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	(1 1/3 cups)	all-purpose flour
5 mL	(1 tsp)	baking powder
1 mL	(1 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

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- 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.

QUICK TIP

<u>Cookies in a Jar</u> 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.)

Yield - 3 dozen