

## *Chocolate Chip Cookie Mix in a Jar*



**Place the following ingredients in a wide mouth 1 quart airtight jar in the order listed.**

- 1 c. flour
- $\frac{3}{4}$  t. baking soda
- $\frac{3}{4}$  t. salt
- $\frac{3}{4}$  c. flour
- 1  $\frac{1}{2}$  c. chocolate chips
- $\frac{3}{4}$  c. packed brown sugar (gently press brown sugar to the edges of the jar to create a "solid" layer)
- $\frac{1}{2}$  c. white sugar

**\*\*Tap the jar gently on the counter to settle each layer before adding the next layer.\*\***

**Attach these directions to the jar.**

### *Classic Chocolate Chip Cookies*

Preheat the oven to 375° F. Beat  $\frac{3}{4}$  cup softened butter, 1 large egg and  $\frac{3}{4}$  teaspoon vanilla extract in large mixer bowl until blended. Add cookie mix; mix well, breaking up any clumps.

Drop by rounded tablespoon onto ungreased baking sheets. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 2 dozen cookies.