

Mason Jar Cookies

A recipe from KC Coake posted on realcoake.com

Servings: About 3 dozen cookies

Prep Time: 20 - 30 minutes

Ingredients:

- 1 3/4 cups flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1/2 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 cup M&M's
- 1 oz. sprinkles
- 1 quart size mason jar




Directions:

1. Layer the ingredients in a 1 quart jar in your preferred order of appearance. Pack each layer down before adding the next layer.
2. Include the printable tag with directions of how to make the cookies. You can find the tag at <http://www.realcoake.com/2015/03/easter-mason-jar-cookie-recipe.html>. Or make your own tag with the following directions:
 - Preheat oven to 375 degrees.
 - Mix together 3/4 cup melted butter, 2 egg, and 3/4 teaspoon vanilla. Stir in contents of the entire jar. The brown sugar may have hardened, so gently loosen it with a fork or chopstick.
 - Form cookies using a small cookie scoop. Place 2 inches apart on cookie sheet.
 - Bake 9-11 minutes.
 - Transfer to cool on wire racks.



Easter Cookies

You will need:
3/4 cup melted butter
3/4 teaspoon vanilla
2 eggs



- To make cookies, heat oven to 375°F.
- Grease cookie sheets.
- In medium bowl, mix butter, vanilla, and eggs.
- Stir in entire contents of jar. (If brown sugar has become firm, carefully break up with fork or chopstick)
- Form cookies using a small cookie scoop. Place 2 inches apart on cookie sheet.
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