

## CHOCOLATE CHIP COOKIES JAR ASSEMBLY

### Ingredients

- 1⅔ cups all purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1⅓ cups chocolate chips
- ⅓ 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 ⅓ 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
- ⅓ cup granulated sugar
- ⅓ 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
- ⅓ 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.



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## 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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