

Gospel Cookies in a Jar (Pint Size Jars)

Dry Ingredients to pack in pint mason jar:

3/4 cup and 1 tablespoon and 1 teaspoon all-purpose flour

1/4 teaspoon baking soda

1/4 cup white sugar

*about 1 cup of red, black, yellow, green, M&M type chocolate candies
and white chocolate type chips.*

1/4 cup packed brown sugar

Directions: Combine the flour and baking soda. Place flour and soda mixture in a clean pint sized glass jar, and pack firmly. **See NFF Tip below!* Place sugar on top. Pack firmly. Layer with chocolate chips and M&Ms. Place the brown sugar on top, again packing firmly. Cover with a lid.

Don't Forget the Tag!

Attach an index card with the following directions: Empty contents of jar into a large bowl. In separate bowl combine 1/4 cup plus 2 Tablespoons of butter, 1 egg and 1/2 teaspoon vanilla. Beat until creamy. Add to dry mixture. Drop by tablespoonful onto an ungreased cookie sheet, and bake in a preheated 375 degrees for 6 to 10 minutes.

Tip: The best way I have found to keep the flour from getting all over your clean mason jar is to simply cut a large tip into a disposable decorating bag (a large plastic Ziploc would work as well), place the cut bag into your mason jar and use it as a funnel for your dry ingredients. This keeps the sides of your jar crystal clean and will give you the clear layered look you want. Also canning type funnel will also work.

