



# Mason Jar Cookie Instructions

SUPPLIES // 24 oz glass jar // flour // sugar // brown sugar // baking soda // salt // candy bits, m&m's, chocolate chips, etc. // measuring cups and spoons // dowel and spoon for packing //

## DRY INGREDIENTS PER JAR:

1 1/2 cups packed flour  
2/3 cup packed sugar  
1/2 cup packed brown sugar  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
~ remainder of jar full of your choice of chocolate chip, m&m, sixlet, sprinkles, etc.

## COOKING DIRECTIONS:

Remove candy from top of mixture. Cream 1 stick of butter with both sugars. Add 2 egg and 1/2 tsp vanilla to sugar mixture and beat on high for 1 minute. Add flour and beat until smooth. Stir in candy pieces. Put this sticky batter in the freezer for 15 minutes before baking. Bake at 350° for 13-15 minutes. Makes 20 cookies.

1. Start by adding the flour to your jar. 2. Before you pack the flour down, add the baking soda and salt, mix a bit, then pack the mixture down as tight as you can. 3. Then add the 2/3 cup of white sugar and pack tightly. 4. Next add the 1/2 cup brown sugar and pack tightly. 5. Fill the remainder of the jar with the candy bits you have chosen ~ should be around a 1/2 cup. Enjoy!

## CRAFTERS TIPS!

- ~ When you measure each dry ingredient, pack it down into the measuring cup first to make sure you have the correct amount.
- ~ When you wash your jars make sure there is NO moisture left in them!
- ~ Once sealed these cookie mixes will last up to six months!
  - ~ This recipe is specifically meant for a 24 ounce jar
- ~ It is important to pack flour, baking soda, salt, sugar, then brown sugar being the last ingredient. When your friends go to make these cookies, they first have to remove the candy from the top of the jar - it is very simple to separate the candy from the brown sugar!

Enjoy!