

Chocolate Cookie Mix in a Jar



This is a great Christmas or birthday gift. Everybody loves to bake, yet no one has the time. It is a thoughtful gift for the busy person in your life. And by the way, the cookies are delicious!

Prep: 25 mins

Total: 25 mins

Servings: 36

Yield: 3 dozen



Ingredients

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup dark brown sugar
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{4}$ cup cocoa
- $\frac{1}{2}$ cup chopped pecans
- 1 cup semi-sweet chocolate chips

Directions

Step 1

Combine all-purpose flour, baking powder, baking soda, and salt. Set aside.

Step 2

In a 1 quart wide mouth canning jar, layer dark brown sugar, white sugar, cocoa, chopped pecans, and chocolate chips. Pack everything down firmly before you add flour mixture, it will be a snug fit.

Step 3

Attach a tag with the following instructions: Chocolate Cookie Mix in a Jar: 1. Preheat oven to 350 degrees F (175 degrees C) 2. Empty cookie mix into large bowl. Thoroughly blend mixture with hands. Mix in $\frac{3}{4}$ cup softened butter or margarine, 1 egg, slightly beaten, and 1 teaspoon vanilla. Shape into walnut size balls, and place 2 inches apart on a parchment lined baking sheet. 3. Bake for 11 to 13 minutes. Cool 5 minutes on baking sheet, then move to wire racks.

Nutrition Facts

Per Serving:

86 calories; protein 1.2g 2% DV; carbohydrates 15.5g 5% DV; fat 2.6g 4% DV; cholesterol 0mg; sodium 66.2mg 3% DV.