

Cookie Mix in a Jar

Christmas Gifts to Make at Home

You will need:

- 200g plain flour
- $\frac{1}{2}$ tsp bicarbonate of soda
- 100g caster sugar
- 300g chocolate chips
- 100g soft brown sugar
- 1 litre glass jar
- Ribbons
- Labels



Method:

1. Put the flour, bicarbonate of soda and caster sugar in a bowl and mix thoroughly.
2. Pack the ingredients into the glass jar in layers as follows: $\frac{1}{3}$ of the flour mixture, $\frac{1}{2}$ of the chocolate chips, $\frac{1}{3}$ of the flour mixture, all of the brown sugar, the remaining chocolate chips, the remaining flour mixture.
3. Screw the lid on tightly.
4. Add label.
5. Decorate the label with some festive designs and add some festive ribbon to complete the look.

Hints and Tips

- This makes a great gift for friends, teachers or anyone who enjoys a cookie!
- You can use any type of chocolate chips – white, milk or plain. Why not try using raisins or dried cranberries too? As long as the chocolate chips and any dried fruit still weigh around 300g, the recipe will still work well.
- Double or triple the quantities if you want to make more than one jar.
- These gifts look really pretty in old fashioned glass jars, which you can buy at craft shops and at large supermarkets.

Chocolate Chip Cookies. Empty the contents of this jar into a large bowl. In a separate bowl, place 150g of soft butter, 1 egg and 1 teaspoon of vanilla extract. Beat them together until they are creamy. Add the dry mixture and mix until combined. Drop tablespoons of the dough onto baking trays, allowing space between each one for spreading. Bake in a preheated oven at 190°C/ Gas Mark 5 for 8 to 10 minutes. Cool on a wire rack. Makes 24 cookies.

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