

M&M White 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. white chocolate chips
- 1 c. oatmeal (NOT instant)
- 1 c. red and green M&Ms
- 1/3 c. packed brown sugar (gently press brown sugar to the edges of the jar to create a “solid” layer)
- 1/3 c. white sugar
- 1 c. flour
- ½ t. baking soda (gently rake baking soda into the top of the flour with a fork)

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

Attach these directions to the jar.

M&M White Chocolate Chip Ranger Cookie

Empty the contents of 1 jar into a large bowl; stir until mixed. Add ½ c. butter melted and cooled*, 1 slightly beaten egg, and 1 teaspoon vanilla. Stir until combined.

Drop dough by heaping teaspoons 2 inches apart onto ungreased cookie sheets. Bake in a 375 degree oven for 8-10 minutes or until the edges are lightly browned. Transfer to wire racks; cool. Makes about 36 cookies.

* If the butter is too warm, it will “melt” the M&M coating, and the colors will bleed.