

# More Gifts in a Jar!

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I always have lots of requests for recipes that can be used for holiday gift giving. In this modern day world where we seem to be running when our feet hit the floor each morning, it is always nice to receive a gift which has that hand-made touch. It is equally nice to be able to give these kinds of gifts without having to give up several nights sleep in order to create them! The following recipe can be made up in just a few minutes without needing to do any more preparation than to be certain that the ingredients are on hand, and that you have a quart sized jar (or a zip-baggie) to place it in. If you are in need of quart jars, I suggest washing and saving quart sized mayonnaise or pickle jars when you have finished using the contents. These jars are the perfect size, and as with many recycled containers, the price is right!

## Gourmet Cookie Mix in a Jar

1 cup all-purpose flour  
1/2 tsp. Baking Powder  
1/2 tsp. Baking Soda  
1-1/4 cups 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, 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 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:

### \*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 size balls, place on slightly greased cookie sheet 2 inches apart. Bake for 8 to 10 min.

Yield: 3 dozen

You will want to make this gift within a couple weeks of when you plan to give it to someone, as it will stay fresh for only 10 - 12 weeks after you have put it together.