

DIY cowboy cookies gift jar

INGREDIENTS:

Makes: 1 (32-ounce) jar

- A) ¼ teaspoon salt
- B) ¼ teaspoon baking powder
- C) 1 teaspoon baking soda
- D) 1 cup unbleached all-purpose flour
- E) ½ cup milk or semisweet chocolate chips, mini chocolate chips or butterscotch morsels
- F) 1 cup quick or old-fashioned oats
- G) ½ cup granulated sugar
- H) ½ cup raisins, dried cranberries, sweetened coconut flakes or chopped nuts (or add additional chocolate chips)
- I) ½ cup packed brown sugar



Visit InSeasoneZine.com to view the Cowboy Cookie Gift Jar Craft Video!



GIFT ASSEMBLY INSTRUCTIONS:

Into 1-quart (32-ounce) wide-mouth Mason jar, layer all ingredients in the order listed, packing as necessary.

Seal jar, add festive decorations and a label.

BAKING INSTRUCTIONS:

Don't forget to include a recipe card!

Preheat oven to 350°F. In large microwave-safe bowl, heat 1 stick butter in microwave oven on high 60 seconds or until butter melts, stirring every 30 seconds. Add 1 large egg and 1 teaspoon vanilla extract; with whisk, stir until well blended. Add contents of jar; stir until dough is moist and well blended. Drop dough by rounded measuring tablespoons, 2 inches apart, onto lightly greased cookie sheet. Bake 13 to 15 minutes or until edges are set and bottoms brown. Transfer cookies to wire rack to cool completely. Makes about 2½ dozen cookies.