

60 GIFT MIXES IN-A-JAR RECIPES!



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51. PUMPKIN CAKE IN A JAR
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54. SUGAR COOKIES IN A JAR
55. TRAIL MIX COOKIE MIX
56. TRIPLE CHOCOLATE CHIP COOKIE MIX
57. VANILLA PUDDING MIX
58. WHITE CHOCOLATE MACADAMIA NUT COOKIE MIX
59. WHITE FRUIT CAKE IN A JAR
60. ZUCCHINI BREAD IN A JAR

1. CHAI TEA

6 WHOLE CLOVES
1 8" CINNAMON STICK OR 1/2 TSP. GROUND CINNAMON
6 CARDAMOM SEEDS
4 WHOLE ALLSPICE OR 1/4 TSP. GROUND ALLSPICE
1/2 TSP. GROUND GINGER
4 WHOLE BLACK PEPPERCORNS
1 BAY LEAF
4 ROUNDED TSP. LOOSE DARJEELING TEA (OR OTHER BLACK TEA)
6 CUPS WATER
2 CUPS MILK
3 TBSP. HONEY

MIX TOGETHER ALL DRY INGREDIENTS AND STORE TIGHTLY SEALED.

TO MAKE A POT OF CHAI TEA:

MIX THE CHAI TEA MIX IN A MEDIUM SAUCEPAN WITH THE 6 CUPS OF WATER AND BRING TO A BOIL. ALLOW THE MIXTURE TO BOIL FOR 5 MINUTES. ADD THE 2 CUPS OF MILK AND BRING TO A GENTLE SIMMER, DO NOT BOIL. ALLOW THE MIXTURE TO SIMMER UNTIL IT REACHES THE DESIRED STRENGTH, EVEN OVER AN HOUR. ADD HONEY AND STIR TO DISSOLVE. STRAIN TEA AND SERVE IMMEDIATELY. YIELD: 6 SERVINGS.

2. FRUIT & SPICE TEA

THIS FLAVORFUL TEA IS GOOD HOT OR COLD.

1 JAR ORANGE BREAKFAST DRINK (TANG), 15 OZ SIZE
1 CUP GRANULATED SUGAR
1-CUP INSTANT TEA POWDER (UNSWEETENED)
1/2-CUP LEMONADE POWDER (SWEETENED)
1 PACKET UNSWEETENED CHERRY KOOL-AID
2 TSP. CINNAMON
1 TSP. NUTMEG

MIX TOGETHER ALL INGREDIENTS WELL. STORE TIGHTLY SEALED. TO SERVE, STIR 2 TSP. TO 2 TBSP. (DEPENDING ON SIZE OF CUP AND YOUR TASTE) OF TEA MIX INTO HOT OR COLD WATER.

3. MULLING SPICES MIX

USE THIS TO MAKE MULLED CIDER OR WINE. A SMALL BAG OF MULLING SPICES ATTACHED TO A BOTTLE OF WINE OR JUG OF CIDER MAKES A NICE HOLIDAY HOSTESS GIFT.

3 BOXES (1 OUNCE EACH) CINNAMON STICKS
6 WHOLE NUTMEGS (1 OUNCE)
1/3 CUP CHOPPED DRIED ORANGE PEEL
1/3 CUP CHOPPED DRIED LEMON PEEL
1/4 CUP WHOLE ALLSPICE
1/4 CUP WHOLE CLOVES
2 TBSP. FINELY CHOPPED, CRYSTALLIZED GINGER

PUT CINNAMON STICKS AND NUTMEGS IN A HEAVY PLASTIC BAG AND CRUSH WITH A ROLLING PIN, Mallet, OR A SMALL HEAVY SKILLET UNTIL BROKEN IN SMALL PIECES. MIX WITH REMAINING INGREDIENTS. STORE IN AN AIRTIGHT CONTAINER. YIELD: ENOUGH SPICES FOR 14 BATCHES OF MULLED WINE OR CIDER.

TO MULL WINE:

STIR 1/2-CUP WATER AND 1/3 CUP SUGAR IN A 1 1/2 TO 2-QUART PAN OVER MEDIUM HEAT UNTIL SUGAR DISSOLVES. ADD A 750-ML BOTTLE OF WINE (3 1/4 CUPS). PLACE THREE GENEROUS TBSP. OF MULLING SPICES IN A TEA BALL OR MUSLIN OR CHEESECLOTH BAG AND ADD TO PAN. REDUCE HEAT TO LOW, COVER AND HEAT VERY GENTLY UNTIL MIXTURE IS VERY HOT BUT NOT BOILING, ABOUT 20 MINUTES. DISCARD SPICES.

TO MULL CIDER:

PLACE 3 GENEROUS TBSP. OF MULLING SPICES IN A TEA BALL OR MUSLIN OR CHEESECLOTH BAG. ADD TO A HALF-GALLON (8 CUPS) APPLE CIDER IN A 2 1/2 TO 3-QUART PAN. BRING TO A BOIL; REDUCE HEAT, COVER, AND SIMMER 30 TO 35 MINUTES. DISCARD SPICES.

4. RUSSIAN TEA

1 CUP INSTANT TEA MIX (UNSWEETENED AND NO LEMON)
2 CUPS DRY ORANGE BREAKFAST DRINK POWDER (TANG)
1 PACKAGE UNSWEETENED LEMONADE MIX (TO MAKE 2 QUARTS)
1 CUP SUGAR
1 TSP. GROUND CINNAMON
1/2 TSP. GROUND CLOVES

MIX TOGETHER ALL INGREDIENTS WELL. STORE TIGHTLY SEALED. TO SERVE, STIR 2 TSP. TO 2 TBSP. (DEPENDING ON SIZE OF CUP AND YOUR TASTE) OF TEA MIX INTO HOT WATER.

5. TROPICAL TEA

1 JAR (15 OZ.) INSTANT ORANGE BREAKFAST DRINK MIX
1 C. SUGAR
1 C. UNSWEETENED INSTANT TEA POWDER
1/2 C. PRESWEETENED LEMONADE-FLAVORED SOFT DRINK MIX
1 TSP. EACH IMITATION PINEAPPLE EXTRACT AND IMITATION COCONUT EXTRACT

IN A BLENDER OR FOOD PROCESSOR, COMBINE ALL INGREDIENTS. MAKES ABOUT 4 1/4 CUPS OF TEA MIX. GIVE WITH SERVING SUGGESTIONS. TO SERVE: STIR A ROUNDED TABLESPOONFUL OF MIX INTO 6 OZ. OF HOT WATER.

6. BEEF VEGETABLE BARLEY SOUP MIX

3 CUP PEARL BARLEY
3 TSP. DRIED WHOLE BASIL
3 CUP DRIED SPLIT PEAS
1 1/2 TSP. DRIED WHOLE OREGANO
12 TBSP. BEEF BOUILLON GRANULES
6 BAY LEAVES
1 1/2 TSP. GROUND BLACK PEPPER

MIX THE SPICES AND SEPARATE INTO 6 PORTIONS. ADD 2 TBSP. OF BOUILLON TO EACH PORTION. DO THE SAME WITH THE BEANS AND BARLEY. MIX SPICES AND BEANS AND PUT INTO DECORATED JARS OR BAGS FOR GIFTS. ATTACH A GIFT TAG TO YOU JAR, 1 PACKAGE BEEF VEGETABLE AND BARLEY SOUP MIX WITH THESE INSTRUCTIONS:

BEEF VEGETABLE AND BARLEY SOUP

*2 TBSP. VEGETABLE OIL
1 POUND BEEF STEW MEAT - 1-INCH CHUNKS
6 CUPS WATER
1 PACKAGE BEEF VEGETABLE AND BARLEY SOUP MIX
3 CARROTS - CHOPPED
3 CELERY STALKS- CHOPPED 3- 4 POTATOES = CHOPPED*

IN A LARGE STOCKPOT, HEAT THE OIL AND ADD THE MEAT CUBES. SAUTÉ UNTIL THE MEAT IS BROWNED ON ALL SIDES. ADD THE WATER, AND SOUP MIX. BRING TO A BOIL, AND REDUCE HEAT. COVER AND SIMMER FOR 45 MINUTES. STIR IN THE CELERY, CARROTS AND POTATOES. COVER AND SIMMER FOR 1 HOUR. THROW AWAY THE BAY LEAF.

7. CONFETTI BEAN SOUP

MATERIALS AND SUPPLIES:

- 12 WIDE-MOUTH PINT (2-CUP) CANNING JARS WITH LID AND RINGS
- 14 POUNDS ASSORTED DRIED PEAS, BEANS AND LENTILS (AT LEAST 8 DIFFERENT VARIETIES):
 - PINK BEANS
 - BLACK BEANS
 - BABY LIMA BEANS
 - LENTILS
 - RED LENTILS
 - BLACK-EYED PEAS
 - RED KIDNEY BEANS
 - PINTO BEANS
 - SPLIT PEAS
 - GREAT NORTHERN BEANS
 - SMALL RED BEANS
 - WHITE BEANS
- 12 ITALIAN-FLAVOR BOUILLON CUBES (SUBSTITUTE BEEF-FLAVOR IF YOU CANNOT FIND ITALIAN-FLAVOR CUBES!)
- 12 BAY LEAVES
- 1/2 YARD PRINT COTTON FABRIC
- 1 ROUND (6 YARDS) CRAFT RIBBON
- 2 PIECES CARDSTOCK (FOR TAGS)

WASH, RINSE AND DRY CANNING JARS. LAYER BEANS IN JARS. ADD 1/4-CUP OF EACH TYPE OF BEAN TO THE JARS, LAYERING THE BEANS. CHOOSE THE MOST COLORFUL BEAN FOR THE BOTTOM LAYERS OF THE JAR. ADD EIGHT 1/4-CUP LAYERS TO EACH JAR. PLACE 1 BAY LEAF AND ONE BOUILLON CUBE ON TOP OF THE BEANS IN EACH JAR. SEAL EACH JAR USING LIDS AND RINGS. CUT TWELVE 7-INCH CIRCLES FROM COTTON FABRIC. TOP EACH JAR WITH FABRIC CIRCLE, AND TIE WITH RIBBON. PRINT TWO COPIES OF GIFT TAG WITH RECIPE INSTRUCTIONS. CUT GIFT TAGS APART AND ATTACH TO RIBBON. MAKES 12 GIFT JARS.

RECIPE INSTRUCTIONS (INCLUDE ON GIFT TAG):

SET ASIDE BOUILLON CUBE AND BAY LEAF AND CHOOSE METHOD TO SOAK BEANS.

QUICK SOAK: RINSE AND SORT BEANS IN A LARGE POT. ADD 6-8 CUPS OF HOT WATER. BRING TO A RAPID BOIL, AND BOIL FOR 2 MINUTES. REMOVE FROM HEAT.

COVER AND LET STAND FOR 1 HOUR. DRAIN SOAK WATER AND RINSE BEANS.

OVERNIGHT SOAK: RINSE AND SORT BEANS IN A LARGE POT. ADD 6-8 CUPS COLD WATER. LET STAND OVERNIGHT, OR AT LEAST 6 TO 8 HOURS. DRAIN SOAK WATER AND RINSE BEANS.

TO COOK: PLACE BEANS IN A LARGE POT.

ADD: 6 CUPS WATER

1 CAN (14 OZ.) CHOPPED TOMATOES IN JUICE

1 BAY LEAF

BOUILLON CUBE

SIMMER GENTLY UNTIL BEANS ARE TENDER, ABOUT 2 HOURS.

SEASON TO TASTE WITH SALT AND PEPPER.

8. HEARTY BEAN SOUP

1/4 CUP DRIED GARBANZO BEANS
1/4 CUP DRIED NAVY BEANS OR LIMA BEANS
1/4 CUP DRIED RED KIDNEY BEANS OR PINTO BEANS
1/4 CUP DRIED WHOLE OR SPLIT PEAS
3 TBSP. MINCED DRIED ONION
2 TBSP. WHOLE WHEAT BERRIES (OPTIONAL)
2 TBSP. PEARL BARLEY
2 TBSP. DRIED CELERY FLAKES
2 TSP. INSTANT BEEF BOUILLON GRANULES
1/2 TSP. DRIED BASIL, CRUSHED
1 BAY LEAF
DASH SALT

COMBINE ALL INGREDIENTS IN A PLASTIC BAG OR LAYER IN AN AIRTIGHT CONTAINER. STORE, TIGHTLY SEALED, UNTIL NEEDED. ADD THE FOLLOWING RECIPES WHEN GIVING THE GIFT:

BASIC HEARTY BEAN SOUP: COMBINE CONTENTS OF PACKAGE WITH 7 CUPS WATER IN A 3-QUART SAUCEPAN. BRING TO BOILING; REDUCE HEAT. COVER AND SIMMER 2 MINUTES. REMOVE FROM HEAT, COVER, AND LET STAND 1 HOUR. (OR SOAK BEAN MIXTURE IN THE WATER OVERNIGHT IN A COVERED PAN.) DO NOT DRAIN. BRING BEANS AND LIQUID TO BOILING, REDUCE HEAT. COVER AND SIMMER 1-1/2 TO 2 HOURS OR UNTIL BEANS ARE TENDER. REMOVE BAY LEAF. SEASON TO TASTE. MAKES 6-8 SIDE DISH SERVINGS.

MEATY BEAN SOUP: FOLLOW BASIC RECIPE THROUGH THE SOAKING STEP. ADD 1 3/4-1 POUND SMOKED PORK HOCK OR BEEF SHANK CROSSCUTS. BRING TO BOILING; REDUCE HEAT. COVER AND SIMMER 1 HOUR FOR PORK HOCKS OR 1-1/2 HOUR FOR BEEF SHANKS. REMOVE MEAT, CHOP COARSELY AND RETURN TO SOUP. REMOVE BAY LEAF. ADD 1 16-OZ. CAN TOMATOES, CUT UP AND UNDRAINED. ADD ONE MEDIUM CARROT, CHOPPED. COVER AND SIMMER FOR 30 MORE MINUTES. SEASON TO TASTE. MAKES 4-6 SERVINGS.

SPICY BEAN POT: FOLLOW BASIC RECIPE BUT REDUCE WATER TO 5-1/2 CUPS. REMOVE BAY LEAF. BROWN 1/2 POUND GROUND BEEF AND DRAIN OFF FAT. ADD 1-TSP. CHILI POWDER AND COOK 1 MINUTE. ADD TO BEAN SOUP ALONG WITH 1 10-OZ. CAN ROTEL. HEAT THROUGH, STIRRING OCCASIONALLY. SEASON TO TASTE. SERVE IN TORTILLA BOWLS OR WITH CORN CHIPS. GARNISH WITH JALAPENOS, IF DESIRED. MAKES 6-8 MAIN-DISH SERVINGS.

CHEESY BEAN SOUP: FOLLOW BASIC RECIPE THROUGH THE SOAKING STEP, EXCEPT REDUCE WATER TO 4 CUPS. REMOVE BAY LEAF. MASH BEANS SLIGHTLY. ADD 2 CUPS MILK AND 1 6-OZ. LINK CHEESE FOOD OR SMOKED CHEESE FOOD. COOK AND STIR UNTIL BEANS ARE SOFT. MAKES 4-6 MAIN DISH SERVINGS.

9. MEAT & POTATOES CASSEROLE IN A JAR

3 CUPS DEHYDRATED POTATOES
1/3 CUP NONFAT DRY MILK
1 PKG. (6 TBSP.) SAUCE MIX
1/4 TSP. BLACK PEPPER
1/2 TSP. SALT
1 TSP. BEEF BOUILLON GRANULES

PLACE ABOVE INGREDIENTS INTO A QUART JAR, PLACING MILK, SAUCE MIX, PEPPER, SALT & BOUILLON GRANULES INTO A SMALL ZIP BAGGIE, WHICH WILL BE PLACED ON TOP OF POTATOES IN THE JAR. PLACE LID ON JAR & STORE IN A COOL DRY PLACE UNTIL READY TO USE. ATTACH THE FOLLOWING INSTRUCTIONS FOR LATER USE, OR FOR GIFT GIVING

SKILLET MEAT & POTATOES CASSEROLE

*BROWN 1 POUND OF GROUND BEEF IN A SKILLET, AND DRAIN OFF EXCESS FAT. STIR IN 2 3/4 CUPS WATER AND THE INGREDIENTS FROM THE JAR. HEAT TO BOILING, REDUCE HEAT, COVER AND SIMMER STIRRING NOW AND THEN, FOR ABOUT 25 MINUTES OR UNTIL THE POTATOES ARE TENDER.
YIELD: 4 ONE-CUP SERVINGS*

10. ONION SOUP 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 MASON JAR AND STORE IN COOL, DRY PLACE.

TO USE: EMPTY INTO A POT AND GRADUALLY STIR IN 4 CUPS COLD WATER AND 1 TBSP. BUTTER. BRING TO BOIL, REDUCE HEAT AND COVER. SIMMER 20 MINUTES. LADLE SOUP INTO OVENPROOF BOWLS, SPRINKLE WITH CROUTONS OR TOASTED BREAD. THEN ADD ONE SLICE PROVOLONE CHEESE. BRIEFLY PUT BOWLS UNDER A BROILER TO MELT CHEESE. SERVE. MAKES 4 1-CUP SERVINGS.

ONION DIP:

MIX ONE PACKAGE ONION SOUP MIX WITH 2 CUPS SOUR CREAM. CHILL BEFORE SERVING.

11. 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.)-I 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.)
1-1/2 T. THYME
1-1/2 T. WHITE PEPPER

MIX ALL INGREDIENTS TOGETHER. STORE IN A JAR WITH A TIGHT-FITTING LID. STIR BEFORE USING. MAKES 10 C. OF MIX.

TO COOK: 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-TSP. SALT IF DESIRED.

MINISTRONE VARIATION: COMBINE 1 C. OF SOUP MIX WITH A 16-OZ. CAN OF STEWED TOMATOES, 2 TO 3 C. WATER OR STOCK, 1 CHOPPED CARROT, 1 TO 2 CHOPPED POTATOES, AND 1/2 T. BASIL. (OPTIONAL: 1 CLOVE MINCED GARLIC). BRING TO A BOIL. REDUCE HEAT TO LOW AND COVER PAN. SIMMER 45 TO 60 MINUTES OR UNTIL PEAS ARE TENDER. ADD 1/2-TSP. SALT, IF DESIRED.

12. PASTA SHELL SOUP

1/2 CUP SMALL SHELL MACARONI OR OTHER SMALL PASTA
1/4 CUP DRY LENTILS
1/4 CUP DRIED CHOPPED MUSHROOMS (OPTIONAL)
2 TBSP. GRATED PARMESAN CHEESE
1 TBSP. MINCED DRIED ONION
1 TBSP. INSTANT CHICKEN BOUILLON GRANULES
1 TSP. DRIED PARSLEY FLAKES
1/2 TSP. DRIED OREGANO, CRUSHED
DASH GARLIC POWDER

MIX ALL INGREDIENTS IN A PLASTIC BAG OR LAYER IN AN AIRTIGHT CONTAINER. STORE, TIGHTLY SEALED, UNTIL NEEDED. GIVE WITH THE FOLLOWING RECIPE:

PLEASING PASTA SOUP:

COMBINE CONTENTS OF PACKAGE 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.

13. SCALLOPED POTATOES IN A JAR

3 CUPS DEHYDRATED POTATOES
1 PACKAGE (6 TBSP.) SAUCE MIX
1/3 CUP NONFAT DRY MILK

PLACE THESE INGREDIENTS INTO A ONE QUART JAR, MAKING CERTAIN THE SAUCE MIX AND DRY MILK ARE FIRST PLACED INTO SMALL ZIP BAGGIES, THEN SEALED WITH THE AIR REMOVED. PLACE THE POTATOES INTO THE BOTTOM OF THE JAR, THEN ADD THE BAGGIE OF MIX ON TOP. PLACE LID ON JAR AND STORE IN A COOL DRY PLACE UNTIL READY TO USE. ATTACH THE FOLLOWING INSTRUCTIONS FOR LATER USE, OR FOR GIFT GIVING:

SCALLOPED POTATOES

3 TBSP. BUTTER OR MARGARINE

2-3/4 CUPS BOILING WATER

POUR THE POTATOES INTO A MEDIUM SIZE UNGREASED CASSEROLE AND SPRINKLE THE SAUCE MIX ON TOP. DOT WITH BUTTER; STIR IN THE BOILING WATER. BAKE AT 400 DEGREES F FOR 30 TO 35 MINUTES OR UNTIL TENDER. IF YOU ARE COOKING SOMETHING ELSE AT A LOWER TEMPERATURE IN YOUR OVEN, ADJUST THE BAKING TIME; AT 350 DEGREES BAKE 40 TO 45 MINUTES; AT 325 DEGREES BAKE 50 TO 55 MINUTES.

14. SPLIT PEA SOUP IN A JAR

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 TSP. THYME
1-1/2 TSP. WHITE PEPPER

MIX ALL INGREDIENTS TOGETHER. STORE IN A JAR WITH A TIGHT-FITTING LID. STIR BEFORE USING. MAKES 10 CUPS OF MIX.

TO COOK: 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 TSP. OF SALT IF DESIRED.

15. BEEF GRAVY MIX

1 1/3 CUPS INSTANT NONFAT MILK POWDER
3/4 CUP INSTANT FLOUR
3 TBSP. INSTANT BEEF BOUILLON GRANULES
1/8 TSP. GROUND THYME
1/4 TSP. ONION POWDER
1/8 TSP. GROUND SAGE
1/2 CUP BUTTER OR MARGARINE
3 TSP. BROWN SAUCE FOR GRAVY

COMBINE MILK POWDER, INSTANT FLOUR, BOUILLON GRANULES, THYME, ONION POWDER AND SAGE. STIR WITH A WIRE WHISK TO BLEND. CUT IN BUTTER OR MARGARINE UNTIL EVENLY DISTRIBUTED. DRIZZLE BROWN SAUCE FOR GRAVY OVER MIXTURE. STIR WITH WIRE WHISK UNTIL BLENDED. SPOON INTO A 3-CUP CONTAINER WITH A TIGHT-FITTING LID. LABEL WITH DATE AND CONTENTS; STORE IN THE REFRIGERATOR. USE WITH 4-6 WEEKS.

16. CURRIED RICE MIX

1 CUP LONG-GRAIN RICE
1 CHICKEN BOUILLON CUBE, CRUMBLED
2 TBSP. DRIED MINCED ONION
1/4 CUP RAISINS
1/2 TSP. CURRY POWDER
LAYER THE INGREDIENTS IN THE ORDER GIVEN IN A 1 & 1/2-CUP JAR

ATTACH THIS TO THE JAR:

CURRIED RICE
2 1/2 CUPS WATER
1 PACKAGE CURRIED RICE MIX

IN A MEDIUM SAUCEPAN BRING THE WATER TO A BOIL. ADD THE RICE MIX. COVER AND REDUCE THE HEAT TO A SIMMER FOR 20 MINUTES.

17. HOMEMADE CHICKEN GRAVY

1 1/3 CUPS INSTANT NONFAT DRY MILK POWDER
3/4 CUP INSTANT FLOUR
3 TBSP. INSTANT CHICKEN BOUILLON GRANULES
1/4 TSP. GROUND SAGE
1/8 TSP. GROUND THYME
1/8 TSP. GROUND PEPPER
1/2 CUP BUTTER OR MARGARINE

COMBINE MILK POWDER, INSTANT FLOUR, BOUILLON GRANULES, THYME, SAGE AND PEPPER. STIR WITH A WIRE WHISK TO BLEND. CUT IN BUTTER OR MARGARINE UNTIL EVENLY DISTRIBUTED. SPOON INTO A 3-CUP CONTAINER WITH A TIGHT-FITTING LID. LABEL WITH DATE AND CONTENTS; STORE IN THE REFRIGERATOR. USE WITH 4-6 WEEKS

18. SLOPPY JOE MIX

1 TBSP. INSTANT MINCED ONION
1-TSP. GREEN PEPPER FLAKES
1 TSP. SALT
1 TSP. CORNSTARCH
1/2 TSP. INSTANT MINCED GARLIC
1/4 TSP. DRY MUSTARD
1/4 TSP. CELERY SEED
1/4 TSP. CHILI POWDER

COMBINE ALL INGREDIENTS IN A SMALL BOWL UNTIL WELL BLENDED. SPOON MIXTURE ONTO A 6-INCH SQUARE OF ALUMINUM FOIL AND FOLD TO MAKE AIRTIGHT. LABEL AS SLOPPY JOE SEASONING MIX.

STORE IN A COOL, DRY PLACE AND USE WITHIN 6 MONTHS. MAKES 1 PACKAGE (ABOUT 3 TBSP.) OF MIX.

To Use: BROWN 1 POUND LEAN GROUND BEEF IN A MEDIUM SKILLET OVER MEDIUM-HIGH HEAT. DRAIN EXCESS GREASE. ADD SEASONING MIX, 1/2 CUP WATER, 1 (8 OZ) CAN OF TOMATO SAUCE AND BRING TO A BOIL. REDUCE HEAT AND SIMMER 10 MINUTES, STIRRING OCCASIONALLY. SERVE ON HAMBURGER BUNS.

19. TACO SEASONING

2 TSP. INSTANT MINCED ONION
1 TSP. SALT
1 TSP. CHILI POWDER
1/2 TSP. CORNSTARCH
1/2 TSP. CRUSHED DRIED RED PEPPER
1/2 TSP. INSTANT MINCED GARLIC
1/4 TSP. DRIED OREGANO
1/2 TSP. GROUND CUMIN

COMBINE ALL INGREDIENTS IN A SMALL BOWL AND BLEND WELL. SPOON MIXTURE ONTO A 6-INCH SQUARE OF ALUMINUM FOIL AND FOLD TO MAKE AIRTIGHT. LABEL AS TACO SEASONING MIX. STORE IN A COOL, DRY PLACE AND USE WITHIN 6 MONTHS. MAKES 1 PACKAGE (ABOUT 2 TBSP.) OF MIX. USING THE ABOVE RECIPE AS A GUIDE YOU CAN INCREASE THE AMOUNTS TO MAKE ANY NUMBER OF PACKAGES.

To Use: BROWN 1 POUND LEAN GROUND BEEF IN A MEDIUM SKILLET OVER MEDIUM-HIGH HEAT; DRAIN THE EXCESS GREASE. ADD 1/2-CUP WATER AND THE SEASONING MIX. REDUCE HEAT AND SIMMER 10 MINUTES, STIRRING OCCASIONALLY. YIELD: FILLING FOR 8 TO 10 TACOS.

20. ENCHILADA SAUCE MIX

1 TSP. SALT
1 TSP. CHILI POWDER
1/2 TSP. SUGAR
1/2 TSP. GROUND CUMIN
1/4 TSP. OREGANO
2 TSP. MINCED ONION
1 TSP. DRIED CHILI PEPPER
1 TSP. CORN MEAL
1/2 TSP. MINCED GARLIC
1 TSP. PAPRIKA

MIX TOGETHER WITH A LITTLE WATER AND A SQUEEZE OF LIME JUICE, AND USE AMOUNT YOU DESIRE WHEN MAKING ENCHILADAS.

21. FRENCH DRESSING

1/4 C SUGAR
1 TSP. DRY MUSTARD
1/8 TSP. ONION POWDER
1 1/2 TSP. PAPRIKA
1 1/2 TSP. SALT

COMBINE ALL INGREDIENTS IN A SMALL BOWL; STIR UNTIL WELL BLENDED. PUT MIXTURE IN A FOIL PACKET OR 1-PINT GLASS JAR AND LABEL AS FRENCH DRESSING MIX. STORE IN A COOL, DRY PLACE AND USE WITHIN 6 MONTHS. MAKES ENOUGH MIX (5 TBSP.) FOR 1 1/4 CUPS OF FRENCH DRESSING.

VARIATION: SWEET ITALIAN DRESSING: INCREASE SUGAR TO 1/2 CUP. SUBSTITUTE 1 TBSP. CELERY SEED FOR PAPRIKA. **FRENCH DRESSING:** COMBINE 1 PKT. OF MIX, 3/4 CUP VEGETABLE OIL, AND 1/4 CUP VINEGAR IN A GLASS JAR. SHAKE UNTIL WELL BLENDED. CHILL BEFORE SERVING. MAKES ABOUT 1 1/4 CUPS OF FRENCH DRESSING.

22. ITALIAN DRESSING

1 TSP. DRIED MINCED ONION
1 TBSP. DRIED PARSLEY LEAVES, CRUSHED
1/4 TSP. GROUND OREGANO
1/2 TSP. DRIED SWEET BASIL LEAVES, CRUSHED
1/4 TSP. GROUND THYME OR MARJORAM
1/2 TSP. CELERY SEED
1/4 TSP. GARLIC POWDER
2 TBSP. GRATED PARMESAN CHEESE
1 1/2 TSP. GRANULATED SUGAR
1/8 TSP. SALT
PINCH OF PEPPER

COMBINE ALL INGREDIENTS IN A SMALL BOWL, STIRRING UNTIL EVENLY DISTRIBUTED. WRAP AIRTIGHT IN HEAVY-DUTY ALUMINUM FOIL AND LABEL. STORE IN A COOL, DRY PLACE. USE WITHIN SIX MONTHS. YIELD: 1 PACKAGE (4 TBSP.)

TO MAKE MANY PACKAGES OF THIS AT ONCE, PLACE A SQUARE OF FOIL FOR EACH PACKAGE ON THE TABLE. MEASURE OUT THE INGREDIENTS, ONE AT A TIME ONTO EACH SQUARE OF FOIL (FIRST MEASURE THE DRIED ONION ONTO EACH PIECE OF FOIL, THEN THE PARSLEY, ETC.) WRAP EACH TIGHTLY AND LABEL.

TO MAKE THE DRESSING:

1 PACKAGE (4 TBSP.) ITALIAN DRESSING MIX
1/3 CUP RED WINE VINEGAR
3/4 CUP VEGETABLE OIL
PUT ALL INGREDIENTS INTO A BOWL, CRUET, OR PINT JAR AND STIR OR SHAKE UNTIL WELL BLENDED. COVER AND REFRIGERATE 30 MINUTES BEFORE SERVING. YIELD: ABOUT 1 CUP OF DRESSING

23. BUTTERMILK PANCAKE MIX

2 CUPS BUTTERMILK POWDER
8 CUPS ALL-PURPOSE FLOUR
1/2 CUP GRANULATED SUGAR
8 TSP. BAKING POWDER
4 TSP. BAKING SODA
2 TSP. SALT

SIFT THE INGREDIENTS TOGETHER WELL. STORE IN A CONTAINER WITH A TIGHT-FITTING LID. USE WITHIN 6 MONTHS. YIELD: 10 CUPS OF MIX.

BUTTERMILK PANCAKES:

1 EGG, BEATEN
2 TBSP. VEGETABLE OIL
1-CUP WATER, OR MORE AS NEEDED.
1 1/2 CUPS BUTTERMILK PANCAKE MIX

IN A MEDIUM BOWL, COMBINE EGG, OIL, AND 1-CUP WATER. WITH A WIRE WHISK, STIR IN PANCAKE MIX UNTIL BLENDED. LET STAND 5 MINUTES. STIR IN ADDITIONAL WATER FOR A THINNER BATTER. LIGHTLY OIL AND PREHEAT GRIDDLE. POUR ABOUT 1/3-CUP BATTER ONTO HOT GRIDDLE FOR EACH PANCAKE. COOK UNTIL EDGE IS DRY AND BUBBLES FORM. TURN WITH A WIDE SPATULA. COOK 35 TO 45 SECONDS LONGER UNTIL BROWNEED ON BOTH SIDES. REPEAT WITH REMAINING BATTER. YIELD: ABOUT 10 FOUR-INCH PANCAKES.

24. CARROT RAISIN BREAD IN A JAR

2- 2/3 CUPS WHITE SUGAR
2/3 CUP VEGETABLE SHORTENING
4 EGGS
2/3 CUP WATER
2 CUPS SHREDDED CARROTS
3 1/2 CUPS ALL-PURPOSE FLOUR
1/4 TSP. CLOVES
1 TSP. CINNAMON
1 TSP. BAKING POWDER
2 TSP. BAKING SODA
1 TSP. SALT
1 CUP RAISINS

YOU WILL NEED 6 WIDE-MOUTH PINT-SIZE CANNING JARS, METAL RINGS AND LIDS. DON'T USE ANY OTHER SIZE JARS. STERILIZE JARS, LIDS AND RINGS ACCORDING TO MANUFACTURER'S DIRECTIONS. GREASE INSIDE, BUT NOT THE RIM OF JARS. CREAM SUGAR AND SHORTENING, BEAT IN EGGS AND WATER, ADD CARROTS. SIFT TOGETHER FLOUR, CLOVES, CINNAMON, BAKING POWDER, BAKING SODA AND SALT; ADD TO BATTER. ADD RAISINS AND MIX. POUR ONE CUP OF BATTER INTO PREPARED JARS. DO NOT USE MORE THAN ONE CUP OR BATTER WILL OVERFLOW AND JAR WILL NOT SEAL. PLACE JARS EVENLY SPACED ON A COOKIE SHEET. PLACE IN A PRE-HEATED 325-DEGREE OVEN FOR 45 MINUTES. WHILE CAKES ARE BAKING, BRING A SAUCEPAN OF WATER TO A BOIL AND CAREFULLY ADD JAR LIDS. REMOVE PAN FROM HEAT AND KEEP HOT UNTIL READY TO USE. REMOVE JARS FROM OVEN ONE AT A TIME KEEPING REMAINING JARS IN OVEN. MAKE SURE JAR RIMS ARE CLEAN. (IF THEY'RE NOT, JARS WILL NOT SEAL CORRECTLY) PLACE LIDS ON JARS AND SCREW RINGS ON TIGHTLY. JARS WILL SEAL AS THEY COOL. CAKES WILL SLIDE RIGHT OUT WHEN READY TO SERVE.

25. CINNAMON PANCAKE MIX

3 CUPS ALL-PURPOSE FLOUR
3 TBSP. SUGAR
2 TBSP. BAKING POWDER
4-1/2 TSP. 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.

DIRECTIONS:

IN MEDIUM BOWL, COMBINE 3/4-C. MILK, 1 EGG, AND 2-T. SALAD OIL. WITH FORK, BLEND IN 1-1/3 C. PANCAKE MIX UNTIL MOISTENED BUT STILL LUMPY. COOK ON LIGHTLY GREASED GRIDDLE OR SKILLET. MAKES ABOUT 10 5" PANCAKES.

26. FLAKY PIE CRUST MIX

12 1/2 CUPS ALL-PURPOSE FLOUR
2 TBSP. SALT
5 CUPS VEGETABLE SHORTENING

COMBINE FLOUR AND SALT IN A LARGE BOWL AND BLEND WELL. WITH A PASTRY BLENDER, CUT IN SHORTENING UNTIL EVENLY DISTRIBUTED. MIXTURE WILL RESEMBLE CORNMEAL IN TEXTURE. PUT IN A LARGE AIRTIGHT CONTAINER AND LABEL AS FLAKY PIECRUST MIX. STORE IN A COOL, DRY PLACE AND USE WITHIN 10 TO 12 WEEKS. OR PUT ABOUT 2 1/2 CUPS OF MIXTURE EACH INTO 6 FREEZER BAGS. SEAL AND LABEL BAGS AND FREEZE. USE WITHIN 12 MONTHS. YIELD: ABOUT 16 CUPS MIX, ENOUGH FOR 6 DOUBLE PIECRUSTS OR 12 SINGLE PIECRUSTS.

FLAKY PIE CRUST:

2 1/2 CUPS FLAKY PIE CRUST MIX
1/4 CUP ICE WATER
1 LARGE EGG, BEATEN
1 TBSP. WHITE VINEGAR

CRUMBLE FLAKY PIECRUST MIX, IF FROZEN. PUT MIX IN A MEDIUM BOWL. IN A SMALL BOWL, COMBINE ICE WATER, EGG AND VINEGAR. SPRINKLE ONE SPOONFUL OF THE WATER MIXTURE AT A TIME OVER THE FLAKY PIECRUST MIX AND TOSS WITH A FORK UNTIL DOUGH BARELY CLINGS TOGETHER IN THE BOWL. ROLL OUT DOUGH TO DESIRED THICKNESS BETWEEN 2 SHEETS OF LIGHTLY FLOURED WAX PAPER. PLACE DOUGH IN 9-INCH PIE PLATE WITHOUT STRETCHING. FLUTE EDGES. IF FILLING RECIPE CALLS FOR A BAKED PIECRUST, PREHEAT OVEN TO 425 DEGREES F. (220 DEGREES C.). BAKE 10 TO 15 MINUTES, UNTIL VERY LIGHTLY BROWNE. COOL. FILL AND BAKE ACCORDING TO DIRECTIONS FOR FILLING. FOR DOUBLE CRUST PIE, PLACE TOP CRUST OVER FILLING, PRESS AND FLUTE EDGES, AND CUT SLITS IN TOP CRUST. MAKES ENOUGH CRUST FOR ONE 9-INCH DOUBLE-CRUST PIE OR TWO SINGLE-CRUST PIES.

27. GRANOLA

3 CUPS REG. ROLLED OATS
1 CUP SHREDDED COCONUT
1 CUP OF ANY MIXTURE OF THE FOLLOWING: SHELLED SUNFLOWER SEEDS, SESAME SEEDS, OR CHOPPED PECANS, FILBERTS, PEANUTS, OR CASHEWS
3/4 CUP REGULAR WHEAT GERM
3/4 CUP CHOPPED OR SLICED ALMONDS
2/3 CUP BROWN SUGAR, FIRMLY PACKED
1/2 CUP INSTANT NONFAT DRY MILK
1/3 CUP HONEY
1/4 CUP VEGETABLE OIL
1 1/2 CUPS OF ANY ONE OR MIX OF THE FOLLOWING: CHOPPED DATES, RAISINS, CURRANTS, CHOPPED DRIED APRICOTS, OR CHOPPED DRIED PEACHES

PREHEAT OVEN TO 325 DEGREES F. GREASE A LARGE 16 x 11 x 2 INCH BAKING PAN WITH SOLID SHORTENING AND SET ASIDE. COMBINE THE FIRST 7 INGREDIENTS IN A BOWL, MIXING WELL. IN A SMALL SAUCEPAN, COMBINE HONEY AND OIL; HEAT GENTLY TO DISSOLVE HONEY. POUR HONEY MIXTURE INTO THE DRY INGREDIENTS, STIRRING WELL TO THOROUGHLY COAT AND MIX. SPREAD THE MIXTURE EVENLY OVER THE BAKING PAN AND BAKE FOR 15-20 MINUTES OR UNTIL TOASTED TO YOUR LIKING. WHILE BAKING, STIR WITH A SPATULA EVERY 5 MINUTES. AS GRANOLA COOLS, ADD THE CHOPPED DRIED FRUIT. COOL WELL AND STORE AT ROOM TEMPERATURE IN QUART SIZED MASON JARS TIED WITH RAFFIA BOWS!

28. INSTANT OATMEAL (3 KINDS!)

3 CUPS QUICK OATS
SALT
6 PLASTIC SANDWICH BAGS

PUT 1/2-CUP OATS IN BLENDER AND BLEND AT HIGH SPEED UNTIL POWDERY. RESERVE IN A SMALL BOWL, THEN PROCESS ANOTHER 1/2-CUP OATS. INTO EACH BAG, PUT 1/4 CUP UNCHOPPED OATS, 2 TBSP. POWDERED OATS, AND A SCANT 1/4-TSP. SALT. SEAL AND STORE PKTS. IN AN AIRTIGHT CONTAINER.

TO SERVE: EMPTY PACKET IN BOWL AND ADD 3/4 CUPS BOILING WATER. STIR AND LET STAND 2 MINUTES.

3 VARIATIONS:

*** APPLES AND CINNAMON:**

TO EACH BAG ADD 1 TBSP. SUGAR, 1/4 TSP. CINNAMON AND 2 TBSP. CHOPPED DRIED APPLES.

*** CINNAMON SPICE:**

TO EACH BAG ADD 1 TBSP. SUGAR, 1/4-TSP. CINNAMON AND SCANT 1/8-TSP. NUTMEG

*** RAISINS AND BROWN SUGAR:**

TO EACH BAG ADD 1 TBSP. BROWN SUGAR AND 1 TBSP. RAISINS.

29. MOIST PIE CRUST MIX

5 LB. (20 CUPS) ALL-PURPOSE FLOUR
2 TBSP. SALT
3 LB. CAN VEGETABLE SHORTENING
3 CUPS COLD WATER
1/4 CUP ALL-PURPOSE FLOUR, IF DESIRED

COMBINE FLOUR AND SALT IN A VERY LARGE BOWL. MIX WELL. WITH PASTRY BLENDER CUT IN SHORTENING UNTIL EVENLY DISTRIBUTED. MIXTURE WILL RESEMBLE CORNMEAL IN TEXTURE. ADD COLD WATER ALL AT ONCE AND MIX LIGHTLY UNTIL THE FLOUR ABSORBS ALL THE WATER AND TEXTURE RESEMBLES PUTTY. IF DOUGH IS TOO STICKY, SPRINKLE A LITTLE FLOUR OVER THE TOP AND MIX UNTIL DOUGH BARELY HOLDS TOGETHER IN THE BOWL. DIVIDE DOUGH INTO 10 OBLONG ROLLS. WRAP EACH ROLL WELL WITH PLASTIC WRAP AND HEAVY FOIL. FREEZE AND LABEL AS MOIST PIECRUST MIX. USE WITHIN 12 MONTHS. YIELD: 10 ROLLS OF MIX; ENOUGH FOR 10 DOUBLE PIECRUSTS OR 20 SINGLE PIECRUSTS.

MOIST PIE CRUST:

PARTIALLY THAW 1 ROLL OF MIX. DIVIDE DOUGH INTO 2 BALLS. ROLL OUT DOUGH TO DESIRED THICKNESS BETWEEN 2 SHEETS OF LIGHTLY FLOURED WAX PAPER. PLACE DOUGH IN A 9-INCH PIE PLATE WITHOUT STRETCHING. FLUTE EDGES. IF FILLING RECIPE CALLS FOR A BAKED PIECRUST, PREHEAT OVEN TO 425 DEGREES F. (220 DEGREES C.) BAKE 10 TO 15 MINUTES UNTIL VERY LIGHTLY BROWNED. COOL. FILL AND BAKE ACCORDING TO DIRECTIONS FOR FILLING. FOR DOUBLE CRUST PIE, PLACE TOP CRUST OVER FILLING AND FLUTE EDGES, AND CUT SLITS IN THE TOP CRUST. MAKES ENOUGH FOR ONE 9-INCH DOUBLE CRUST PIE OR 2 9-INCH SINGLE CRUST PIES.

30. PIZZA CRUST MIX

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.*

31. APPLESAUCE COOKIE MIX

1 CUP BROWN SUGAR
2 1/4 CUPS ALL-PURPOSE FLOUR
1/2 TSP. BAKING SODA
1/2 TSP. SALT
3/4 TSP. GROUND CINNAMON
3/4 CUP RAISINS
3/4 CUP CHOPPED NUTS

INSTRUCTIONS:

1. 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.
2. 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.
3. PRINT OUT THE FOLLOWING INSTRUCTIONS ON A GIFT CARD AND TAPE THE CARD TO THE JAR:

*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 TSP. OF DOUGH ON A GREASED COOKIE SHEET.
BAKE FOR 8 - 12 MINUTES AT 350 DEGREES F.
SHARE WITH A FRIEND.*

32. CANDY COOKIES IN A JAR

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.

33. CARAMEL NUT CAKE IN A JAR

2 CUPS BROWN SUGAR
2/3 CUP SUGAR
1 CUP (2 STICKS) BUTTER
4 EGGS
2/3 CUP MILK
1 TBSP. VANILLA
3 1/2 CUPS FLOUR
1 TSP. BAKING POWDER
2 TSP. BAKING SODA
1 TSP. SALT
1 CUP CHOPPED NUTS

1. IN LARGE BOWL CREAM SUGARS AND BUTTER WITH ELECTRIC MIXER.
2. ADD EGGS AND MIX WELL.
3. ADD MILK AND VANILLA AND MIX WELL.
4. PLACE DRY INGREDIENTS AND SPICES IN A SEPARATE LARGE BOWL AND BLEND WITH A WHISK.
5. ADD CREAMED INGREDIENTS TO DRY INGREDIENTS AND MIX WITH WHISK AND SPOON.
6. GENTLY STIR IN NUTS.
7. PLACE 1-CUP BATTER EACH INTO 6 WELL-GREASED 1-PINT WIDE-MOUTH CANNING JARS. WIPE BATTER FROM RIM.
8. PLACE JARS ON A BAKING SHEET. BAKE AT 325 DEGREES F FOR 50 MINUTES, OR UNTIL A TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN.
9. WIPE RIMS. PLACE HOT STERILIZED SEALS AND RINGS ON HOT JARS. KEEP IN REFRIGERATOR FOR PROLONGED STORAGE.

34. CARROT CAKE MIX

2 CUPS SUGAR
2 TSP. POWDERED VANILLA
1/2 CUP CHOPPED PECANS
3 CUPS ALL-PURPOSE FLOUR
2 TSP. BAKING SODA
1 TBSP. CINNAMON
1/4 TSP. NUTMEG

COMBINE AND BLEND INGREDIENTS IN A SMALL BOWL. STORE IN AN AIRTIGHT CONTAINER.
ATTACH THIS TO THE JAR:

CARROT CAKE

*MAKES 1 13X9-INCH CAKE
1 PACKAGE CARROT CAKE MIX
1 1/2 CUPS VEGETABLE OIL
3 LARGE EGGS
3 CUPS GRATED CARROTS
1 (8-OUNCE) CAN CRUSHED PINEAPPLE*

PREHEAT OVEN TO 350 DEGREES F & GREASE 13X9-INCH PAN.

PLACE CARROT CAKE MIX IN LARGE MIXING BOWL.

*MAKE A WELL IN THE CENTER OF THE MIX & ADD THE OIL, EGGS, CARROTS & PINEAPPLE.
BLEND UNTIL SMOOTH. POUR INTO THE PREPARED PAN & BAKE FOR 40 TO 50 MINUTES,
OR UNTIL A TOOTHPICK INSERTED INTO CENTER COMES OUT CLEAN.*

COOL THE CAKE AND FROST IF DESIRED OR DUST WITH POWDERED SUGAR.

35. CHOCOLATE CAKE IN A JAR

1 STICK PLUS 3 TBSP. BUTTER OR MARGARINE
3 CUPS WHITE SUGAR
4 EGGS
1 TBSP. VANILLA
2 CUPS APPLESAUCE, UNSWEETENED
3 CUPS WHITE FLOUR
3/4 CUP UNSWEETENED COCOA POWDER
1 TSP. BAKING SODA
1/2 TSP. BAKING POWDER
1/8 TSP. SALT

PRE-WASH 8 PINT-SIZED WIDE MOUTH CANNING JARS (BE SURE TO USE THE KIND THAT HAVE NO SHOULDERS) IN HOT, SOAPY WATER. RINSE WELL, DRY AND LET THEM COME TO ROOM TEMPERATURE. GREASE INSIDES OF JAR WELL. BEAT TOGETHER BUTTER AND HALF OF SUGAR UNTIL FLUFFY. ADD EGGS AND REMAINING SUGAR, VANILLA AND APPLESAUCE. SIFT DRY INGREDIENTS TOGETHER AND ADD TO THE APPLESAUCE MIXTURE A LITTLE AT A TIME; BEAT WELL AFTER EACH ADDITION. POUR ONE CUP OF BATTER INTO 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, BRING A SAUCEPAN OF WATER TO A BOIL AND CAREFULLY ADD JAR LIDS. REMOVE PAN FROM HEAT AND KEEP LIDS HOT UNTIL READY TO USE. WHEN THE CAKES HAVE FINISHED BAKING, REMOVE JARS FROM OVEN. MAKE SURE JAR RIMS ARE CLEAN. (IF THEY'RE NOT, JARS WILL NOT SEAL CORRECTLY) PLACE LIDS ON JARS, AND SCREW RINGS ON TIGHTLY. JARS WILL SEAL AS THEY COOL. CAKES WILL SLIDE RIGHT OUT WHEN READY TO SERVE. UNSEALED JARS SHOULD BE STORED IN THE REFRIGERATOR AND EATEN WITHIN 2 WEEKS. SEALED JARS MAY BE STORED WITH OTHER CANNED FOOD OR PLACED IN A FREEZER. THE CAKE IS SAFE TO EAT AS LONG AS THE JAR REMAINS VACUUM-SEALED AND FREE FROM MOLD. IF YOU ARE CONCERNED ABOUT THE SAFETY OF STORING YOUR CAKES, AN ALTERNATIVE IS TO STORE THEM IN THE FREEZER.

36. CHOCOLATE COVERED RAISIN COOKIE MIX

3/4 CUP WHITE SUGAR
1/2 CUP PACKED BROWN SUGAR
1-CUP CHOCOLATE COVERED RAISINS
1/2-CUP MILK CHOCOLATE CHIPS
1 3/4 CUPS FLOUR
1 TSP. BAKING POWDER
1/2 TSP. BAKING SODA

MIX TOGETHER THE FLOUR, BAKING POWDER AND BAKING SODA. LAYER INGREDIENTS IN ORDER GIVEN IN A QUART SIZE WIDE MOUTH-CANNING JAR. PRESS EACH LAYER FIRMLY IN PLACE MAKING SURE YOU REALLY PACK IT. ATTACH INSTRUCTIONS TO THE JAR:

CHOCOLATE COVERED RAISIN COOKIES:

*EMPTY COOKIE MIX INTO LARGE MIXING BOWL. USE YOUR HANDS TO THOROUGHLY BLEND MIX.
ADD 1/2-CUP BUTTER, SOFTENED AT ROOM TEMPERATURE.*

DO NOT USE MARGARINE

ADD 1 EGG, SLIGHTLY BEATEN AND 1 TSP. VANILLA. MIX UNTIL COMPLETELY BLENDED.

YOU WILL NEED TO FINISH MIXING WITH YOUR HANDS.

SHAPE INTO WALNUT SIZED BALLS, PLACE 2 INCHES APART ON A PARCHMENT LINED COOKIE SHEET.

DO NOT USE WAXED PAPER.

BAKE AT 375 DEGREES F 13 TO 15 MINUTES UNTIL TOPS ARE VERY LIGHTLY BROWNED.

COOL 5 MINUTES ON BAKING SHEET. REMOVE COOKIES TO RACKS TO FINISH COOLING.

MAKES 2 1/2 DOZEN

37. COCOA PEANUT BUTTER COOKIE MIX

1 CUP PACKED BROWN SUGAR
1 1/2 CUPS PACKED CONFECTIONERS' SUGAR
3/4 CUP COCOA
1 1/2 CUPS ALL-PURPOSE FLOUR
1 TSP. BAKING POWDER
1/4 TSP. 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.

INSTRUCTIONS TO ATTACH TO JAR:

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, SOFTENED AT ROOM TEMPERATURE.*

DO NOT USE MARGARINE.

ADD 1/2-CUP CREAMY PEANUT BUTTER, 1 EGG, SLIGHTLY BEATEN, AND 1 TSP. 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 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.

38. COCONUT CREAM PUDDING MIX

3 CUPS NONFAT DRY MILK
4 CUPS SUGAR
1 TSP. SALT
3 CUPS CORNSTARCH
1 1/2 CUPS SHREDDED UNSWEETENED COCONUT
1 TSP. COCONUT EXTRACT

MIX THE EXTRACT AND THE SHREDDED COCONUT IN A SMALL BOWL UNTIL THE EXTRACT IS ABSORBED. ADD THE COCONUT TO THE OTHER INGREDIENTS AND STORE IN AIRTIGHT CONTAINER. TO PREPARE, ADD 2/3-CUP MIX TO 2 CUPS MILK. HEAT AND STIR CONSTANTLY WHILE BOILING. COOL, THEN SERVE.

39. COFFEE MUG CAKES (5 KINDS!)

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 8-9 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. CONTINUE MAKING PACKETS UNTIL ALL YOUR DRY MIX IS USED.

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

SELECT A LARGE COFFEE CUP. 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.

DECORATING THE CUPS :

PAINT ON THE CUP IF YOU LIKE. DECOART ULTRA GLOSS ACRYLIC ENAMEL IS ONE BRAND OF CRAFT PAINT THAT CAN BE MADE DISHWASHER SAFE BY BAKING THE PAINTED CUP IN THE OVEN. (INSTRUCTIONS ARE ON THE BOTTLE OF PAINT USUALLY).

GLAZE MIX

1/3 CUP POWDERED SUGAR
1 1/2 TSP. DRY FLAVORING (SUCH AS POWDERED LEMONADE MIX, POWDERED ORANGE BREAKFAST DRINK MIX, COCOA POWDER)

VANILLA POWDER SOLD BY COFFEE FLAVORINGS (OR USE FRENCH VANILLA COFFEEMATE)

SELECT THE FLAVORING APPROPRIATE TO THE CAKE YOU ARE MAKING; EXAMPLE:

FOR THE PINEAPPLE COCONUT CAKE INCLUDE FLAKED COCONUT IN A SEPARATE BAG WITH INSTRUCTIONS TO SPRINKLE IT OVER THE FROSTED CAKE.

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 OTHER BAG WITH A TWIST TIE.

PLACE ONE BAGGIE CAKE MIX AND ONE BAGGIE GLAZE MIX IN EACH COFFEE CUP. NOW ATTACH THE FOLLOWING BAKING INSTRUCTIONS TO EACH COFFEE CUP.

BAKE A CAKE IN A COFFEE MUG!

INSTRUCTIONS:

GENEROUSLY SPRAY INSIDE OF COFFEE CUP WITH COOKING SPRAY.

EMPTY CONTENTS OF LARGE PACKET INTO CUP. ADD 1 EGG WHITE,

1 TBSP. OIL, 1 TBSP. WATER TO DRY MIX. MIX 15 SECONDS, CAREFULLY MIXING IN ALL THE DRY MIX.

MICROWAVE ON FULL POWER 2 MINUTES. (YOU MAY NOT GET SATISFACTORY RESULTS IN A LOW WATTAGE SMALL MICROWAVE).

WHILE CAKE IS COOKING, PLACE INGREDIENTS FROM "GLAZE MIX" INTO A VERY SMALL CONTAINER AND ADD 1 1/2 TSP. WATER. MIX WELL.

WHEN CAKE IS DONE, POUR GLAZE OVER CAKE IN CUP. ENJOY WHILE WARM.

40. CORNFLAKE COOKIE MIX

1 1/4 CUPS WHITE SUGAR
1/4 TSP. SALT
2 1/2 CUPS COCONUT
1 1/2 CUPS CORN FLAKE CEREAL

INSTRUCTIONS:

1. 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!).
2. 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.
3. PRINT OUT THE FOLLOWING INSTRUCTIONS ON A GIFT CARD AND TAPE THE CARD TO THE JAR:

WHIP 3 EGG WHITES UNTIL STIFF. ADD 1/2 TSP. OF VANILLA EXTRACT.

STIR IN THE INGREDIENTS FROM THIS JAR UNTIL WELL COMBINED.

DROP TSP. OF DOUGH ON AN UNGREASED COOKIE SHEET.

BAKE FOR 15 MINUTES AT 325 DEGREES F.

SHARE WITH A FRIEND.

41. COWBOY COOKIES

1 1/3 CUPS QUICK COOKING OATS
1/2 CUP PACKED BROWN SUGAR
1/2 CUP WHITE SUGAR
1/2 CUP CHOPPED PECANS
1-CUP SEMISWEET CHOCOLATE CHIPS
1 1/3 CUPS ALL-PURPOSE FLOUR
1 TSP. BAKING POWDER
1 TSP. BAKING SODA
1/4 TSP. SALT

DIRECTIONS :

LAYER THE INGREDIENTS IN A 1-QUART JAR IN THE ORDER GIVEN. PRESS EACH LAYER FIRMLY IN PLACE BEFORE ADDING THE NEXT ONE. INCLUDE A CARD WITH THE FOLLOWING INSTRUCTIONS:

PREHEAT OVEN TO 350 DEGREES F. GREASE COOKIE SHEETS.

*IN A MEDIUM BOWL, CREAM TOGETHER 1/2 CUP OF BUTTER OR MARGARINE,
1 EGG, AND 1 TSP. OF VANILLA. STIR IN THE ENTIRE CONTENTS OF THE JAR.*

YOU MAY NEED TO USE YOUR HANDS TO FINISH MIXING.

SHAPE INTO WALNUT SIZED BALLS. PLACE 2 INCHES APART ON THE PREPARED COOKIE SHEETS.

BAKE FOR 11 TO 13 MINUTES IN THE PREHEATED OVEN.

REMOVE FROM COOKIE SHEETS TO COOL ON WIRE RACKS.

42. CRANBERRY HOOTYCREEKS

1/2 CUP PLUS 2 TBSP. FLOUR
1/2 CUP ROLLED OATS
1/2 CUP FLOUR MIXED WITH 1/2 TSP. BAKING SODA AND 1/2 TSP. SALT
1/3 CUP PLUS 1 TBSP. PACKED BROWN SUGAR
1/3 CUP WHITE SUGAR
1/2 CUP DRIED CRANBERRIES
1/2 CUP PECANS

LAYER THE INGREDIENTS IN A QUART JAR IN ORDER AS LISTED.

ATTACH RECIPE BELOW, TO JAR:

CRANBERRY HOOTYCREEKS

*IN A MEDIUM BOWL, CREAM TOGETHER: 1/2-CUP BUTTER (SOFTENED), 1 EGG, AND 1-TSP. VANILLA.
ADD THE ENTIRE JAR OF INGREDIENTS AND MIX TOGETHER BY HAND UNTIL WELL BLENDED.
DROP BY HEAPING SPOONFULS ONTO GREASED BAKING SHEET. BAKE AT 350* FOR 8-10 MIN.*

43. CRAZY CAKE 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

*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.

44. DREAMSICLE COOKIE MIX

1/2 CUP ORANGE-FLAVORED DRINK MIX (E.G. TANG)
3/4 CUP WHITE SUGAR
1 1/2 CUPS VANILLA BAKING CHIPS
1 3/4 CUPS ALL-PURPOSE FLOUR
1/2 TSP. BAKING SODA
1/2 TSP. BAKING POWDER

1. COMBINE THE FLOUR WITH THE BAKING SODA AND BAKING POWDER.
2. STARTING WITH THE TANG, THEN SUGAR, VANILLA CHIPS AND ENDING WITH THE FLOUR MIXTURE. LAYER THE INGREDIENTS IN A CLEAN GLASS WIDE MOUTH QUART SIZED JAR. PRESS EACH LAYER FIRMLY IN PLACE BEFORE ADDING THE NEXT INGREDIENT.
3. ATTACH A RECIPE CARD WITH THE FOLLOWING INSTRUCTIONS TO THE JAR:

DREAMSICLE COOKIES

YIELD 2 1/2 DOZEN

- 1. PREHEAT OVEN TO 375 DEGREES F (190 DEGREES C).*
- 2. EMPTY CONTENTS INTO A LARGE MIXING BOWL. ADD 1/2 CUP SOFTENED BUTTER, 1 EGG SLIGHTLY BEATEN AND TSP. VANILLA EXTRACT. MIX UNTIL COMPLETELY BLENDED.*
- 3. ROLL HEAPING TABLESPOONFULS INTO BALLS. PLACE 2 INCHES APART ON A LIGHTLY GREASED BAKING SHEET.*
- 4. BAKE AT 375 DEGREES F FOR 12 TO 14 MINUTES OR UNTIL TOPS ARE VERY LIGHTLY BROWNED. COOL FOR 5 MINUTES ON THE SHEET THEN REMOVE COOKIES TO WIRE RACKS TO COOL COMPLETELY.*

45. HAWAIIAN COOKIE MIX

1/3 CUP SUGAR
1/2 CUP PACKED BROWN SUGAR
1/3 CUP PACKED FLAKED COCONUT
2/3 CUP CHOPPED MACADAMIA NUTS
2/3 CUP CHOPPED DATES
2 CUPS FLOUR MIXED WITH 1-TSP. BAKING SODA AND 1 TSP. BAKING POWDER

LAYER INGREDIENTS IN JAR IN ORDER GIVEN. PRESS EACH LAYER FIRMLY IN PLACE BEFORE ADDING NEXT INGREDIENT. RECIPE TO ATTACH TO JAR:

*EMPTY COOKIE MIX IN LARGE MIXING BOWL; STIR TO COMBINE.
ADD 1/2 CUP SOFTENED BUTTER, 1 EGG SLIGHTLY BEATEN AND 1-TSP. VANILLA;
MIX UNTIL COMPLETELY BLENDED. ROLL DOUGH INTO WALNUT-SIZED BALLS.
PLACE 2 INCHES APART ON A LIGHTLY GREASED COOKIE SHEET.
PRESS COOKIE DOWN SLIGHTLY WITH THE HEEL OF YOUR HAND.
BAKE AT 350° FOR 11 TO 13 MINUTES OR UNTIL EDGES ARE LIGHTLY BROWNED.
COOL 5 MINUTES ON BAKING SHEET. REMOVE TO WIRE RACKS TO COOL COMPLETELY.
YIELD: 2-1/2 DOZEN.*

46. M&M OATMEAL BARS MIX

1/2 CUP OLD-FASHIONED OATS
1/2 CUP MINI M&M'S CANDIES
1/2 CUP PACKED LIGHT BROWN SUGAR (SEE COOK'S NOTE)
1-CUP BISCUIT & BAKING MIX
1/2 CUP PACKED DARK BROWN SUGAR
1-CUP BISCUIT & BAKING MIX

IN 1-QUART WIDE-MOUTH GLASS JAR, GENTLY LAYER AND PACK INGREDIENTS IN THE ORDER LISTED, BEGINNING WITH OATS. IF THERE IS ANY SPACE LEFT AFTER ADDING THE LAST INGREDIENT, ADD MORE CANDIES 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.

COOK'S NOTE: 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 TO ATTACH AS FOLLOWS:

TO MAKE M&M OATMEAL BARS:

*EMPTY CONTENTS OF JAR INTO MEDIUM BOWL.
STIR IN 1/2-CUP (1 STICK) BUTTER, MELTED; 1 LARGE EGG; AND 1-TSP. VANILLA.
PRESS INTO AN 8 X 8 X 2-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.
MAKES 16 BARS.*

47. OATMEAL RAISIN COOKIE MIX

1/2 CUP SUGAR
1/2 CUP PACKED BROWN SUGAR
1 CUP FLOUR
1 TSP. BAKING POWDER
1/4 TSP. SALT
1 1/4 CUP RAISINS
1 1/4 CUP OATS

INSTRUCTIONS:

1. 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.
2. 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.
3. PRINT OUT THE FOLLOWING INSTRUCTIONS ON A GIFT CARD AND TAPE THE CARD TO THE JAR:

*WHIP 1/2 CUP OF BUTTER UNTIL LIGHT AND FLUFFY.
ADD 1 EGG AND 1-TSP. VANILLA AND BEAT UNTIL MIXED.
STIR IN THE INGREDIENTS FROM THIS JAR UNTIL WELL COMBINED.
DROP 1 TBSP. OF DOUGH ON A GREASED COOKIE SHEET.
BAKE FOR 15 MINUTES AT 350 DEGREES F.
SHARE WITH A FRIEND.*

48. OATMEAL SCOTCHIES

MATERIALS AND SUPPLIES:

12 WIDE-MOUTH QUART (4-CUP) CANNING JARS WITH LIDS AND RINGS

FOR 1 JAR:

3/4 CUP PACKED BROWN SUGAR
1/2 CUP WHITE SUGAR
3/4-CUP BUTTERSCOTCH BAKING CHIPS
2 CUPS ROLLED OATS
1 CUP ALL-PURPOSE FLOUR
1 TSP. GROUND CINNAMON
1/2 TSP. GROUND NUTMEG
1 TSP. BAKING SODA
1/2 TSP. SALT

FOR 12 JARS:

9 CUPS BROWN SUGAR
6 CUPS WHITE SUGAR
9 CUPS (5 1 2-OUNCE PACKAGES) BUTTERSCOTCH BAKING CHIPS
24 CUPS ROLLED OATS
12 CUPS ALL-PURPOSE FLOUR
12 TSP. CINNAMON
6 TSP. NUTMEG
12 TSP. BAKING SODA
6 TSP. SALT

1/2 YARD PRINT COTTON FABRIC
1 ROUND (6 YARDS) CRAFT RIBBON
2 PIECES CARDSTOCK (FOR TAGS)

INSTRUCTIONS:

IN LARGE BOWL, COMBINE FLOUR, CINNAMON, NUTMEG, BAKING SODA AND SALT. LAYER INGREDIENTS IN ORDER GIVEN IN CANNING JARS, LAYERING FLOUR MIXTURE LAST. CUT TWELVE 7-INCH CIRCLES FROM COTTON FABRIC. TOP EACH JAR WITH FABRIC CIRCLE, AND TIE WITH RIBBON. PRINT TWO COPIES OF GIFT TAG WITH RECIPE INSTRUCTIONS. CUT GIFT TAGS APART AND ATTACH TO RIBBON. MAKES 12 GIFT JARS.

RECIPE INSTRUCTIONS (INCLUDE ON GIFT TAG):

*EMPTY MIX INTO LARGE MIXING BOWL, MIX THOROUGHLY.
ADD 3/4-CUP BUTTER, SOFTENED, 1 BEATEN EGG, AND 1-TSP. VANILLA.
MIX UNTIL COMPLETELY BLENDED.
FORM 1-INCH BALLS AND PLACE 2 INCHES APART ON UNGREASED COOKIE SHEET.
BAKE AT 350 DEGREES UNTIL EDGES ARE LIGHTLY BROWNED, ABOUT 10-12 MINUTES.
COOL 5 MINUTES ON COOKIE SHEET, THEN TRANSFER TO WIRE RACK TO COOL COMPLETELY.
MAKES 3 DOZEN COOKIES.*

49. ORANGE SLICE COOKIE MIX

3/4 CUP SUGAR
1/2 CUP PACKED BROWN SUGAR
1 3/4 CUPS FLOUR MIXED WITH 1-TSP. BAKING POWDER AND 1/2 TSP. BAKING SODA
1 1/2 CUPS ORANGE SLICE CANDIES, QUARTERED (WRAP IN PLASTIC WRAP)

LAYER INGREDIENTS IN JAR IN ORDER GIVEN. PRESS EACH LAYER FIRMLY IN PLACE BEFORE ADDING NEXT INGREDIENT. RECIPE TO ATTACH TO JAR:

*REMOVE CANDIES FROM JAR AND SET ASIDE.
EMPTY COOKIE MIX IN LARGE MIXING BOWL; STIR TO COMBINE.
ADD 1/2 CUP SOFTENED BUTTER, 1 EGG SLIGHTLY BEATEN AND 1-TSP. VANILLA;
MIX UNTIL COMPLETELY BLENDED. STIR IN ORANGE CANDIES.
ROLL DOUGH INTO WALNUT-SIZED BALLS.
PLACE 2 INCHES APART ON A LIGHTLY GREASED COOKIE SHEET.
BAKE AT 375° FOR 12 TO 14 MINUTES OR UNTIL EDGES ARE LIGHTLY BROWNED.
COOL 5 MINUTES ON BAKING SHEET. REMOVE TO WIRE RACKS TO COOL COMPLETELY.
YIELD: 2-1/2 DOZEN.*

50. PINA COLADA CAKE IN A JAR

1 CAN PINEAPPLE - (20 OZ) CRUSHED
1 CUP MARGARINE - AT ROOM TEMPERATURE
3 1/2 CUPS BROWN SUGAR - PACKED
4 EGGS - WHIPPED
1/2 CUP RUM
3 1/3 CUPS UNBLEACHED FLOUR
1 1/2 TSP. BAKING POWDER
1 TSP. BAKING SODA
1 CUP COCONUT - SHREDDED

PREHEAT OVEN AT 325. 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 COOKING SPRAY AND FLOUR. DRAIN PINEAPPLE FOR 10 MINUTES, RESERVING JUICE. PUREE DRAINED PINEAPPLE IN A BLENDER. 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. IN A MIXING BOWL, COMBINE APPLESAUCE, HALF BROWN SUGAR UNTIL LIGHT AND FLUFFY. BEAT IN EGGS AND PINEAPPLE PUREE. SET ASIDE. IN ANOTHER MIXING BOWL, COMBINE FLOUR, BAKING POWDER, AND BAKING SODA. GRADUALLY, ADD TO PINEAPPLE MIXTURE IN THIRDS, BEATING WELL WITH EACH ADDITION. STIR IN COCONUT. 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. ONCE JARS ARE COOL, DECORATE WITH ROUND PIECES OF CLOTH AND THEN GLUE ON FLOWERS, RIBBONS, ETC. ON LID, RING AND SIDE OF JAR. UNSCREW THE RING (THE LID SHOULD BE SEALED BY NOW) AND 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. DECORATE AS DESIRED.

51. PUMPKIN CAKE IN A JAR

2/3 CUP SHORTENING
2 2/3 CUPS SUGAR
4 EGGS
2 CUPS CANNED PUMPKIN
2/3 CUP WATER
3 1/3 CUPS FLOUR
1/2 TSP. BAKING POWDER
1 1/2 TSP. SALT
1 TSP. GROUND CLOVES
1/2 TSP. GROUND ALLSPICE
1 TSP. GROUND CINNAMON
2 TSP. BAKING SODA
1 CUP CHOPPED WALNUTS
8 PINT-SIZE WIDE MOUTH CANNING JARS WITH LIDS AND RINGS

PREHEAT OVEN TO 325 DEGREES. CREAM SHORTENING AND SUGAR TOGETHER, ADDING SUGAR SLOWLY. BEAT IN EGGS, PUMPKIN, AND WATER; SET ASIDE. IN ANOTHER BOWL, STIR TOGETHER FLOUR, BAKING POWDER, SALT, CLOVES, ALLSPICE, CINNAMON, AND BAKING SODA. ADD TO PUMPKIN MIXTURE AND STIR WELL. STIR IN NUTS. GREASE JARS WELL AND FILL EACH JAR ABOUT HALF FULL. PLACE JARS ON BAKING SHEET AND BAKE FOR APPROXIMATELY 45 MINUTES. WHEN DONE, REMOVE JARS, AND WIPE THE SEALING EDGE OF THE JARS. PLACE LIDS ON JARS AND CLOSE TIGHTLY WITH THE RING.

52. REESE'S PEANUT BUTTER CUP COOKIE MIX

3/4 CUP SUGAR
1/4 CUP PACKED BROWN SUGAR
1-3/4 CUPS FLOUR MIXED WITH 1-TSP. BAKING POWDER AND 1/2 TSP. BAKING SODA
8 LARGE REESE'S PEANUT BUTTER CUPS CANDIES CUT INTO 1/2-INCH PIECES (WRAP IN PLASTIC WRAP)

LAYER INGREDIENTS IN JAR IN ORDER GIVEN. PRESS EACH LAYER FIRMLY IN PLACE BEFORE ADDING NEXT INGREDIENT. RECIPE TO ATTACH TO JAR:

*REMOVE CANDIES FROM JAR AND SET ASIDE.
EMPTY COOKIE MIX IN LARGE MIXING BOWL; STIR TO COMBINE.
ADD 1/2 CUP SOFTENED BUTTER, 1 EGG SLIGHTLY BEATEN AND 1-TSP. VANILLA;
MIX UNTIL COMPLETELY BLENDED. STIR IN CANDIES.
ROLL DOUGH INTO WALNUT-SIZED BALLS.
PLACE 2 INCHES APART ON A LIGHTLY GREASED COOKIE SHEET.
BAKE AT 375° FOR 12 TO 14 MINUTE OR UNTIL EDGES ARE LIGHTLY BROWNED.
COOL 5 MINUTES ON BAKING SHEET. REMOVE TO WIRE RACKS TO COOL COMPLETELY.
YIELD: 2-1/2 DOZEN.*

53. SANDART BROWNIES

MATERIALS AND SUPPLIES:

12 WIDE-MOUTH QUART (4-CUP) CANNING JARS WITH LID AND RINGS

FOR 1 JAR:

2/3 TSP. SALT
1 1/8 C. FLOUR, DIVIDED
1/3 C. COCOA POWDER
2/3 C. BROWN SUGAR
2/3 C. SUGAR
1/2-C. CHOCOLATE CHIPS
1/2 C. WHITE CHOCOLATE CHIPS
1/2 C. WALNUTS OR PECANS

FOR 12 JARS:

8 TSP. SALT
13 1/2 C. FLOUR, DIVIDED
4 C. COCOA POWDER
8 C. BROWN SUGAR
8 C. SUGAR
6 C. CHOCOLATE CHIPS (3 -12-OUNCE PACKAGES)
6 C. WHITE CHOCOLATE CHIPS (3 -12-OUNCE PACKAGES)
6 C. WALNUTS OR PECANS

1/2 YARD PRINT COTTON FABRIC
1 ROUND (6 YARDS) CRAFT RIBBON
2 PIECES CARDSTOCK (FOR TAGS)

INSTRUCTIONS:

WASH, RINSE AND DRY CANNING JARS. LAYER INGREDIENTS AS FOLLOWS:

2/3 T. SALT
5/8 C. FLOUR
1/3 C. COCOA POWDER
1/2 C. FLOUR
2/3 C. BROWN SUGAR
2/3 C. SUGAR
1/2 C. CHOCOLATE CHIPS
1/2 C. WHITE CHOCOLATE CHIPS
1/2 C. WALNUTS

CLOSE JARS WITH LIDS AND RINGS. CUT TWELVE 7-INCH CIRCLES FROM COTTON FABRIC. TOP EACH JAR WITH FABRIC CIRCLE, AND TIE WITH RIBBON. PRINT TWO COPIES OF GIFT TAG WITH RECIPE INSTRUCTIONS. CUT GIFT TAGS APART AND ATTACH TO RIBBON. MAKES 12 GIFT JARS. RECIPE INSTRUCTIONS (INCLUDE ON GIFT TAG):

- 1. PREHEAT OVEN TO 350 DEGREES. GREASE ONE 9X9 BAKING PAN.*
- 2. POUR THE CONTENTS OF THE JAR INTO A LARGE BOWL AND MIX WELL.*
- 3. STIR IN 1-TSP. VANILLA, 2/3-CUP VEGETABLE OIL AND 3 EGGS. BEAT UNTIL JUST COMBINED.*
- 4. POUR THE BATTER INTO THE PREPARED PAN AND BAKE AT 350 DEGREES FOR 20 TO 25 MINUTES.*

54. SUGAR COOKIES IN A JAR

3 1/4 CUPS ALL-PURPOSE FLOUR
1 1/4 CUPS WHITE SUGAR
1/4 CUP COLORED DECORATING SUGAR
2 1/2 TSP. BAKING POWDER
1/2 TSP. SALT

INSTRUCTIONS:

1. COMBINE FLOUR, SALT AND BAKING POWDER - 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.) STIR SUGAR AND COLORED SUGAR TOGETHER, ADD TO THE JAR.
2. 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.
3. PRINT OUT THE FOLLOWING INSTRUCTIONS ON A GIFT CARD AND TAPE THE CARD TO THE JAR:

*WHIP 2/3 CUP OF BUTTER OR SHORTENING UNTIL LIGHT AND FLUFFY.
ADD 2 EGGS, 2 TBSP. MILK AND 1 TSP. VANILLA AND BEAT UNTIL MIXED.
STIR IN THE INGREDIENTS FROM THIS JAR UNTIL WELL COMBINED.
ROLL INTO SMALL BALLS AND PLACE ON A GREASED COOKIE SHEET.
FLATTEN EACH BALL SLIGHTLY WITH A FORK OR THE BOTTOM OF A GLASS.
BAKE FOR 8 MINUTES AT 350 DEGREES F.
SHARE WITH A FRIEND.*

55. TRAIL MIX COOKIE MIX

1/2 CUP PACKED BROWN SUGAR
1/2 CUP WHITE SUGAR
3/4 CUP WHEAT GERM
1/3 CUP QUICK COOKING OATS
1 CUP RAISINS
1/3 CUP PACKED FLAKED COCONUT
1/2 CUP ALL-PURPOSE FLOUR
1 TSP. BAKING POWDER

LAYER INGREDIENTS IN ORDER GIVEN IN A QUART "WIDE MOUTH" CANNING JAR. MIX THE FLOUR TOGETHER WITH THE BAKING POWDER. PRESS EACH LAYER FIRMLY IN PLACE, IT WILL BE A TIGHT FIT. ATTACH DIRECTIONS TO JAR:

TRAIL MIX COOKIES

*EMPTY JAR OF COOKIE MIX INTO LARGE MIXING BOWL.
USE YOUR HANDS TO THOROUGHLY BLEND MIX.
ADD: 1/2-CUP BUTTER, SOFTENED AT ROOM TEMPERATURE.
DO NOT USE MARGARINE.*

*MIX IN 1 EGG, SLIGHTLY BEATEN AND 1 TSP. VANILLA.
MIX UNTIL COMPLETELY BLENDED. YOU WILL NEED TO FINISH MIXING WITH YOUR HANDS.
SHAPE INTO WALNUT SIZED BALLS AND PLACE 2 INCHES APART ON A SPRAYED COOKIE SHEET. BAKE
AT 350 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.*

56. TRIPLE CHOCOLATE CHIP COOKIES

1/2 CUP CHOPPED PECANS
1/2-CUP CHOCOLATE CHIPS
1/2 CUP WHITE CHOCOLATE CHIPS
1/3-CUP BROWN SUGAR PACKED
3/8 CUP WHITE SUGAR
1/2 TSP. SODA
1/4 TSP. SALT
1/6 CUP COCA
1 1/4 CUPS ALL PURPOSE FLOUR

PLACE IN THIS ORDER IN A 1-QUART JAR. ATTACH THIS ON A RECIPE CARD:

TO MAKE COOKIES, ADD:

*1/2 TSP. VANILLA
1 TBSP. MILK
1 EGG
1 STICK MELTED BUTTER*

*PLACE 1-INCH BALLS ON COOKIE SHEET AND PRESS A LITTLE FLAT.
COOK AT 350 DEGREES FOR 8 MINUTES.*

57. VANILLA PUDDING MIX

3 CUPS NONFAT DRY MILK
4 CUPS SUGAR
1/2 TSP. NUTMEG
1 TSP. SALT
3 CUPS CORNSTARCH
1/2 TSP. VANILLA EXTRACT

MIX ALL EXCEPT THE VANILLA, AND STORE IN AN AIRTIGHT CONTAINER.

TO PREPARE, MIX 1/2 CUP OF MIX TO 2 CUPS MILK. HEAT AND STIR CONSTANTLY WHILE BOILING. COOL, THEN ADD 1/2-TSP. VANILLA EXTRACT.

58. WHITE CHOCOLATE MACADAMIA NUT COOKIE MIX

MATERIALS AND SUPPLIES:

12 WIDE-MOUTH QUART (4-CUP) CANNING JARS WITH LID AND RINGS

FOR 1 JAR:

1 1/4 CUPS WHITE SUGAR
1/2 CUP CHOPPED MACADAMIA NUTS
1 CUP WHITE CHOCOLATE BAKING CHIPS
2 CUPS ALL-PURPOSE FLOUR
1/2 TSP. BAKING SODA
1/2 TSP. BAKING POWDER

FOR 12 JARS:

15 CUPS WHITE SUGAR
6 CUPS CHOPPED MACADAMIA NUTS
12 CUPS (6 -12-OUNCE PACKAGES) WHITE CHOCOLATE CHIPS
24 CUPS ALL-PURPOSE FLOUR
6 TSP. BAKING SODA
6 TSP. BAKING POWDER

1/2 YARD PRINT COTTON FABRIC
1 ROUND (6 YARDS) CRAFT RIBBON
2 PIECES CARDSTOCK (FOR TAGS)

INSTRUCTIONS:

MIX FLOUR, BAKING SODA, BAKING POWDER. LAYER INGREDIENTS IN QUART-SIZE CANNING JARS, FLOUR MIXTURE LAST. CUT TWELVE 7-INCH CIRCLES FROM COTTON FABRIC. TOP EACH JAR WITH FABRIC CIRCLE, AND TIE WITH RIBBON. PRINT TWO COPIES OF GIFT TAG WITH RECIPE INSTRUCTIONS. CUT GIFT TAGS APART AND ATTACH TO RIBBON. MAKES 12 GIFT JARS. RECIPE INSTRUCTIONS (INCLUDE ON GIFT TAG):

EMPTY COOKIE MIX INTO MIXING BOWL; USE HANDS TO THOROUGHLY BLEND MIX.

ADD: 1/2-CUP BUTTER, SOFTENED, 1 BEATEN EGG, AND 1 TSP. OF VANILLA.

MIX UNTIL COMPLETELY BLENDED.

SHAPE INTO 1-INCH BALLS AND PLACE 2 INCHES APART ON GREASED COOKIE SHEETS.

BAKE AT 375 DEGREES FOR 12 TO 14 MINUTES UNTIL TOPS ARE VERY LIGHTLY BROWNED.

COOL 5 MINUTES ON BAKING SHEET. REMOVE TO RACKS TO FINISH COOLING.

MAKES 2 1/2 DOZEN COOKIES.

59. WHITE FRUIT CAKE IN A JAR

FRUITS:

- 1 CUP CANNED PINEAPPLE - CHUNKS
- 2/3 CUP CHOPPED CITRUS
- 2/3 CUP SHREDDED LEMON - PEEL
- 1/2 CUP CHOPPED CANDIED - CHERRIES
- 3/4 CUP CHOPPED DATES
- 1 CUP CHOPPED DRIED - APRICOTS
- 2/3 CUP SHREDDED ORANGE - PEEL
- 1/2 CUP CHOPPED FIGS
- 1 CUP WHITE RAISINS
- 1/2 CUP SHREDDED COCONUT
- 2 CUPS CHOPPED WALNUTS
- 1/2 CUP FLOUR

CAKE:

- 1 CUP SUGAR
- 1 CUP SHORTENING
- 5 EGGS
- 1 CUP FLOUR
- 1 TSP. SALT
- 1 TSP. BAKING POWDER
- 1/4 CUP PINEAPPLE JUICE
- 2 QUARTS WATER TO PUT IN - THE PRESSURE COOKER

DRAIN PINEAPPLE, SAVING JUICE. DREDGE FRUITS AND NUTS WITH 1/2-C. FLOUR. CREAM SHORTENING AND SUGAR AND ADD EGGS, ONE AT A TIME, BEATING MIXTURE WELL AFTER EACH ADDITION. SIFT FLOUR, SALT AND BAKING POWDER AND ADD ALTERNATELY TO THE MIXTURE WITH THE PINEAPPLE JUICE. POUR BATTER INTO CANNING JARS THAT HAVE BEEN GREASED AND FLOURED. BE SURE TO USE WIDE MOUTH JARS. ALLOW STEAM TO FLOW FROM VENT PIPE OF PRESSURE COOKER FOR 20 MIN. PRESSURIZE FOR 30 MIN. AT 10-LBS. PRESSURE FOR PINTS AND 60 MIN. FOR QTS. WHEN PLACING JARS IN COOKER, COVER LOOSELY WITH LIDS, WAX PAPER OR FOIL. ALLOW SPACE IN THE JARS FOR SOME EXPANSION. TIGHTEN LIDS AFTER JARS HAVE BEEN REMOVED FROM THE PRESSURE COOKER.

60. ZUCCHINI BREAD IN A JAR

- 2 CUPS SUGAR
- 1 CUP OIL
- 3 EGGS
- 2/3 CUP WATER
- 1 TSP. VANILLA
- 3 1/4 CUPS FLOUR
- 1 TSP. BAKING POWDER
- 1 TSP. BAKING SODA
- 1/2 TSP. SALT
- 1 1/2 TBSP. CINNAMON
- 3 CUPS GRATED ZUCCHINI
- 1 CUP CHOPPED NUTS

1. IN LARGE BOWL CREAM SUGAR AND OIL WITH ELECTRIC MIXER.
2. ADD EGGS AND MIX WELL.
3. ADD WATER AND VANILLA AND MIX WELL.
4. PLACE DRY INGREDIENTS IN A SEPARATE LARGE BOWL AND BLEND WITH A WHISK.
5. ADD CREAMED INGREDIENTS TO DRY INGREDIENTS AND MIX WITH WHISK AND SPOON.
6. PLACE 1-CUP BATTER EACH INTO 6 WELL-GREASED 1-PINT WIDE-MOUTH CANNING JARS. WIPE BATTER FROM RIM.
7. PLACE JARS ON A BAKING SHEET. BAKE AT 325 DEGREES F FOR 55 TO 60 MINUTES, OR UNTIL A TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN.
8. WIPE RIMS. PLACE HOT STERILIZED SEALS AND RINGS ON HOT JARS. KEEP IN REFRIGERATOR FOR PROLONGED STORAGE.