turkey.

- 1 cup uncooked fine egg noodles
- 1 1/2 Tbsp. chicken-flavored bouillon
- 1/2 tsp. ground black pepper
- 1/4 tsp. dried whole thyme
- 1/8 tsp. celery seeds
- 1/8 tsp. garlic powder

1 bay leaf

Combine all ingredients in a medium bowl. Store in an airtight container.

Attach this to the Jar:

Turkey Noodle Soup

1 package Turkey Noodle Soup Mix

8 cups water

2 carrots, diced

2 stalks celery, diced

1/4 cup minced onion

3 cups cooked diced turkey

Combine the Turkey Noodle Soup Mix and the water in a large stockpot. Add the carrots, celery, and onion and bring to a boil. Cover the soup and reduce the heat to a simmer. Simmer for 15 minutes. Discard the bay leaf. Stir in the turkey and simmer an additional 5 minutes.

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97. VEGETARIAN BLACK BEAN CHILI MIX

3 cup black beans, sorted - put in jar or bag.

3 Tbsp. dehydrated onion

3 Tbsp. granulated garlic

1 tsp. crushed oregano

2 tsp. salt

1/4 to 1/2 tsp. cayenne pepper (do not omit)

Combine spices in a small bag.

1 1/2 cups white rice - put in a separate package.

Label:

Wash beans. Put in pot with seasonings. Add 1 Tbsp. olive oil and cover beans with 2" water. Bring to boil and simmer until very well done (about 2 hours). Beans should be very soft. Add water as needed to keep beans from sticking. There should be some liquid left on beans when done. To cook rice, put 3 cup water and 1 tsp salt into a pot and when it boils, add rice. Lower heat, cover and steam for 20 minutes. Serve about 1/2 cup rice in bowl, and put beans on the top. Sprinkle with minced cilantro, finely chopped green onion, and a squeeze of lime juice. This is very healthy. It has almost no fat, and is mainly from the bottom of the food pyramid.

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98. WALNUT CHOCOLATE CHIP MUFFINS

Because this mixture doesn't quite fill up the quart jar, it isn't necessary to pack the layers down as tightly as usual.

Layer in a clean 1 quart jar the following:

2 c. flour, mixed with 2 tsp. baking powder
1/3 c. packed brown sugar
1/3 c. granulated sugar
2/3 c. chocolate chips (I used semi sweet but milk chocolate would be good as well) 1/3 c. coarsely chopped walnuts (OR macadamia? pecans?)

Attach recipe to jar:

Spoon out walnuts & chocolate chips into small bowl.
In a large bowl, empty remaining contents of jar and stir together until well blended. In a third bowl, stir together: 2/3 c. milk 1/2 c. butter, melted (allow to cool before mixing) 2 eggs, lightly beaten 1 tsp. vanilla Make a well in center of the dry ingredients. Add milk mixture and stir just to combine. Fold in chocolate chips & walnuts. Spoon batter into either greased or lined muffin cups (about 2/3 full). Bake 15-20 minutes. Test for doneness with toothpick. Cool 5 minutes before removing from muffin cups. Makes 12 muffins.

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#### 99. WHITE CHOCOLATE MACADAMIA COOKIE MIX

1 1/4 cups white sugar  
1/2 cup chopped macadamia nuts  
3 ounces coarsely chopped white chocolate  
2 cups flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder

Mix together flour, baking soda and baking powder. Set aside. Layer ingredients in order given in a quart sized wide mouth canning jar. Press each layer down firmly in place. Add the flour mixture last. Store in a cool dry place away from a heat source so condensation and clumping does not occur.

Attach these directions to jar: Empty cookie mix into large mixing bowl. Thoroughly blend mix. Add: 1/2 cup butter, softened 1 egg slightly beaten 1 teaspoon of vanilla Mix until completely blended. Shape into walnut sized balls and place 2 inches apart on sprayed cookie sheets. Bake at 375F degrees for 12 to 14 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove to racks to finish cooling.

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100. WHITE HOT CHOCOLATE MIX

A great idea for a major chocoholic.

- 1 tsp. vanilla powder
- 1 tsp. dried orange peel
- 1/2 cup grated white chocolate or white chocolate chips

Combine and blend the ingredients in a small bowl. Store in an airtight container.

Attach this to the Jar:

White Hot Chocolate

Serves 2

1 and 1/2 cups milk

1/4 cup White Hot Chocolate Mix

In a small saucepan, heat the milk until bubbles form around the outside. Add the White Hot Chocolate Mix and whisk until the chocolate is melted. Continue to whisk until the mixture is hot.

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101. ZUCCHINI BREAD BAKED IN A JAR

- 3 cups all-purpose flour
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 2 tsp cinnamon
- 1/4 tsp ground cloves
- 2 cups granulated sugar
- 3 large eggs
- 1 cup oil (use only fresh oil)
- 2 cups zucchini, grated
- 1/4 tsp nutmeg
- 1 tsp vanilla
- 1/2 cup pecans, chopped

Preheat oven to 325-degrees

Sift together the flour, salt, baking powder, baking soda, cinnamon and cloves; set aside. Beat eggs until foamy. Add sugar, oil, zucchini and vanilla. Mix well with beater. Add flour mixture to zucchini mixture.

Add nuts.

For the pint jars, bake for about 35 minutes, moving the jars around in the oven so they'll bake evenly. Start checking the cakes at 25 minutes. For 1-1/2 pint jars, bake for about 1 hour and 15 minutes, and start checking them at 1 hour.

Have your HOT lids ready.

Take one jar at a time from the oven and place a lid on, then the ring. Tightly screw on lids. Allow jars to cool on your countertop.

Once the jars are cool, decorate with round pieces of cloth. Unscrew the ring (the lid should be sealed by now) and place a few cotton balls or a wad of batting on top of the lid (makes it poofy on top) then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on. Decorate as desired.

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