## FOODS

## Project Resource - Activity

Food \& You I

COWBOY COOKIES IN A JAR Suggested recipe only INGREDIENTS:

| 75 mL | (1/3 cup) | rolled oats |
| :--- | :--- | :--- |
| 125 mL | (1/2 cup) | packed brown sugar |
| 125 mL | (1/2 cup) | white sugar |
| 125 mL | (1/2 cup) | chopped pecans |
| 250 mL | $(1 / 2$ cup $)$ | semisweet chocolate chips |
| 325 mL | $(11 / 3$ cups $)$ | all-purpose flour |
| 5 mL | $(1 \mathrm{tsp})$ | baking powder |
| 1 mL | $(1 \mathrm{tsp})$ | baking soda |

## METHOD

1. Choose a clear jar (1qt) for your project.
2. Layer the dry ingredients in a the jar in the order given.
3. Press each layer firmly in place before adding the next ingredient.

## Cookie Mix in a Jar

1. Preheat oven to 350 degrees $F(175$ degrees $C$ ). Grease cookie sheets.
2. In a medium bowl, mix together:
$1 / 2$ cup melted butter or margarine, 1 egg, 1 tsp of vanilla.
3. Stir in the entire contents of the jar. You may need to use your hands (clean) to finish mixing.
4. Shape into walnut sized balls. Place 2 inches apart on prepared cookie sheets.
5. Bake for 11 to 13 minutes in the preheated oven. Transfer from cookie sheets to cool on wire racks.

Yield - 3 dozen


Cookies in a Jar is great for gift giving or bake sales! You can use the recipe provided here for your project OR you can explore the internet and/or cook books at home for alternate ideas!

Remember to include the following in your finished "Cookie Jar"

- dry ingredients (in jar \& listed on decorative card)
- wet ingredients along with mixing \& baking instructions on decorative card
- covering for the top of the mason jar to suit the occasion (ie. Christmas, Birthday, Halloween, etc.)

