

CHOCOLATE CHIP COOKIES JAR ASSEMBLY

Ingredients

- 1½ cups all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1½ cups chocolate chips
- ½ cup light brown sugar, firmly packed
- ½ cup granulated sugar

Assembling jars:

Combine flour, baking powder, baking soda, and salt in a small bowl. Pour into the bottom of the jar using a funnel or paper plate. Layer the remaining ingredients; granulated sugar, followed by 1 cup of chocolate chips, brown sugar, and remaining ½ chocolate chips. Be sure to add the ingredients gently so they stay layered.

Continue with instructions.

WHITE CHOC. CRANBERRY COOKIES JAR ASSEMBLY

Ingredients

- 1 ¼ cup flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup old fashioned oats
- ½ cup granulated sugar
- ½ cup brown sugar
- ½ cup white chocolate chips
- 1 cup dried cranberries
- ½ cup roughly chopped walnuts

Assembling jars:

In a bowl, whisk together flour, baking soda, baking powder, and salt. In the jar, layer ingredients (using a funnel or paper plate), pressing each down between additions: flour mixture, oats, ½ the dried cranberries, brown sugar, white sugar, walnuts, remaining cranberries, and white chocolate chips. Be sure to add the ingredients gently so they stay layered.

Continue with instructions.

BROWNIE MIX JAR ASSEMBLY

Ingredients

- ¾ cup cocoa powder
- 1 ¼ cups sugar
- 1 cup flour
- ½ teaspoon sea salt
- ½ cup semi-sweet chocolate chips

Assembling jars:

In the jar, using a funnel or paper plate, layer sugar, cocoa powder, flour, salt, and chocolate chips. Be sure to add the ingredients gently so they stay layered. Continue with instructions.



Recipe Jar

CHOCOLATE CHIP COOKIES

1. Preheat oven to 350°F.
2. In a large bowl, whisk ½ cup of melted and cooled unsalted butter, 1 large egg, 1 large egg yolk, and 2 teaspoons vanilla extract.
3. Add the contents of the jar and gently stir until combined. Place in the refrigerator for 30 minutes.
4. Scoop 2-tablespoon portions of dough. Place the dough balls onto parchment-lined baking sheets and bake at for 9-11 minutes.

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Recipe Jar

WHITE CHOC. CRANBERRY COOKIES

1. Preheat oven to 350°F.
2. Empty jar contents into a large mixing bowl
3. Add ½ cup softened butter, 1 teaspoon vanilla extract, and 1 egg.
4. Mix until well combined (dough will be thick)
5. Drop rounded tablespoons of dough onto parchment-lined baking sheets, spacing 2 inches apart
6. Bake for 10-12 minutes until edges are lightly golden.

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Recipe Jar

BROWNIES

1. Preheat oven to 350°F.
2. In mixing bowl, add jar contents with 1 cup melted butter, 2 eggs, and 2 teaspoons vanilla extract until just combined.
3. Pour into an 8×8 pan.
4. Bake for 30 to 35 minutes. Remove from oven while center is still a bit gooey.
5. Let cool completely before cutting.

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