



Jar Recipes



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PLEASE NOTE: You will probably want to make these gifts within a month or so of when you plan to give them, as some of them will only stay really fresh for about 10 - 12 weeks after you have put them together. Also, the ones that are baked right in the jar will stay fresh for a much shorter time (no longer than 2 weeks recommended) and should be refrigerated after baking.

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1. "Almost Hamburger Helper" Mix
 2. Apple Cider Spice Mix
 3. Applesauce Cake Baked In A Jar
 4. Applesauce Cookies
 5. Bacon-Flavored Dip Mix
 6. Banana Bread Baked In A Jar
 7. Beer Pretzel Mix In A Jar
 8. Blueberry Scones
 9. Boston Baked Beans Mix
 10. Bran Muffin Mix
 11. Bread Machine Mix
 12. Breakfast Muffins
 13. Brownie Cakes Baked In A Jar
 14. Brownie Mix #1
 15. Brownie Mix #2
 16. Brownie Mix #3
 17. Butterscotch Brownies
 18. Butterscotch Chip Cookies
 19. Butterscotch Pudding Mix
 20. Caesar Salad Dressing Mix
 21. Cafe Au Lait Mix
 22. Cake In A Coffee Mug
 23. California Corn Bread Mix
 24. Candy Cookies
 25. Caramel Nut Cake Baked In A Jar
 26. Caramel Popcorn Kit
 27. Carrot Cake Mix
 28. Celebration Cookie Mix
 29. Cherry - Berry Bread Mix
 30. Chewy Butterscotch Nut Bars
 31. Chewy Coconut - Almond Cookies
 32. Chicken Soup With Bow Noodles
 33. Chili Gift Basket
 34. Chocolate Applesauce Bread Baked In A Jar
 35. Chocolate Chip Cookies #1
 36. Chocolate Chip Cookies #2
 37. Chocolate Chip Cookies #3
 38. Chocolate Chip Oatmeal Cookies
 39. Chocolate Cookies
 40. Chocolate Covered Raisin Cookies
 41. Chocolate Cranberry Cookies
 42. Chocolate Mint Coffee
 43. Chocolate Pudding Mix
 44. Christmas Cookie Mix

45. Christmas Jam
46. Chunky Chocolate Cookies
47. Cinnamon Pancake Mix
48. Cinnamon - Oat Pancakes
49. Cobbler Mix
50. Cocoa Peanut Butter Cookies
51. Coconut Granola
52. Cookie Jar Sugar Cookies
53. Cornflake Cookies
54. Cranberry Hootycreeks
55. Crazy Cake Mix In A Jar
56. Creole Seasoning Mix
57. Curried Rice Mix
58. Custom Cookies In A Jar
59. Dill-Lemon Rice Mix
60. Dog Biscuit Mix In A Jar
61. Double Chip Crispy Cookies
62. Double Fudge Brownies
63. Dreamsicle Cookies
64. Fake "Shake -N- Bake" Mix In A Jar
65. Friendship Brownies
66. Fruited Rice Mix
67. Gingerbread Baked In A Jar
68. Gingerbread Cookies
69. Ginger Spice Muffin Mix
70. Gourmet Cookies
71. Gourmet Hot Cocoa Mix
72. Gourmet Reindeer Poop... (Hilarious!!!)
73. Hawaiian Cookies
74. Hearty Soup Mix
75. Herbed Rice Mix
76. Holiday Bean Soup Mix
77. Holiday Biscotti
78. Holiday Muffin Mix
79. Hot Chocolate Mix
80. Hot Pepper Jelly
81. Hush Puppy Mix
82. Instant Cappucino Mix
83. Instant Stuffing Mix
84. Jambalaya Mix
85. Jello Cookies
86. Kahlua Brownies Baked In A Jar
87. Krispy Cookies
88. Layered Friendship Soup Mix
89. Lemon Pepper Seasoning Mix
90. Lemon-Poppy Seed Cake Mix

91. Love Soup Recipe
92. M&M's Cookies
93. Magic Cookie Bars
94. Malted Hot Cocoa Mix
95. Mexican Fiesta Dip Mix
96. Mexican Hot Chocolate Mix
97. Mexican Rice Mix
98. Mocha Rum Balls Mix
99. Molasses Cookies
100. Mulled Wine Mix
101. Munchy Crunchy Cookie Mix
102. Oatmeal Cookies
103. Oatmeal Fruit Cookies
104. Oatmeal Raisin Spice Cookies
105. Old Fashioned Sugar Cookies
106. Onion Soup or Dip Mix
107. Orange Cookies
108. Orange Slice Cookies
109. Palouse Soup Mix
110. Pancake & Waffle Mix
111. Pasta Soup Mix
112. Peanut Butter Cookies #1
113. Peanut Butter Cookies #2
114. Peanut Butter And Chocolate Cookies
115. Pina Colada Jar Cakes
116. Pizza Dough Mix
117. Potato Chip Cookies
118. Potato Soup Mix
119. Praline Syrup
120. Pumpkin Spice Bread Baked In A Jar
121. Raisin Crunch Cookies
122. Ranch Dressing & Dip Mix
123. Red Beans & Rice Mix
124. Red Velvet Cake Baked In A Jar
125. Reese's Peanut Butter Cup Cookies
126. Rocky Road Crispy Balls
127. Sand Art Brownies
128. Sand Art Cookies
129. Scottish Shortbread Mix
130. S'Mores Squares Mix
131. Snickerdoodles
132. Snow Balls In A Jar
133. Spiced Apple Cake Mix
134. Spiced Cranberry Cider Mix
135. Spiced Tea Mix
136. Spicy Salsa / Salsa Spread

137. Split Pea Soup
138. Sugar-Free Oatmeal Raisin Cookies
139. Sweetheart Truffle Mix
140. "Tangy" Cookie Mix
141. Toffee Coffee Mix
142. Tortilla Soup Mix
143. Trail Cookies
144. Turkey Or Chicken Noodle Soup Mix
145. Vegetarian Black Bean Chili Mix
146. Walnut Chocolate Chip Muffins
147. White Chocolate Macadamia Cookies
148. White Christmas Bars
149. White Hot Chocolate Mix
150. Wild West Barbecue Sauce
151. Zucchini Bread Baked In A Jar

1. "ALMOST HAMBURGER HELPER" MIX

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 air tight 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. APPLE CIDER SPICE MIX

- 2 cups sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon ground cloves
- 1 1/2 teaspoon ground allspice
- 1/2 teaspoon ground mace
- 1/4 teaspoon ground nutmeg

Combine all ingredients and store in airtight jar.

ATTACH THE FOLLOWING GIFT TAG:

Spiced Apple Cider

- 8 ounces dry red wine or apple cider
- 2 teaspoons Apple Cider Spice Mix
- 1 cinnamon stick
- 1 twist of orange or lemon peel

Heat wine or cider until hot but not boiling. Steep the Apple Cider Spice Mix in the liquid until sugar is dissolved. Pour into serving mug and garnish with cinnamon stick and twist of peel.

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3. APPLESAUCE CAKE BAKED IN A JAR

- 2/3 c Shortening
- 2 2/3 c Granulated sugar
- 4 Large eggs
- 2 c Applesauce
- 2/3 c Water
- 3 1/3 c All-purpose flour, sifted
- 1/2 ts Baking powder
- 2 ts Baking soda
- 1 1/2 ts Salt
- 1 ts Ground cinnamon
- 2 ts Ground cloves
- 2/3 c Nuts; chopped, optional

Sterilize 8 (12 oz Ball Quilted Crystal - #14400-81400) canning jars, lids and rings by boiling for 10 minutes. Remove the jars and allow to air-dry and cool. Leave the lids and rings in the hot water until ready to use. Once the jars are cool enough to handle, grease them (use a pastry brush) with shortening (DO NOT use Pam or Baker's Secret); set aside. Cream together the shortening and sugar. Beat in the eggs, one at a time, until the mixture is light and fluffy. Add the applesauce and water; set aside. In another bowl, sift together the flour, baking powder, baking soda, salt, cinnamon and cloves. Blend dry ingredients into the applesauce mixture. Fold in the nuts. Pour batter into the jars, filling them about 1/2 full. Place jars onto a cookie sheet or they'll fall over. Bake in a preheated 325-degree oven for 35-40 minutes or until a pick inserted deep into the center of each cake comes out clean. Remove jars from the oven, one-at-a-time (use HEAVY-DUTY MITTS, the jars ARE HOT!); place a lid, then a ring on top and screw down tightly.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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#### 4. APPLESAUCE COOKIES

- 1 cup brown sugar
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 teaspoon ground cinnamon
- 3/4 cup raisins
- 3/4 cup chopped nuts

Combine flour, salt, cinnamon and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.

Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

#### INSTRUCTIONS FOR GIFT CARD:

To make Applesauce Cookies:

Whip 3/4 cup of butter or shortening until light and fluffy. Add 1 egg and 1/2 cup applesauce and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 - 12 minutes at 350 degrees F.

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5. 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.

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.

ADD THESE DIRECTIONS TO LABEL:

To make 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.



6. BANANA BREAD BAKED 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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7. BEER PRETZEL MIX IN A JAR

3 1/3 cups flour
2 teaspoons sugar
1 package yeast
1 tsp salt
1/2 tsp rosemary
1 tsp basil
1/4 tsp garlic powder
1 Tbsp dried onion
3/4 cup parmesan cheese

Stir together flour, sugar, yeast, and salt in a bowl. Stir together rosemary, basil, garlic, onion, and cheese in another. Divide ingredients equally among two 16 ounce bottles or jars. Makes 2 gifts.

ATTACH THESE INSTRUCTIONS TO EACH JAR:

Empty jar into mixing bowl. Add 6 oz beer (3/4 cup). Stir to combine. Knead on lightly floured surface until smooth. Cover and let rest in a warm area until doubled. (45 minutes). Roll out on lightly floured surface into a 10x6 inch rectangle and cut lengthwise into 6 strips. (Shape if desired or leave as is). Cover and let rise again until nearly doubled; about 30 min. Bake on the top rack of a 400F oven for about 8 minutes or until lightly golden. Transfer to wire rack to cool.

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## 8. 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:**

To make Blueberry Scones:

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 ungreased 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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9. BOSTON BAKED BEANS MIX

- 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 jar.

ATTACH THE FOLLOWING INSTRUCTIONS TO THE 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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10. BRAN MUFFIN MIX

- 1 1/2 c all bran cereal, crushed
- 1 1/4 c self rising flour
- 1/2 c sugar
- 1 c golden raisins

Layer the ingredients in a jar, packing down between each layer.

ADD THE FOLLOWING GIFT TAG TO THE JAR:

To make Bran Muffins:

Preheat oven to 400. Combine contents of jar, 1/2 c melted butter, 1/2 c milk, and 1 beaten egg. Mix just till moistened. Grease muffin cups and fill 2/3 full. Bake 16-18 minutes. Makes 1 dozen muffins. For Pineapple Bran Muffins: Add 1 (8 oz) can drained crushed pineapple to the batter.

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11. 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:

To make Bread:

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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## 12. 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:

To make Breakfast Muffins:

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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## 13. BROWNIE CAKES BAKED IN A JAR

2 Canning jars; wide mouth  
1 c All-purpose flour  
1 c Sugar  
1/2 ts Baking soda  
1/4 ts Ground cinnamon (optional)  
1/3 c Butter; or Margarine  
1/4 c Water  
3 tb Unsweetened cocoa powder  
1/4 c Buttermilk  
1 Egg; beaten  
1/2 ts Vanilla extract  
1/4 c Walnuts; finely chopped

Sterilize, two 1-pint straight-sided wide-mouth canning jars (specifically made for canning jams and jellies) lids and rings by boiling for 10 minutes (keep the lids and rings in the hot water until ready to use); set aside. In a small bowl stir together flour, sugar, baking soda and cinnamon, if desired. Set aside. In a medium saucepan combine butter or margarine, water and cocoa powder; heat and stir until butter or margarine is melted and

mixture is well blended. Remove from heat; stir in flour mixture. Add buttermilk, egg and vanilla; beat by hand until smooth. Stir in nuts. Pour mixture into the prepared canning jars; place jars onto a cookie sheet. Preheat oven to 325-degrees. Bake for 35-40 minutes or until a pick inserted deep into each cake comes out clean. Remove cakes from the oven, one at a time. Place a lid, then a ring onto the jars and screw down tightly. USE HEAVY-DUTY MITTS, the jars ARE HOT!! Place jars onto your counter to cool. You'll hear a "plinking" sound. If you miss the sound, wait until the cakes are cool and press on the lids, they shouldn't move at all, that means they've sealed.

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14. BROWNIE MIX #1

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 + 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:

To make Brownies:
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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15. BROWNIE MIX #2

- 1 1/2 cups all-purpose flour
- 1/3 cup unsweetened cocoa powder
- 1/3 cup flaked coconut
- 1/2 cup semisweet chocolate chips
- 3/4 cup white sugar
- 1/3 cup chopped pecans
- 2/3 cup packed brown sugar

In a 1 quart or 1 liter jar, layer the ingredients in the order listed. Pack down firmly after each addition.

ATTACH A GIFT TAG WITH THE FOLLOWING DIRECTIONS:

To make Brownies:

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch square pan. In a large bowl, stir together 2 eggs, 2/3 cup oil, and 1 teaspoon vanilla. Stir in the contents of the jar, and mix well. Spread evenly into the prepared pan. Bake for 25 to 30 minutes in preheated oven, or until a toothpick inserted into the brownies comes out clean. Cool, and cut into squares. Makes 16 brownies.



16. BROWNIE MIX #3

- 1 cup flour
- 1/2 tsp baking soda
- 1 1/2 cups sugar
- 1/4 cup cocoa powder
- 1/3 cup toasted almonds, coconut, or and/or mini marshmallows
- Any combination of the following to fill the rest of the jar:  
chocolate chips, m&m's, any chocolate covered candy bar, chopped

Layer ingredients in 1 quart jar, packing down well between each layer.

ATTACH THE FOLLOWING GIFT TAG:

To make Brownies:

Combine 1/2 cup melted margarine with 2 beaten eggs. Stir in 2 teaspoons vanilla and contents of jar. Pour into greased 8x8" square pan. Bake at 350 F for 30 to 35 minutes or until brownies test done. Remove from oven and let cool. Cut into squares and serve.





## 17. BUTTERSCOTCH BROWNIES

2 cups all-purpose flour  
1 1/2 tablespoons baking powder  
1/4 teaspoon salt  
1/2 cup flaked coconut  
3/4 cup chopped pecans  
2 cups packed brown sugar

To a one liter jar, add flour, baking powder, and salt; stir together, and pack down. Then add and pack down remaining ingredients in this order: coconut, pecans, brown sugar.

ATTACH A LABEL WITH THE FOLLOWING INSTRUCTIONS:

To make Butterscotch Brownies in a Jar:

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan. Empty jar of brownie mix into a large mixing bowl; stir to break up lumps. Add 3/4 cup softened butter, 2 beaten eggs, and 2 teaspoons of vanilla extract; mix until well blended. Spread batter evenly in the prepared pan. Bake for 25 minutes. Allow to cool in the pan some before cutting into squares.

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18. BUTTERSCOTCH CHIP COOKIES

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 DIRECTIONS:

To make Butterscotch Chip Cookies:

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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#### 19. 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; divide into gift jars.

ATTACH TAG TO GIFT JAR:

To make Butterscotch Pudding:

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

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20. CAESAR SALAD DRESSING MIX

1 1/2 t Grated Lemon Peel
1 t Oregano
1/8 t Instant Minced Garlic
2 T Grated 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 - what a great idea!). Label as Caesar Salad Dressing Mix. Store in a cool dry place and use within 3 to 4 months.

INSTRUCTIONS FOR LABEL:

To make 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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21. CAFE AU LAIT MIX

2 cups Powdered non dairy creamer  
1 cup instant coffee

Blend ingredients together. Store in air tight jar.

ATTACH TO JAR:

To make Cafe Au Lait:

Mix 1 tablespoon mix with 1 cup hot water.

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22. CAKE IN A COFFEE MUG

(Please 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 1/2 cups dry mix and will make 8 coffee cup cake mixes. Place 1/2 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 1/4 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 1 1/2 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!!"

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 1 1/4 tsp water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

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### 23. 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 jar.

ATTACH TO JAR:

"California Corn Bread"

1 jar 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. Pour into a greased 8-inch baking pan and bake for 30 minutes. Serves 4 to 6.

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24. CANDY COOKIES

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 ungreased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes.

25. CARAMEL NUT CAKE BAKED 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.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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## 26. CARAMEL POPCORN KIT

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:

To make 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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27. 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 jar or container.

ATTACH THIS TO THE JAR:

"Carrot Cake"

Makes 1 13x9-inch cake

- 1 jar 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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## 28. CELEBRATION COOKIE MIX

- 3/4 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 cup chopped walnuts
- 1 cup "M&M's"® Chocolate Mini Baking Bits, divided
- 1/2 cup raisins
- 3/4 cup firmly packed light brown sugar
- 1-1/4 C uncooked quick oats

In medium bowl combine flour, baking soda, salt, and cinnamon.

In 1-quart clear glass jar with tight-fitting resealable lid, layer flour mixture, walnuts, 1/2 cup "M&M's"® Chocolate Mini Baking Bits, raisins, brown sugar, remaining 1/2 cup "M&M's"® Chocolate Mini Baking Bits, and oats.

Seal jar; wrap decoratively.



GIVE AS A GIFT WITH THE FOLLOWING INSTRUCTIONS:

To make Celebration Cookies:

Preheat oven to 350° F. Lightly grease cookie sheets; set aside. In large bowl beat 3/4 cup (1 1/2 sticks, 169g) butter, 1 large egg, and 3/4 teaspoon vanilla extract until well blended. Stir in contents of jar until well blended. Roll into 1-inch balls and place about 2 inches apart on prepared cookie sheets. Bake 12 to 15 minutes. Cool 2 minutes on cookie sheets; cool completely on wire racks. Store in tightly covered container. Makes 4 dozen cookies.

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29. CHERRY - BERRY BREAD MIX

2-1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup Quaker oats (quick or old fashioned, uncooked)
3/4 cup dried cherries

To make mix: In large bowl, combine flour, baking powder, baking soda, cinnamon and salt; mix well. Add oats, cherries and cranberries; mix well. Transfer to resealable plastic bag, a decorative quart jar with lid or other airtight container. Store in a cool dry place. (Or, add to jar in layers)...

ATTACH GIFT TAG TO JAR:

"Cherry - Berry Bread"

1 jar Cherry - Berry Bread Mix
3/4 cup honey
3/4 cup milk
12 tablespoons (1-1/2 sticks) butter or margarine, melted and cooled
2 large eggs, lightly beaten
3/4 cup dried cranberries

Heat oven to 350°F. Lightly spray four 6 x 3-3/4-inch disposable aluminum foil mini loaf pans with no-stick cooking spray. Place bread mix in large bowl. In small bowl, combine honey, milk, butter and eggs with wire whisk or fork; mix well. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not overmix.) Pour into pans, dividing evenly. Bake 22 to 28 minutes or until tops of breads feel firm when touched and wooden pick inserted near center has a few moist crumbs clinging

to it. (Do not overbake.) Cool breads in pans on wire rack. Wrap tightly in aluminum foil. Store at room temperature up to 2 days. For longer storage, label and freeze. Serves 4 mini loaves.

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### 30. CHEWY BUTTERSCOTCH NUT BARS

- 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:  
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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31. CHEWY COCONUT - ALMOND COOKIES

- 1 C. shredded coconut
- 1/2 C. sliced almonds, toasted and cooled completely
- 1/2 C. packed dark brown sugar
- 1 C. buttermilk biscuit and baking mix
- 1/2 C. packed light brown sugar
- 1 C. buttermilk biscuit and baking mix

NOTE: To toast almonds, place them on a microwave-safe plate and microwave on high for 1 to 4 minutes, stirring every minute. Timing is determined by wattage of your microwave.

In 1-quart wide-mouth glass jar, gently layer and pack ingredients in the order listed (yes, there are two layers of biscuit and baking mix). If there is any space left after adding the last ingredient, add more baking chips or nuts to fill the jar. Place lid on top.

INSTRUCTIONS TO PLACE ON GIFT CARD ATTACHED TO JAR:

To make Chewy Coconut - Almond Cookies:
Empty contents of jar into medium bowl. Stir in 1 stick butter or margarine, melted, 1 large egg and 1 teaspoon vanilla extract until well combined. Shape into 1-inch balls. Place on baking sheets coated with cooking spray. Bake at 375°F for 10 to 12 minutes or until cookies are light golden brown. Makes 2 1/2 dozen cookies.



32. 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:

To make Chicken Soup with Bow Noodles:

Bring 8 cups water to boil in a large pot. Add contents of jar 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!!



33. CHILI GIFT BASKET

Put into a jar or large bag...

3 cups dried beans (pink, red, or kidney -- sorted)

Combine spices and put into a small 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)

Include also in your gift basket...

2 (14oz.) cans diced tomatoes in juice

1 (8oz.) can tomato sauce

1 package Corn Bread Mix

1 small can whole kernel corn

1 small can diced green chilis (not the hot kind)

ADD THIS LABEL TO JAR:

To make Chili:

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.

To make Chili Corn Bread:

Stir the well-drained corn and chilis into the corn bread mix just before baking. Bake in a well-buttered 8" square pan at 425 degrees for 25 minutes.



34. CHOCOLATE APPLESAUCE BREAD BAKED 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.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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35. CHOCOLATE CHIP COOKIES #1

- 1 2/3 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/2 cup white sugar
- 2 cups semisweet chocolate chips
- 1/2 cup packed brown sugar

Combine the flour, baking soda, white sugar, and the chocolate chips. Place 1/2 of the mixture in a clean quart sized glass jar, and pack firmly. Place the brown sugar on top, again packing firmly. Place the remaining flour mixture on top. Cover with a lid.

ATTACH THE FOLLOWING TAG TO THE JAR:

To make Chocolate Chip Cookies:

Empty contents of jar into a large bowl. In separate bowl combine 3/4 cup of butter, 1 1/2 eggs, and 1 teaspoon vanilla. Beat until creamy. Add to dry mixture. Drop by tablespoonful onto an ungreased cookie sheet, and bake in a preheated 375 degrees F (190 degrees C) oven for 8 to 10 minutes. Makes 2 dozen.



36. CHOCOLATE CHIP COOKIES #2

- 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:

To make Chocolate Chip Cookies:

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. Enjoy! Yield: 3 dozen.



37. CHOCOLATE CHIP COOKIES #3

- 1 cup packed brown sugar
- 1/2 cup white sugar
- 1 1/2 cups semisweet chocolate chips
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda

Mix the salt and baking soda with the flour, then layer the ingredients into the jar. Use scissors to cut a 9 inch-diameter circle from calico. Place over lid, and secure with rubber band. Tie on a raffia or ribbon bow to cover rubber band.

ATTACH A CARD WITH THE FOLLOWING DIRECTIONS:

To make Chocolate Chip Cookies:

Preheat oven to 375 degrees F (190 degrees C). In a large bowl, cream 1 cup of unsalted butter or margarine until light and fluffy. Beat in 1 egg and 1 teaspoon of vanilla. Mix in cookie mix. Drop teaspoonfuls of dough, spaced well apart, onto a greased cookie sheet. Bake for 8 to 10 minutes in preheated oven, or until lightly browned. Cool on wire racks. Makes 4 dozen.



38. CHOCOLATE CHIP OATMEAL COOKIES

- 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:

To make Chocolate Chip Oatmeal Cookies:

Preheat oven to 350 degrees F. 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 a lightly greased cookie sheet. Bake for 12 to 15 minutes.

Makes 2 dozen.

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39. CHOCOLATE COOKIES

- 1 1/2 cups white sugar
- 2 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips

Combine flour, salt, and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.

Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

ADD THE FOLLOWING INSTRUCTIONS TO THE GIFT CARD AND ATTACH TO JAR:

To make Chocolate Cookies:

Whip 1 1/4 cup of butter or shortening until light and fluffy. Add 2 eggs and 1 tsp. vanilla and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 minutes at 350 degrees F.

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40. CHOCOLATE COVERED RAISIN COOKIES

- 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 THE JAR:

To make Chocolate Covered Raisin Cookies:

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: 2 1/2 dozen.



41. 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:

To make Chocolate Cranberry Cookies:

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.



42. 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 THE JAR:

"Chocolate Mint Coffee"

- 1 1/2 tbs Mix
- 6 oz Boiling water
- Whipped Cream and/or 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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43. 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 well and store in airtight container; divide into gift jars.

ATTACH THIS NOTE TO JAR:

To make Chocolate Pudding:

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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#### 44. CHRISTMAS COOKIE MIX

- 3 C flour
- 1 C packed dark brown sugar
- 1/2 C granulated sugar
- 1 tsp. baking powder
- 3/4 tsp. salt
- 1/2 tsp. baking soda
- 1 1/3 C semi-sweet chocolate chips

Layer the following the above ingredients in a 1 quart Mason jar. Use a nice ribbon 2 attach two small plastic bags of candy melts to the rim of the jar. Each bag should have about 20 candy melts in it -- one bag in red, one in green (or whichever colors you prefer).

Note: Candy melts are similar to chocolate, but are designed to melt easily for the home cook. Find them in candy and cake decorating supply shops.

#### ATTACH THE FOLLOWING DIRECTIONS TO JAR:

To make Christmas Cookies:

Empty contents of this jar into a large bowl. Combine 3/4 cup melted, cooled butter with 2 eggs and 1 tablespoon vanilla extract. Stir this into the contents of the jar until just mixed. Drop dough by tablespoons full, 2" apart, onto an greased cookie sheet. Bake at 350°F for 10-12 minutes or until lightly golden. Cool on a wir rack for a minute before removing from pan to cool completely on the rack. Melt each colour of candy melts in a plastic zipper storage bag in the microwave until melted, about 30 seconds. Snip corner of each bag; drizzle over cookies.

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45. CHRISTMAS JAM

- 1 package dried apricots (12 oz size)
- 1 can chunk pineapple (1lb 14oz)
- 3 1/2 cups water
- 8 oz jar marichino cherries
- 6 cups sugar

In large saucepan, combine appricots, pineapple and joice and water and cherry liquid. Let stand 1 hour Cook slowly til appricots are tender. Add sugar and continuing slow cooking, stir often till thick and clear. Add cherries, (cut into quarters). Cook a few more minutes (220°F on candy thermometer). Pour into jars and seal with wax.

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## 46. CHUNKY CHOCOLATE COOKIES

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:

"Chunky Chocolate Cookies"

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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47. 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:

To make Cinnamon Pancakes:

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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#### 48. CINNAMON - OAT PANCAKES

4 cups quick cooking oats  
4 cups whole wheat blend flour OR... 2 cups all purpose and 2 cups whole wheat flour  
1 cup non-fat dry milk  
2 tablespoons cinnamon  
5 teaspoons salt  
3 tablespoons baking powder  
1/4teaspoon cream of tartar

Combine all ingredients in a large bowl; stir well. Store in an airtight jar or container in refrigerator. Give with the recipe for pancakes. Yields about 8 cups of mix, enough for 2 (1-quart) gift jars.

#### RECIPE TO ATTACH TO JAR:

To make Cinnamon - Oat Pancakes:

In a mixing bowl, beat 2 eggs. Gradually beat in 1/3 cup vegetable oil. Alternately beat in 2 cups of pancake mix and 1 cup water. Heat a lightly greased skillet over medium high heat. Pour a heaping spoonful of batter onto hot skillet. Cook pancakes until bubbles appear on surface and begin to break (about 2 to 3 minutes). Turn and cook 2 to 3 minutes more or until golden brown. Yields 12 5"pancakes.

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49. 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"

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. Serves 8 to 10.

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#### 50. COCOA PEANUT BUTTER COOKIES

1 cup packed brown sugar  
1 1/2 cups packed confectioners' sugar  
3/4 cup cocoa  
1 1/2 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon salt

In a separate bowl, mix together the flour, baking powder and salt. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

ATTACH THIS GIFT TAG TO THE JAR:

To make Cocoa Peanut Butter Cookies:

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add: 1/2 cup butter or margarine, softened at room temperature. DO NOT USE DIET MARGARINE. Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla. Mix until completely blended. You will need to use your hands to finish mixing. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER. Press balls down with a fork. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

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51. 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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## 52. 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:

To make Cookie Jar Sugar Cookies:

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 ungreased cookie sheet and bake at 375 degrees F (190 degrees C) for 10 to 12 minutes.

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53. CORNFLAKE COOKIES

1 1/4 cups white sugar
1/4 teaspoon salt
2 1/2 cups coconut
1 1/2 cups corn flake cereal

Place sugar and salt in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down (put cornflakes in last and don't crunch them down!).

Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

ATTACH THE FOLLOWING INSTRUCTIONS TO THE JAR:

To make Cornflake Cookies:

Whip 3 egg whites until stiff. Add 1/2 teaspoon of vanilla extract. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on an ungreased cookie sheet. Bake for 15 minutes at 325 degrees F.

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54. 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:

To make Cranberry Hootycreeks:

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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55. 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, 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.

~~~~~

56. 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:

Use Creole Seasoning Mix to season chicken seafood, steak or vegetables.

~~~~~

57. 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:

To make Curried Rice:

In a medium saucepan bring 2 1/2 cups water to a boil. Add the rice mix. Cover and reduce the heat to a simmer for 20 minutes.

~~~~~

58. CUSTOM COOKIES IN A JAR

- 1 cake mix, any flavor
- 1/2 c. oats, quick or old fashioned
- 1 c. chocolate chips

Optional add ins:

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 TO JAR:

To make cookies, add to mix:

- 1/2 c. oil
- 2 eggs slightly beaten

Drop dough by rounded teaspoon 2 inches apart onto ungreased cookie sheet.  
Bake at 350 degrees for 8 - 10 minutes. Cool a minute before removing from  
cookie sheet. HINT: Do not overbake. In fact they are much better  
underbaked a little and left on cookie sheet for 5 minutes before removing.

~~~~~

59. 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:

To make 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.

~~~~~

## 60. 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.

### INSTRUCTIONS 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, 1teaspoon 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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61. DOUBLE CHIP CRISPY COOKIES

- 1/2 cup white chocolate chips
- 1/2 cup crispy rice cereal
- 1 1/2 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 cup packed brown sugar
- 1/2 cup semisweet chocolate chips
- 1/2 cup rolled oats
- 1/2 cup white sugar

In a 1 quart jar, layer the ingredients in the order listed. Pack down firmly after each addition.

ATTACH A GIFT TAG WITH THE FOLLOWING INSTRUCTIONS:

To make Double Chip Crispy Cookies:

Preheat the oven to 350 degrees F (175 degrees C). In a large bowl, cream 1/2 cup margarine until light and fluffy. Mix in 1 egg and 2 tablespoons water. Add the entire contents of the jar, and stir until well blended. Drop by rounded spoonfuls onto an ungreased cookie sheet. Bake for 10 to 12 minutes in preheated oven. Remove from baking sheets to cool on wire racks.

~~~~~

62. DOUBLE FUDGE BROWNIES

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"

- 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. Makes 24.

~~~~~

63. DREAMSICLE COOKIES

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 THE JAR:

To make Dreamsicle Cookies:
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: 2 1/2 dozen.

~~~~~

### 64. 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 THE 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.

~~~~~

65. 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:

To make Friendship Brownies:
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).

~~~~~



## 66. FRUITED RICE MIX

4 tb Instant Chicken Bouillon  
3 c Long-grain White Rice; uncooked  
1 tb Salt  
1 c Dried Apples; crushed  
3 tb Dried onion; minced  
1/3 c Golden Raisins  
1 1/2 tb Curry powder  
1/3 c Slivered Almonds; toasted  
Combine all ingredients, mixing well. Store in a jar.

ATTACH THE FOLLOWING RECIPE TO THE JAR:

To make Fruited rice:

In heavy 2 quart saucepan, combine 1 cup of Fruited rice mix with 2 cups of water and 2 T butter or margarine. Cover tightly. Bring to a boil. Reduce heat to medium-low. Without lifting lid, simmer 30 minutes or until water is absorbed. Yield: about 3 1/2 c. of cooked rice.

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67. GINGERBREAD BAKED IN A JAR

2 1/4 c Flour (all-purpose)
3/4 c Sugar
1 ts Baking soda
1/2 ts Baking powder
1/4 ts Salt
2 ts Ginger (ground)
1 ts Cinnamon (ground)
1/2 ts Cloves (ground)
3/4 c Margarine (softened)
3/4 c Water
1/2 c Molasses

Preheat oven to 325-degrees (NO higher). Sterilize 5 (12 oz) Ball Quilted Crystal (#14400-81400) jam/jelly canning jars, lids and rings by boiling them for 15 minutes. Remove the jars from the water and allow them to air-dry on your counter top; leave the lids and rings in the hot water until you're ready to use them. Once the jars are cool enough to handle, use a pastry brush to grease them with shortening (DO NOT use butter, margarine, PAM or Baker's Secret); set aside. In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon and cloves. Stir in margarine, water and molasses until well blended. Divide batter among the 5 jars (they should be about 1/2 full). Place jars onto a cookie sheet or

they'll tip over. Bake in preheated 325-degree oven for 35 minutes or until cake tester inserted in center comes out clean. Move the jars around in the oven while they're baking, so they'll bake evenly. Have your HOT lids ready. Using HEAVY-DUTY MITTS (the jars ARE HOT!) Take one jar at a time from the oven and place a lid on, then the ring. Tightly screw on lids--do it FAST because the lid gets REAL hot! 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. I used pinking shears to cut the cloth rounds out, otherwise some material will start to unravel. A hot glue gun is INVALUABLE--glue on dried flowers, bows, ribbons, etc.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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## 68. GINGERBREAD COOKIES

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:

To make Gingerbread Cookies:

Empty contents of jar into a large mixing bowl. Blend together well. 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. Preheat oven to 350 degrees F (175 degrees C). 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. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Decorate as desired. Makes 18 cookies.

~~~~~

69. 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 overmix. The batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15 minutes.

~~~~~

## 70. GOURMET COOKIES

1 cup all-purpose flour  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
1-1/4 cup rolled oats  
1 (5.5 ounce) milk chocolate bar  
1/2 cup white sugar  
1/2 cup brown sugar  
1/2 cup chopped nuts, your choice (optional)  
1/2 cup chocolate chips

With wire whisk, mix flour, baking powder, and baking soda. Pour into jar and pack down level with heavy object. Mix oatmeal in a blender. Grate chocolate bar and mix into the oatmeal. Pack on top of flour in jar. Add white sugar and pack down. Add brown sugar and pack down. Layer chopped nuts on top of brown sugar. Finish layering jar with chocolate chips until even with the top. Use scissors to cut a nine-inch-diameter circle from the 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:

To make Gourmet Cookies:

Preheat oven to 375 degrees F. Spoon chocolate chips and nuts into small bowl, set aside. Spoon brown and white sugar into mixing bowl, add 1/2 cup margarine or butter, cream well. Add 1 egg and 1/2 teaspoon vanilla, mix well. Pour oatmeal and flour mixture from jar into bowl, mix thoroughly. Roll into walnut-sized balls, place on slightly greased cookie sheet two inches apart. Bake for 8-10 minutes. Yield: 3 dozen.

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71. 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 THE JAR:

To make Gourmet 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.

~~~~~

72. 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!"

~~~~~

73. HAWAIIAN COOKIES

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:

To make Hawaiian Cookies:

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: 2 1/2 dozen.

~~~~~

### 74. HEARTY SOUP MIX

1 pk (14 oz) Dry Green Split Peas  
1 pk (14 oz) Alphabet Macaroni  
1 1/2 c Brown Rice  
1 pk (12 oz) Pearl Barley  
1 pk (12 oz) Lentils  
4 c Dry Minced Onion

Combine all ingredients in a large bowl. Stir to evenly distribute ingredients. Pack into 3 quart size jars. Store in a cool, dry place and use within 6 months. Shake well before using. Makes 3 gifts.

#### ATTACH THE FOLLOWING TO EACH JAR:

Hearty Soup Stock: Put 6 cups of water and 1 1/3 cups of mix in a large kettle or Dutch oven. Add 1 1/2 T salt. Bring to a boil. Cover and simmer 1 to 1 1/2 hours. Add 2 carrots, sliced, 1 or 2 stalks celery, chopped, 1 1/2 cups cabbage, shredded, 2 (15 oz) cans of tomato sauce, 1 (24 oz) can vegetable juice cocktail, and if desired 1 lb lean cooked ground beef or leftover cooked beef. Simmer 20 more minutes, until vegetables are cooked.

~~~~~  
75. HERBED RICE MIX

- 1 package (3 pounds) 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, divide into individual jars. Makes 10 cups total.

INSTRUCTIONS TO ATTACH TO EACH JAR:

To prepare one serving of Herbed 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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76. HOLIDAY BEAN SOUP MIX

- 1 Lb. Dried Black Beans
- 1 Lb. Dried Red Beans
- 1 Lb. Dried Kidney Beans
- 1 Lb. Dried Navy Beans
- 1 Lb. Dried Great Northern Beans
- 1 Lb. Dried Baby Lima Beans
- 1 Lb. Dried Large Lima Beans
- 1 Lb. Dried Pinto Beans
- 1 Lb. Dried Green Split Peas
- 1 Lb. Dried Yellow Split Peas
- 1 Lb. Dried Black-Eye Peas
- 1 Lb. Dried Green Lentils
- 1 Lb. Dried Brown Lentils

Combine beans in a very large bowl. Pour two cups of bean mix into pretty jars. ( 16-oz. jars hold two cups of bean mix.) Give with the following recipe for holiday bean soup. You could also layer the beans in the jar for prettier effect. Just put a little of each of the beans in until you fill it to the top.

ATTACH TO JAR:

"Holiday Bean Soup"

- Beans from Jar
- 1 Smoked Ham Hock
- 2 Cans ( 14.5 Oz each ) Stewed Tomatoes
- 1 Medium Onion Chopped
- 1 Clove Garlic, Minced or 1/4 teas. Liquid Garlic Spice
- 1 Bay Leaf
- 6 Cups Water
- 1/4 Cup Fresh Parsley
- 1 Tbsp. Red Wine Vinegar
- 2 teas. Salt
- 1 teas. Chili Powder
- 1 teas. Cumin Seed

Cover beans with water and soak overnight. Drain beans and place in a stockpot. Add ham hock, tomatoes, onion, garlic, bay leaf and 6 cups of water, and remaining ingredients. Bring to a boil over medium-high heat, cover & simmer 1 hour or until beans are tender. Remove bay leaf before serving. Serve warm. Makes 11 cups of soup.

~~~~~

77. 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:

To make Holiday Biscotti:

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 ungreased 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.

~~~~~

**78. HOLIDAY MUFFIN MIX**

- 5 c Flour
- 1 c Whole Wheat Flour
- 1 1/2 c Sugar
- 1 c Instant nonfat dry milk
- 1/4 c Baking powder
- 2 tsp salt
- 1 tbl cinnamon
- 1/2 ts Cloves

Lightly spoon flour into measuring cup; level off. In large bowl, combine all ingredients; blend well. Store in airtight container at room temperature or in a cool, dry place. For gift giving, measure 2 cups mix (by dipping cup into mix) and place in a small airtight jar (or measure 4 cups into a larger jar, which will give them 2 batches of muffins). Makes about 8 cups mix. HIGH ALTITUDE -- Above 3500 Feet: Decrease baking powder to 2 1/2 tablespoons.

**ATTACH THE FOLLOWING RECIPE TO EACH JAR:**

Holiday Muffins:

- 2 cups Holiday Muffin Mix
- 2/3 cup water
- 1 egg, slightly beaten
- 1/4 cup oil

Heat oven to 400 deg. Grease bottoms only of 12 muffin cups or line with paper baking cups. In medium bowl, place muffin mix. Add water, egg and oil;

stir until dry ingredients are just moistened. DO NOT OVER MIX. Fill prepared muffin cups approximately 1/2 full. Bake at 400 deg. for 10 to 15 minutes or until toothpick inserted in center comes out clean. Immediately remove from pan. Serve warm. Makes 12 muffins.

TIP: 1/2 cup miniature chocolate chips or 1/2 cup pecan pieces can be added to batter.

HIGH ALTITUDE -- Above 3500 Feet: Bake at 425 deg. for 10 to 15 minutes.

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79. 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:

To make one serving of Hot Chocolate:
Place 4 tablespoons of Hot Chocolate Mix into a mug. Pour in 8 ounces of boiling water. Stir until the Chocolate mix is dissolved. Garnish with marshmallows or whipped cream.

~~~~~

### 80. HOT PEPPER JELLY

1 cup bell peppers, seeded & chopped  
1/3 cup jalapeno peppers, seeded & chopped  
1 1/2 cup cider vinegar  
6 cup sugar  
5 drops green food coloring  
1 bottle or pkg of pectin

Place both peppers in a blender container with 1 cup of vinegar, blend smooth. Pour into a large, heavy-bottomed pan. Rinse blender container with the remaining vinegar & add to pan. Follow directions included with the pectin product regarding when to add sugar & pectin. With liquid pectin, you stir in the sugar; bring mixture to a boil that can not be stirred down over medium-high heat. Remove from heat and let stand 5 min. Skim foam from top

of mixture & discard. Stir in liquid pectin & food coloring. Immediately pour jelly into containers. Seal or refrigerate until used. Give as a gift with crackers and cream cheese or cheddar cheese. Note: To make jelly hotter, blend jalapeno seeds with the peppers.

~~~~~

81. 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:

To make Hush Puppies:

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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#### 82. INSTANT CAPPUCINO 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 THE JAR:

To make Cappucino:

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

~~~~~  
83. 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 sauce pan 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 sauteed mushrooms, almonds and celery.

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84. 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.



### 85. JELLO COOKIES

This makes beautiful little pastel colored cookies. This makes about 4 cups  
mix, enough to fill a quart sized jar.

Mix well in big bowl with wire whisk:

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

To give as a gift, place the lid on the jar and cut a piece of fabric in a  
circle which 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:

To make Jello 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.



## 86. KAHLUA BROWNIES BAKED IN A JAR

1 c. flour  
1 c. sugar  
1/2 tsp. baking soda  
1/4 tsp cinnamon  
1/3 c. butter  
1/4 c. water  
3 tbs. unsweetened cocoa powder  
1/4 c. buttermilk  
1 egg, beaten  
1/2 tsp. vanilla extract  
1/4 c. walnuts finely chopped (optinal)  
2 straight sided pint canning jars, greased

In a small bowl stir together flour, sugar, baking soda, & cinnamon set aside. In a saucepan combine butter, cocoa powder & water. Heat and stir until butter is melted & mixture is well blended. Remove from heat; stir in flour mixture. Add buttermilk, egg & vanilla; beat by hand until smooth. Stir in nuts.

Divide equally among the two jars. Place jars on a cookie sheet. Bake for 35 to 40 minutes in a preheated 325 degree oven. Heat up 2oz of Kahlua liquor. When brownies are done remove one at a time; pour 1 oz. of the Kahlua on top and put on lid and ring. Jars will seal as they cool.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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87. KRISPY COOKIES

3/4 cup sugar
1 cup oatmeal
1 cup M&M's
3/4 cup brown sugar, firmly packed
2 cups flour
1 tsp. baking powder
1/2 tsp. soda
Rice Krispies to fill jar
(4 1/2 cups go into the jar before the Rice Krispies)

Layer the above ingredients in a 1 qt. wide-mouth jar... a canning funnel works great! Pack very firmly.

ATTACH THE FOLLOWING GIFT TAG TO THE JAR:

To make Krispy Cookies:

Place the contents of the cookie mix jar into a bowl and add 1 egg and 1 stick of butter or margarine. Mix well with a spoon. Drop, by the spoonful, onto a lightly greased cookie sheet. Bake at 350° F for 10-12 minutes.

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88. 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 to Add:

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

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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89. 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 an airtight jar.

ATTACH THIS TO THE JAR:

"Lemon Pepper Seasoning Mix"

Use to make Grilled Lemon Chicken:

- 1/4 cup fresh lemon juice
- 1/4 cup extra virgin olive oil
- 2 tsp. of this 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. Serves 4.

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### 90. 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 jar or container.



ATTACH THIS TO THE JAR:

"Lemon Poppy-Seed Cake"

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. Serves 8.

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.

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91. LOVE SOUP RECIPE

Layer the following ingredients in a 1 quart mason jar and attach the "love note."

1 box of Lipton onion soup (use both packet)
1/2 c split dried peas
1/2 c Alphabet macaroni
1/2 c shell macaroni
1/2 c colored macaroni
1/4 c lentils

NOTE TO ATTACH:

When you feel you are too busy
and a meal you need to fix,
Get out a kettle, 7 cups of water,
1/2 pound of hamburger, and this mix.

Let it cook and simmer slowly,
While you have your things to do,
And when you sit to eat it,
Remember... We love you!!

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92. M&M's COOKIES

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:

To make M&M's Cookies:  
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: 2 1/2 dozen.

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93. MAGIC COOKIE BARS

Layer these ingredients in a clean glass container in order given:

1 cup pecans, coarsely chopped
1-3 1/2 ounce bag flaked coconut (1 1/3 cups)
1-6 ounce package real chocolate chips
1 1/2 cups graham cracker crumbs (wrap in plastic wrap if desired, so it will be easier to separate when making the cookies)

ATTACH RECIPE CARD TO CONTAINER:

"Magic Cookie Bars"

- 1/2 cup butter (1 stick, melted)
- 1-14 ounce can condensed milk
- Magic Cookie Bar Mix

Preheat oven to 350 degrees F (325 degrees for glass dish). In a 13"x9" baking pan, melt butter in the oven. Sprinkle graham cracker crumbs over the butter. Pour the condensed milk evenly over the crumbs. Top evenly with the remaining ingredients; press down firmly. Bake 30 minutes or until lightly browned.



94. MALTED HOT COCOA MIX

- 25.6 ounce package nonfat dry milk powder
- 6 cups miniature marshmallows
- 16 ounce container instant chocolate milk mix (like Nestle's Quik)
- 13 ounce jar malted milk powder
- 1 cup sifted confectioners sugar
- 6 ounce jar non-dairy creamer (powdered)
- 1/2 tsp. salt

In large bowl, combine all ingredients and stir until well blended. Store in airtight jars or containers. Keep in a cool place. Makes about 20 cups.

ATTACH GIFT TAG TO EACH JAR:

To make Malted Hot Cocoa:
Pour 6 ounces of hot water over 1/3 cup cocoa mix in mug; stir until well blended.



95. 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 jar or container.

ATTACH THIS TO THE JAR:

"Mexican Fiesta Dip"

- 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. Makes 2 cups.



96. 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 jar or container.

ATTACH THIS TO THE JAR:

To make Mexican Hot Chocolate:

Heat 3 cups water to boiling and add the Mexican Hot Chocolate Mix to taste. Stir with a whisk until the mixture is smooth. Garnish with cinnamon sticks. 6 servings. For a frothier hot chocolate, mix in a blender.



97. MEXICAN RICE MIX

- 4 c Raw Long Grain Rice
- 4 ts Salt
- 1 ts Dried Basil
- 1/2 c Green Pepper Flakes
- 5 ts Parsley Flakes

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

ATTACH THE FOLLOWING INSTRUCTIONS TO EACH JAR:

Mexican Rice: Combine contents of jar, 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.



98. MOCHA RUM BALLS MIX

- 2 cups crushed vanilla wafers
- 1 1/4 to 1 1/2 cups icing sugar
- 1 cup finely chopped almonds
- 2 Tbsp cocoa powder
- 1 1/2 tsp instant coffee crystals
- 1/2 tsp cinnamon, optional

Layer ingredients into a 1 quart jar, tamping down layers to eliminate air gaps.

ATTACH THE FOLLOWING GIFT TAG:

To make Mocha Rum Balls:
Place contents of jar into a bowl. Add 4 to 5 tablespoons rum, espresso, and/or coffee. Form into small balls. Roll in icing sugar. Place on a cookie sheet to dry. Store in airtight container.



99. MOLASSES COOKIES

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 jar or container.

ATTACH THIS TO THE JAR:

"Molasses 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 ungreased cookie sheets. Bake for 9 to 11 minutes. Cool on wire racks. Makes 4 dozen cookies.

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## 100. MULLED WINE MIX

3/4 cup firmly packed brown sugar  
2 teaspoons cinnamon  
1 teaspoon ground cloves  
1/2 teaspoon lemon peel  
1/2 teaspoon orange peel  
1 teaspoon allspice  
1/2 teaspoon nutmeg

Combine all ingredients in a small bowl. Place in an airtight container and give with the recipe for Mulled Wine. Yields about 3/4 cup of mix.

ATTACH THIS RECIPE TO JAR:

To make Mulled Wine:

Combine ¼ cup mix with 1 cup red wine and ¼ cup water. Bring to a boil over medium heat; reduce heat and simmer 5 minutes. Yields 1 serving.



101. MUNCHY CRUNCHY COOKIE MIX

- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup white sugar
- 3/4 cup brown sugar
- 1 cup corn flakes cereal
- 3/4 cup semisweet chocolate chips
- 2 tablespoons flaked coconut
- 1 cup rolled oats

In a 1 liter jar, mix flour, baking powder, baking soda, and salt. Pack down, and add the remaining ingredients in the following order: sugar, brown sugar, corn flakes cereal, coconut, chocolate chips, oatmeal. Pack down jar after each ingredient.

DECORATE JAR AND ATTACH A LABEL THAT SAYS:

To make Munchy Crunchy Cookies:

Preheat oven to 350 degrees F (175 degrees C). In a large bowl stir together 1/2 cup melted butter, 1 egg, and 1/4 teaspoon of vanilla. Add entire contents of the jar and mix well. Roll dough into 2 inch balls, place on a cookie sheet, and bake in the preheated oven for 10 to 12 minutes. Makes 30 cookies.



## 102. OATMEAL COOKIES

3 cups rolled oats  
1 cup brown sugar  
1 cup all-purpose flour  
1/3 cup white sugar  
1 teaspoon baking soda  
1 teaspoon ground cinnamon

In a 1 quart jar, layer the ingredients in the following order: half of the oats, half of the brown sugar, flour. Mix together the sugar, baking soda and cinnamon, put on top of flour, then remaining brown sugar and remaining oats. Screw on the lid.

ATTACH A GIFT TAG WITH THE FOLLOWING INSTRUCTIONS:

To make Oatmeal Cookies:

Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a large bowl, beat 1 1/4 cups of butter with 1 egg and 1 teaspoon of vanilla until fluffy. Stir in the contents of the jar. Drop cookies by rounded tablespoons 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Cool on cookie sheets for 1 minute before removing to wire racks to cool completely.

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103. OATMEAL FRUIT COOKIES

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:

To make Oatmeal Fruit Cookies

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



104. OATMEAL RAISIN SPICE COOKIES

- 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:

To make Oatmeal Raisin Spice Cookies:

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.



105. OLD FASHIONED SUGAR COOKIES

3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/8 teaspoon salt
1 1/2 cups white sugar

In a medium bowl, stir together the flour, baking powder, baking soda and salt; set aside. In a 1 quart large mouth jar, layer the sugar on the bottom and the flour mixture on top.

ATTACH A TAG WITH THE FOLLOWING INSTRUCTIONS:

To make Old Fashioned Sugar Cookies:

Empty the contents of the jar into a large bowl. Cut in 1 cup of softened butter until the mixture is crumbly. In a separate bowl, beat 2 eggs, 1 teaspoon vanilla and 1/2 teaspoon of lemon extract until light and fluffy. Pour into the dry ingredients and mix until well blended. Cover bowl and chill for 1 hour. Preheat oven to 350 degrees F (175 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets. Bake for 10 to 12 minutes in the preheated oven, until edges begin to brown. You can decorate them with sugar before baking of frost after baking.

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## 106. 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.

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.

LABEL 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 oven proof 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.

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107. ORANGE COOKIES

- 1 1/2 cups brown sugar
- 1 Tbsp. dried grated orange rind
- 1 teaspoon vanilla extract
- 3 teaspoons baking powder
- 3 1/4 cups all-purpose flour

Combine flour, baking powder and orange rind - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

ADD THE FOLLOWING INSTRUCTIONS ON A GIFT CARD AND ATTACH TO JAR:

To make Orange Cookies:

Whip 1 cup of butter or shortening until light and fluffy. Add 2 eggs, 1/2 cup sour cream and 1 tsp. vanilla and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 12 minutes at 350 degrees F. You can ice these with a thin icing made of 1 cup icing sugar and enough orange juice to make the icing spreadable.

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## 108. ORANGE SLICE COOKIES

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:

To make Orange Slice Cookies:

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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109. 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 jar(s) with tight-fitting lid(s).
Makes 10 c. of mix.

ATTACH TO JAR(S):

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.

Minestrone 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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110. PANCAKE & WAFFLE MIX

- 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.

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111. PASTA SOUP MIX

1/2 cup small shell macaroni or other small pasta
1/4 cup dry lentils
1/4 cup dried chopped mushrooms (optional)
2 Tablespoons grated Parmesan cheese
1 Tablespoon minced dried onion
1 Tablespoon instant chicken bouillon granules
1 tsp. dried parsley flakes
1/2 tsp. dried oregano, crushed
Dash garlic powder
Layer the ingredients in a jar.

ATTACH THE FOLLOWING GIFT TAG TO THE JAR:

Pasta Soup: Combine contents of jar with 3 cups water in a 2-quart saucepan. Bring to boiling; reduce heat. Cover and simmer 40 minutes, or until lentils are tender, stirring occasionally. Makes 3 side dish servings.

Pea Soup: Combine contents of jar with 3-1/2 cups water. Bring to boiling; reduce heat. Cover and simmer 35 minutes or until lentils are tender, stirring occasionally. Stir in 3 oz. frozen pea pods, halved crosswise and 2 tsps. soy sauce. Cover and cook 2-3 minutes more. Garnish each serving with enoki mushrooms or regular mushrooms, sliced thin, and cilantro. Makes 3-4 appetizer servings.

Curry Chicken Soup: Combine contents of jar with 2 cups water. Bring to a boil. Reduce heat, cover and simmer 35 minutes or until lentils are tender, stirring occasionally. Add 13-oz. can evaporated milk (1-2/3 cups), 3/4 cup diced cooked chicken, and 1-1/2 to 2 tsps. curry powder. Garnish with apple slices and fresh mint leaves. Makes 3-4 main-dish servings.

Pepperoni-Vegetable Soup: Combine contents of jar with 3 cups water, 1 12-oz. can V-8 juice, and 1 cup frozen mixed vegetables. Bring to boiling; reduce heat. Cover and simmer 35 minutes or until lentils are tender, stirring occasionally. Stir in 4-6 oz. sliced pepperoni. Cover and simmer 5 minutes more. Garnish with Parmesan cheese.

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112. PEANUT BUTTER COOKIES #1

- 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:

To make Peanut Butter Cookies:

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.



113. PEANUT BUTTER COOKIES #2

- 1 cup packed brown sugar
- 1 1/2 cups confectioners' sugar
- 3/4 cup unsweetened cocoa powder
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

In a separate bowl, mix together the flour, baking powder and salt. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

ATTACH THIS GIFT TAG TO THE JAR:

To make Peanut Butter Cookies:

1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 1/2 cup butter or margarine, softened at room temperature. **DO NOT USE DIET MARGARINE.** Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla.

3. Mix until completely blended. You will need to use your hands to finish mixing.
4. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. DO NOT USE WAXED PAPER. Press balls down with a fork.
5. Bake at 350 degrees F (175 degrees C) for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

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114. PEANUT BUTTER AND CHOCOLATE COOKIES

- 3/4 cup sugar
- 1/2 cup brown sugar
- 1 3/4 cups flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 cup peanut butter chips*
- 1/2 cup chocolate chips*

*or you can use 8 peanut butter cups, cut into pieces

Mix together the flour, baking powder and baking soda in a medium bowl. Set aside. Layer ingredients in order given in a one quart canning jar. Press each layer into place. It will be a tight.

ATTACH THESE DIRECTIONS TO JAR:

To make Peanut Butter and Chocolate Cookies:
Sift out the chips and set aside. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter or margarine, softened at room temperature. Add in 1 egg, slightly beaten, and 1 teaspoon vanilla. Mix until completely blended. Mix in chips or peanut butter cups. Shape into walnut sized balls. Place 2 inches apart on greased cookie sheets. Bake at 375 degrees F for 12 to 14 minutes until edges are lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2 1/2 dozen cookies.

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## 115. 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.

**WARNING:** Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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116. 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.



117. POTATO CHIP COOKIES

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:

To make Potato Chip Cookies:

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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## 118. 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 make Potato Soup:

Place 1/2 cup mix in soup bowl and add 1 cup boiling water. Stir until smooth.

### 119. PRALINE SYRUP

Pair up a jar of this delicious syrup with one of the Pancake Gift Jars for a special treat!

2 cups dark corn syrup  
1/3 cup dark brown sugar  
1/2 cup water  
1 cup pecan pieces  
1/2 teaspoon vanilla

Combine syrup, sugar, and water in a saucepan over medium heat. Bring to a boil; boil for 1 minute. Remove from heat; stir in pecans and vanilla. Pour into hot pint-sized jars, leaving 1/4 inch head space. Adjust caps. Process 10 minutes in a boiling water bath. Makes about 4 pints.

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120. PUMPKIN SPICE BREAD BAKED IN A JAR

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 (makes it poofy on top), then a piece of cloth (about 3" larger than the lid) on top and screw the ring back on.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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## 121. RAISIN CRUNCH COOKIES

- 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:

To make Raisin Crunch Cookies:  
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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122. 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.

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.

LABEL AS FOLLOWS:

"Ranch Dressing"

- 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. Makes 1 cup.

"Ranch Dip"

- 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. Makes 2 cups.

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### 123. RED BEANS & RICE MIX

#### Seasonings:

- 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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124. RED VELVET CAKE BAKED IN A JAR

2/3 c. mayonnaise
3 c. white sugar
3 eggs
1 tbsp. vanilla
2 c. applesauce, unsweetened
3 c. white flour
2/3 c. unsweetened cocoa powder
1 tsp. baking soda
1/2 tsp baking powder
1/8 tsp. salt
2 tsp. red food coloring

Prepare jars as any other cake in a jar. Beat together mayonnaise and half of sugar until fluffy. Add eggs, remaining sugar, vanilla, food coloring and applesauce. Sift together dry ingredients and add to applesauce mixture a little at a time: beat well after each addition. Pour one cup of batter in each jar and carefully remove any batter from the rims. Place jars in a preheated 325 degree oven and bake for 40 minutes. While cakes are baking heat jar lids until ready to use. Remove cakes from oven one at a time clean rims add lid and bands. Jars will seal as they cool. Makes 8 pint jars.

WARNING: Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.

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#### 125. REESE'S PEANUT BUTTER CUP COOKIES

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:

To make Reese's Peanut Butter Cup Cookies:

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: 2 1/2 dozen.

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126. ROCKY ROAD CRISPY BALLS

- 3/4 c sugar
- 1/2 c chopped pecans
- 1 1/4 c rice crispies
- 1 c mini marshmallow
- 1 1/4 c milk chocolate chips

Place first 4 ingredients in qt.wide mouth jar. Place chips in zipper sandwich bag. Push in jar to make fit.

ADD GIFT TAG TO JAR:

To make Rocky Road Crispy Balls:

Remove bag of chips, place in sauce pan add 1/2 stick margarine. Melt over medium heat stirring till melted. Empty remaining jar mix into bowl and stir, then add melted chips. Stir well to coat. Roll into balls and place on wax paper to set.

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## 127. 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 OUTSIDE OF THE JAR WITH THE FOLLOWING DIRECTIONS:

To make Sand Art Brownies:

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

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128. 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:

To make Sand Art Cookies:

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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129. 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"

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. Makes 16 pieces.

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130. 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:

To make S'mores Squares:

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 350 for 15 minutes. Makes 9 to 12 bars.



131. SNICKERDOODLES

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 jar or container.

ATTACH THIS TO THE JAR:

"Snickerdoodles"

- 1 cup butter or margarine, softened
- 2 eggs
- 1 jar 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. Makes about 5 dozen cookies.



132. 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:

To make Snow Balls:

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. Makes 4 dozen.

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### 133. 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"

- 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. Serves 8 to 10.

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134. 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 jar or container.

ATTACH THIS TO THE JAR:

"Spiced Cranberry Cider Mix"

- 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. Serves 12 to 14.

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135. 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 air tight container.

ADD THIS NOTE TO CONTAINER:

To make Spiced Tea:  
Use 1-1/2 tsp. or more per cup of boiling water.

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136. 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 jar or container. Give with serving instructions.

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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137. SPLIT PEA SOUP MIX

- 2-1/2 cups green split peas (16 oz. pkg.)
- 2-1/2 cups lentils (16 oz. pkg.)
- 2-1/2 cups pearl barley (16 oz. pkg.)
- 2 cups alphabet macaroni (8 oz. pkg.)
- 1 cup dried onion flakes
- 1/2 cup celery flakes
- 1/2 cup parsley flakes
- 1-1/2 teaspoons thyme
- 1-1/2 teaspoons white pepper

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

ATTACH GIFT TAG TO JAR:

To make Split Pea Soup:

Combine 1 cup of soup mix with 4 cups of water or seasoned stock in large pan. Add 1 cup 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 teaspoon of salt if desired.

138. SUGAR-FREE OATMEAL RAISIN COOKIES

- 1 1/2 cup rolled oats
- 1 cup artificial sweetener
- 1 1/2 cup flour
- 1/2 tsp salt
- 2 tsp. baking powder
- 1 cup raisins

Layer the ingredients in a jar, packing down well between each layer.

RECIPE TO ATTACH TO THE JAR:

To make Sugar-Free Oatmeal Raisin Cookies:

Preheat oven to 350 and grease cookie sheets. Mix 2/3 cup melted butter, 4 egg whites, 1/2 cup skim milk and 1 tsp vanilla. Add to jar contents and mix well. Drop by tsp onto cookie sheet 1-2 inches apart. Bake 10-15 minutes.



### 139. 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 Sweetheart Truffles:

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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140. "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:

To make "Tangy" Cookies:

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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141. 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 air-tight jars.

ATTACH GIFT TAG TO JAR:

To make Toffee Coffee:

Place 2 - 3 teaspoons of mix in a mug and add boiling water.

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142. TORTILLA SOUP MIX

Ingredients for Jar - Size of jar: Quart:

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

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.

ATTACH THE FOLLOWING RECIPE TO JAR:

To make Tortilla Soup:

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

Makes 12 cups soup.

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#### 143. TRAIL COOKIES

- 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:

To make Trail Cookies:

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: 2 1/2 dozen.

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144. TURKEY OR CHICKEN NOODLE SOUP MIX

- 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 jar or container.

ATTACH THIS TO THE JAR:

"Turkey or Chicken Noodle Soup"

This is a great way to use up leftover turkey or chicken!

- 1 jar soup mix
- 8 cups water
- 2 carrots, diced
- 2 stalks celery, diced
- 1/4 cup minced onion
- 3 cups cooked diced turkey or chicken

Combine the 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 or chicken and simmer an additional 5 minutes.

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#### 145. VEGETARIAN BLACK BEAN CHILI MIX

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

Combine spices in a small 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)

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

LABEL AS FOLLOWS:

To make Vegetarian Black Bean Chili:

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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146. 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:

To make Walnut Chocolate Chip Muffins:

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.



147. WHITE CHOCOLATE MACADAMIA COOKIES

- 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:

To make White Chocolate Macadamia Cookies:
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.



148. WHITE CHRISTMAS BARS

- 1/2 cup vanilla milk chips
- 1/2 cup sliced almonds, toasted and cooled completely
- 1/2 cup packed light brown sugar
- 1 cup buttermilk biscuit and baking mix
- 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 vanilla chips. If there is any space left after adding the last ingredient, add more vanilla chips or almonds 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 almonds, place in 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 White Christmas Bars:

Empty contents of jar into medium bowl. Stir in 1/2 cup (1 stick) butter or margarine, melted; 1 large egg; and 1 teaspoon almond extract. 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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#### 149. 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:

To make 2 servings of White Hot Chocolate:

In a small saucepan, heat 1 1/2 cups milk until bubbles form around the outside. Add 1/4 cup White Hot Chocolate Mix and whisk until the chocolate is melted. Continue to whisk until the mixture is hot. Pour into mugs.



#### 150. WILD WEST BARBECUE SAUCE

- 1 medium onion, grated or finely chopped
- 4 C. pressed apple cider (not pasteurized apple juice)
- 1/2 C. cider vinegar
- 1/2 C. firmly packed dark brown sugar
- 1 T. whole mustard seed
- 1 tsp. celery salt or celery seed
- 1 T. Worcestershire sauce
- 1 T. liquid smoke
- 2 (12 oz.) bottles chili sauce
- Hot pepper sauce, to taste (optional)

Bring all ingredients to boil in a large saucepan. Reduce heat and simmer until sauce is thickened and volume is halved. Pour hot sauce into two 1-pint sterilized jars. Seal with 2-piece sterilized lids. Water-bath process for 10 minutes. Remove with tongs. Cool. Decorate with Baster Brush Wrap.

Baster Brush Wrap:

- 1 (12-inch) length 1/4-inch wide red grosgrain ribbon
- 1 small baster brush

Center gingham squares on jar lid. Slip rubber band over fabric, gathering in around the rim of jar. Tightly tie ribbon around jar lid. Tie ribbon streamers in bow around handle of basting brush. Remove rubber bands.





## 151. 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 of that and screw the ring back on.

Decorate as desired.

**WARNING:** Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.