

Cookie Jar Cookies

Gift Jars

You are not the only one who requested the recipe and instructions for our Cookie Jars. I made at least three dozen for gifts last year and they were received with rave reviews. For those of you who are in the dark, a "Cookie Jar" is a one-quart canning jar filled with the dry ingredients to make a batch of cookies. The way you pack the jar so you end up with beautiful layers is the key to its uniqueness. Cookie Jars make terrific gifts for anytime of year, but especially at Christmas. Here it is again:

- 1/2 cup sugar
- 1/2 cup chopped pecans
- 1 cup chocolate chips
- 1 cup firmly packed brown sugar
- 2 1/2 cups flour mixed with 1 teaspoon baking soda and 1/4 teaspoon salt

Layer ingredients in order given in a one-quart wide-mouth canning jar pressing each layer firmly in place before adding the next ingredient. You're going to think that all of the ingredients just won't fit. But everything will fit if you are diligent to pack each layer tightly, particularly the brown sugar and flour. Measure carefully erring on the side of scant rather than generous.

Apply lid and ring that comes with the canning jar. Embellish the lid with festive fabric, ribbon or bow as desired.

Variations: Substitute chocolate chips with white chocolate chips, red, white and green baking chips, toffee chips, peanut butter or butterscotch chips and chopped walnuts for pecans.

Come up with a clever name for your cookie mix, then print it and the following baking instructions on a tag and tie to the jar:

5. Empty jar of cookie mix into large mixing bowl. Use impeccably clean hands to thoroughly blend mix.
6. Add 1 1/2 sticks butter or margarine (not diet or tub variety), 1 egg, slightly beaten and 1 teaspoon vanilla.
7. Mix until completely blended. You will need to finish mixing with your hands.
8. Shape into balls the size of walnuts and place 2 inches apart on greased cookie sheets.
9. Bake at 350 degrees for 7 to 10 minutes, or until just slightly golden. Do not overbake. Cool 10 minutes on baking sheet. Remove to racks to finish cooling. These cookies will not firm up until completely cooled. Makes 2 1/2 dozen delicious cookies