

Giftable Cranberry Cookies In A Jar



What you'll need:

- 1 Quart Mason jar
- 1 Cup plus 2 tablespoons all-purpose flour
- 1/2 tsp Baking soda
- 1/2 tsp Salt
- 1/2 Cup rolled oats
- 1/3 Cup packed brown sugar
- 1/3 Cup white sugar
- 1/2 Cup dried cranberries
- 1/2 Cup white chocolate chips
- 1/2 Cup chopped pecans

How It's Done:

1. Combine the flour, soda and salt together. Begin layering your ingredients into your jar in the following order:
 - Flour/baking soda/salt mixture
 - Rolled oats
 - Brown sugar
 - Sugar
 - Dried cranberries
 - White chocolate chips
 - Chopped pecans
2. Once you've filled your jar, decorate with custom labels and tags. See next page for our printable labels, or create your own!

— GIFTABLE —
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— INSTRUCTIONS —

Heat oven to 350 degrees F.

Grease a cookie sheet or line with parchment paper.

In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon vanilla extract until fluffy. Add the entire jar of ingredients, and mix together until well blended. Drop by heaping spoonful onto the prepared baking sheet.

Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks.

Makes 18 cookies.