

DRINKS & DESSERT

Cookies in a Jar

I first got the idea for this from my friend Brittany who sent these home as a favor from her daughter's birthday party! We made them in 2013 for the employees at Lane's company party. We split up the project, and Rebecca and Anna made this recipe. We also made these for Anna's play group day, printing out "Cookies for Santa" labels for the lids and putting big polka-dotted ribbons around the top.

1 1/3 cup all purpose flour, spooned into measuring cup & leveled
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup cooking oats
3/4 cup m&ms
3/4 cup semi-sweet chocolate chips
1/2 cup brown sugar, packed
1/2 cup white sugar
1/3 – 1/2 cup chopped pecans



Layer the ingredients in like this:

First: flour, baking powder, baking soda and salt

Second: oats

Third: m&ms

Fourth: chocolate chips

Fifth: brown sugar

Sixth: white sugar

Seventh: chopped pecans



Pack each level down really tightly. I mean it. Pack it in. Or else it won't all fit. Also, I added the chopped pecans last, because if the ingredients were too much or not enough, then I could add more or less pecans to adjust. I'd rather sacrifice nuts than chocolate, you know. The ingredients should be flush to the top of the lid when you seal it up.

To prepare:

Add:

1 slightly beaten egg

1/2 cup butter (melted slightly in the microwave)

1 teaspoon vanilla

Mix wet ingredients into dry ingredients. Roll the cookie dough into 1 1/2 inch balls, place on a baking sheet, and bake for about 10 minutes in a preheated 350° F oven.

Makes 2 dozen cookies.

<http://www.bakerella.com/mix-things-up/>