

Hot Chocolate Mix

One is never too old to enjoy hot chocolate, and this is a special way to share it with a friend.

3 cups powdered milk

1/2 cup cocoa

3/4 cup sugar

Dash of salt

Sift the ingredients into a large bowl. Pack the mix into an airtight container.

Attach this to the Jar

Hot Chocolate

Serves 1

4 tablespoons Hot Chocolate Mix

8 ounces boiling water

Marshmallows or whipped cream

Place the Hot Chocolate Mix into a mug. Pour in the boiling water. Stir until the Chocolate mix is dissolved. Garnish with marshmallows or whipped cream.

Spiced Cranberry Cider Mix

This spicy cider tastes delicious after winter sports, so here's just the gift for a hostess on a ski vacation.

1/2 cup dried cranberries

12 cinnamon sticks

1/2 tsp. crushed whole cloves

2 Tbsp. whole allspice

In a small bowl, stir the cranberries and spices together. Store in an airtight container.

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Spiced Cranberry Cider Mix

Serves 12 to 14

2 quarts apple cider

1 quart water

1 package Spiced Cranberry Cider Mix

2 oranges, sliced

In a large saucepan combine the cider, water, and Spiced Cranberry Cider Mix. Heat through but do not boil. Add most of the orange slices. Serve warm, garnished with the remaining orange slices.

White Hot Chocolate Mix
A great idea for a major chocoholic.

1 tsp. vanilla powder
1 tsp. dried orange peel
1/2 cup grated white chocolate or white chocolate chips
Combine and blend the ingredients in a small bowl. Store in an airtight container.

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White Hot Chocolate
Serves 2

1 and 1/2 cups milk
1/4 cup White Hot Chocolate Mix
In a small saucepan, heat the milk until bubbles form around the outside.
Add the White Hot Chocolate Mix and whisk until the chocolate is melted.
Continue to whisk until the mixture is hot.

Mexican Hot Chocolate Mix

1/3 cup light brown sugar
3/4 tsp. ground cinnamon
1 1/2 tsp. powdered vanilla
1/4 cup cocoa
2 1/2 cups powdered milk
Combine and blend ingredients in a small bowl. Store in an airtight container.

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Mexican Hot Chocolate
Serves 6

3 cups water
Mexican Hot Chocolate Mix (to taste)
Cinnamon sticks for garnish
Heat the water to boiling and add the Mexican Hot Chocolate Mix. Stir with a whisk until the mixture is smooth. Garnish with cinnamon sticks. For a frothier hot chocolate, mix in a blender.

Mexican Fiesta Dip Mix

This is an unusual Southwestern dip mix that can be given in a small sombrero.

- 1/2 cup dried parsley**
- 1/3 cup minced onion**
- 1/4 cup dried chives**
- 1/3 cup chili powder**
- 1/4 cup ground cumin**
- 1/4 cup salt**

In a large bowl, combine the spices and store in an airtight container.

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Mexican Fiesta Dip Makes 2 cups

- 3 Tbsp. Mexican Fiesta Dip Mix**
- 1 cup mayonnaise or low-fat mayonnaise**
- 1 cup sour cream or low-fat yogurt**

In a medium mixing bowl combine the Dip Mix with the mayonnaise and sour cream. Whisk the mixture until smooth. Refrigerate for 2 to 4 hours. Serve with tortilla chips or fresh vegetables.

Ranch Dressing and Dip Mix

This versatile mix can be used to make a dressing for salads, a dip for fresh veggies, or topping for baked potatoes.

- 1 1/2 Tbsp. dried parsley**
- 1/2 Tbsp. dried chives**
- 1/4 Tbsp. dried tarragon**
- 1/2 Tbsp. lemon pepper**
- 1 Tbsp. salt**
- 1/4 Tbsp. oregano**
- 1/2 Tbsp. garlic powder**

In a medium bowl, combine all the ingredients. Store in an airtight container.

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Ranch Dressing Makes 1 cup

- 1/2 cup mayonnaise**
- 1/2 cup buttermilk**
- 1 Tbsp. Ranch Dressing & Dip Mix**

In a large bowl whisk together the mayonnaise, buttermilk and dressing & dip mix. Refrigerate for one hour before serving.

Ranch Dip
Makes 2 cups

2 Tbsp. Ranch Dressing & Dip Mix

1 cup mayonnaise or low-fat mayo

1 cup sour cream or low-fat yogurt

Combine the Ranch Dressing and Dip Mix with mayonnaise and sour cream. Refrigerate for 2 hours before serving with raw vegetables, or as a topping for baked potatoes.

Turkey Noodle Soup Mix

This is a great way to use leftover turkey.

1 cup uncooked fine egg noodles

1 1/2 Tbsp. chicken-flavored bouillon

1/2 tsp. ground black pepper

1/4 tsp. dried whole thyme

1/8 tsp. celery seeds

1/8 tsp. garlic powder

1 bay leaf

Combine all ingredients in a medium bowl. Store in an airtight container.

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Turkey Noodle Soup

1 package Turkey Noodle Soup Mix

8 cups water

2 carrots, diced

2 stalks celery, diced

1/4 cup minced onion

3 cups cooked diced turkey

Combine the Turkey Noodle Soup Mix and the water in a large stockpot. Add the carrots, celery, and onion and bring to a boil. Cover the soup and reduce the heat to a simmer. Simmer for 15 minutes. Discard the bay leaf. Stir in the turkey and simmer an additional 5 minutes.

Curried Rice Mix

This curried rice mix is an interesting complement for plain chicken or pork.

- 1 cup long-grain rice**
 - 1 chicken bouillon cube, crumbled**
 - 2 Tbsp. dried minced onion**
 - 1/4 cup raisins**
 - 1/2 tsp. curry powder**
- Layer the ingredients in the order given in a 1 & 1/2-cup jar.**

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Curried Rice Serves 6

- 2 1/2 cups water**
 - 1 package Curried Rice Mix**
- In a medium saucepan bring the water to a boil. Add the rice mix. Cover and reduce the heat to a simmer for 20 minutes.**

Lemon Pepper Seasoning Mix

Lemon pepper adds a piquant flavor when used on grilled meats.

- 1 cup ground black pepper**
 - 1/3 cup dried lemon peel**
 - 3 Tbsp. coriander seeds**
 - 1/4 cup dried minced onion**
 - 1/4 cup dried thyme leaves**
- Stir all the ingredients together and store in airtight jars.**

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Grilled Lemon Chicken Serves 4

- 1/4 cup fresh lemon juice**
 - 1/4 cup extra virgin olive oil**
 - 2 tsp. Lemon Pepper Seasoning Mix**
 - 6 chicken cutlets**
- Preheat the broiler or BBQ grill. In a low, flat dish stir together the lemon juice, oil and Lemon Pepper Seasoning Mix. Add the chicken breasts, and marinate in the refrigerator for 30 to 45 minutes. Grill over hot coals or broil for 4 minutes on each side, or until done. Serve hot or at room temperature.**

Pizza Dough Mix

This is a gift for friends of all ages, whether a starving college student or a senior citizen-- everyone loves pizza.

- 2 3/4 cups bread flour**
- 1 package (1 Tbsp.) active dry yeast**
- 2 tsp. salt**

In a medium bowl, combine all the ingredients. Place the mix in an airtight container.

Attach this to the Jar

Pizza

Makes 2 12-inch pizzas

- 1 package Pizza Dough Mix**
- 2 Tbsp. olive oil**
- 1 cup warm water**
- 1 cup tomato sauce**
- 1/2 cup grated mozzarella cheese**
- 1/3 cup freshly grated Parmesan**
- 1 tsp. crushed oregano**

Place the Pizza Dough Mix in a large bowl & add the oil and water. Beat with a wooden spoon or dough hook until mixture forms a ball. Turn out onto a floured board and knead for 5 minutes. Transfer to a greased bowl and let the dough rise for 90 minutes. Divide the dough in half and pat into two 12-inch circles. For thin crust, fill and bake the pizzas now. For thicker crust, let pizzas rise 30 to 45 minutes. Top the pizza dough with tomato sauce, cheeses of your choice, crushed oregano, and olive oil drizzled over the pizzas. Preheat the oven and bake at 425 degrees F for 20 to 25 minutes. Let stand 5 minutes.

California Corn Bread Mix

This is a sweet, cake-like corn bread that is delicious with honey butter.

- 2 cups Bisquick baking mix**
- 1/2 cup cornmeal**
- 1/2 cup sugar**
- 1 Tbsp. baking powder**

In a large glass or ceramic bowl, stir all the ingredients together. Store in an airtight container.

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California Corn Bread

Serves 4 to 6

- 1 package California Corn Bread Mix**
- 2 eggs**
- 1 cup milk**
- 1/2 cup butter, melted**

Preheat the oven to 350 degrees F. Place the corn bread mix in a large mixing bowl and add the eggs, milk and butter. Blend until the mixture is smooth. Poor into a greased 8-inch baking pan and bake for 30 minutes.

Ginger Spice Muffin Mix

A great gift for people on the go!!

- 1 3/4 cups flour**
- 2 Tbsp. sugar**
- 3 tsp. baking powder**
- 1/2 tsp. baking soda**
- 1 tsp. ground cinnamon**
- 1/2 tsp. ground nutmeg**
- 1/4 tsp. ground ginger**
- 1/4 tsp. ground cloves**
- 1/2 tsp. salt**

Combine all the ingredients in a medium bowl. Store the mixture in an airtight container.

Attach this to the Jar

Ginger Spice Muffins

Makes 1 dozen

- 1 pkg. Ginger Spice Muffin Mix**
- 1/4 cup butter or margarine, melted**
- 1 egg**
- 1 tsp. vanilla**
- 1 cup milk**

Preheat the oven to 400 degrees F, and grease 12 muffin tins. In a large bowl, combine the muffin mix with the butter, egg, vanilla and milk Stir the mixture until the ingredients are blended. Do not overmix. The batter will be lumpy. Fill muffin tins 2/3 full, and bake for 15 minutes.

Lemon Poppy-Seed Cake Mix

This cake is delightful with its lemony flavor and the added crunch of poppy seeds.

- 1 1/2 cups sugar
- 3 cups cake flour
- 1 1/2 tsp. baking powder
- 1/4 cup poppy seeds

Combine all the ingredients in a large mixing bowl. Blend with a wire whisk. Store the mix in an airtight container.

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Lemon Poppy-Seed Cake Serves 8

- 3/4 cup butter
- 6 eggs
- 1/3 cup milk
- 1 tsp. vanilla extract
- 1 tsp. lemon extract (not lemon juice)
- Zest of 1 lemon
- 1 pkg. Lemon Poppy-Seed Cake Mix

Glaze:

- 1/2 cup sugar
- 1/2 cup lemon juice

Preheat oven to 350 degrees F. Butter an 8- to 9-cup Bundt pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating after each addition. Add the milk, extracts, and lemon zest. The mixture will look curdled. Add the Cake Mix, and continue to beat on medium speed for 3 to 4 minutes until mixture is smooth.

Pour the batter into greased pan and bake for 45 to 55 minutes.

Glaze: Combine sugar and lemon juice in a small saucepan over medium heat, and bring to boil for 3 minutes. When cake is removed from oven, poke cake all over with a wooden skewer and brush glaze over cake. Let the cake stand for 1 hour and remove from pan to cool on a wire rack. Wrap the cake in plastic wrap.

Spiced Apple Cake Mix

3 cups all-purpose flour

1 1/2 cups sugar

1 1/2 tsp. baking soda

1 tsp. powdered vanilla

1 1/2 tsp. cinnamon

1/4 tsp. ground nutmeg

1 cup chopped nuts

1/2 cup golden raisins

Combine and blend ingredients in a medium bowl. Store in an airtight container.

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Spiced Apple Cake

Serves 8 to 10

1 package Spiced Apple Cake Mix

1 1/2 cups canola oil

3 large eggs

3 cups chopped apples

Preheat the oven to 350 degrees F & grease a tube or Bundt pan. Place the Spiced Apple Cake Mix into a large mixing bowl. Make a well in the center of the Mix; add the oil, eggs, and apples. Stir until mixture is smooth. Pour into the prepared pan and bake for 1 hour & 10 minutes, or until a toothpick inserted into the center comes out clean. Cool; remove from the cake pan.

Carrot Cake Mix

2 cups sugar

2 tsp. powdered vanilla

1/2 cup chopped pecans

3 cups all-purpose flour

2 tsp. baking soda

1 Tbsp. cinnamon

1/4 tsp. nutmeg

Combine and blend ingredients in a small bowl. Store in an airtight container.

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Carrot Cake

Makes 1 13x9-inch cake

1 package Carrot Cake Mix

1 1/2 cups vegetable oil

3 large eggs

3 cups grated carrots

1 (8-ounce) can crushed pineapple

Preheat oven to 350 degrees F & grease 13x9 inch pan. Place Carrot Cake Mix in large mixing bowl. Make a well in the center of the mix & add the oil, eggs, carrots & pineapple. Blend until smooth. Pour into the prepared pan & bake for 40 to 50 minutes, or until a toothpick inserted into center comes out clean. Cool the cake and frost if desired or dust with powdered sugar.

Cobbler Mix

- 1 cup all-purpose flour**
- 1 tsp. baking powder**
- 1 cup sugar**
- 1 tsp. powdered vanilla**

Combine and blend the ingredients in a small bowl. Store in an airtight container.

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Berry Cobbler

Serves 8 to 10

- 4 cups fresh berries (blueberries, raspberries or boysenberries)**
- 1/4 cup orange juice**
- 1/4 cup sugar**
- 1 tsp. cinnamon**
- 1 cup unsalted butter, melted**
- 1 egg**
- 1 package Cobbler Mix**

Preheat oven to 375 degrees F. In large mixing bowl combine berries, juice, sugar and cinnamon. Place berries in a 13x9-inch pan. In small mixing bowl blend the butter with the egg. Add the Cobbler Mix & stir until the mixture sticks together. Drop the cobbler topping by tablespoonfuls on top of the berry filling. Bake for 35 to 45 minutes or until the topping is golden brown and the filling is bubbling. Allow to cool for 15 minutes before serving.

Double-Fudge Brownie Mix

Dense and fudgy, these are the best brownies in the world.

- 2 cups sugar**
- 1 cup cocoa (not Dutch process)**
- 1 cup all-purpose flour**
- 1 cup chopped pecans**
- 1 cup chocolate chips**

Mix all the ingredients together and store in an airtight container.

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Double-Fudge Brownies

Makes 24

- 1 cup butter or margarine, softened**
- 4 eggs**
- 1 package Double-Fudge Brownie Mix**

Preheat the oven to 325 degrees F. Grease a 12 by 9 inch pan. In the large bowl of an electric mixer, cream the butter. Add the eggs, one at a time, beating well after each addition. Add the Double-Fudge Brownie Mix & continue to beat the mixture until it is smooth. Spread the mixture into the greased pan, & bake for 40 to 50 minutes.

Snickerdoodle Mix

Snickerdoodles are soft sugar cookies dusted with cinnamon and sugar.

2 3/4 cups all purpose flour

1/4 tsp. salt

1 tsp. baking soda

2 tsp. cream of tartar

1 1/2 cups sugar

In a large bowl, combine the ingredients with a whisk. Store the mix in an airtight container.

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Snickerdoodles

Makes about 5 dozen cookies

1 cup butter or margarine, softened

2 eggs

1 package Snickerdoodle Mix

1/2 cup sugar

1 Tbsp. cinnamon

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, cream the butter until light; add the eggs & beat on low speed until the mixture is smooth. Add the Snickerdoodle Mix & continue to beat on low speed until the dough begins to form. Combine the sugar & cinnamon in a small bowl. Shape the dough into 1-inch balls & roll in the cinnamon-sugar blend. Arrange on ungreased baking sheets 2 inches apart & bake for 16 to 19 minutes, or until light tan. Transfer to wire racks to cool.

Scottish Shortbread Mix

This older recipe never fails to bring a smile.

1 1/2 cups all-purpose flour

3/4 cup powdered sugar

1/4 tsp. salt

In a medium bowl, combine all the ingredients, blending well. Store in an airtight container.

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Scottish Shortbread

Makes 16 pieces

1 cup butter, softened

1 package Scottish Shortbread Mix

Preheat the oven to 300 degrees F. Knead the butter into the shortbread mix and press the mixture firmly into an 8-inch pie plate, or shortbread mold. Bake for 1 hour. The shortbread should be pale in color, not browned. Cut into wedges while still warm.

Molasses Cookie Mix

Soft, crinkle-coated with sugar, and spicy, these old-fashioned cookies are delightful.

- 2 cups all-purpose flour**
- 1 cup sugar**
- 1 tsp. baking soda**
- 1 tsp. baking powder**
- 1 tsp. cinnamon**
- 1/2 tsp. nutmeg**
- 1/4 tsp. cloves**
- 1/8 tsp. allspice**
- 1 tsp. ginger**

In a large mixing bowl, combine all ingredients. Store the mix in an airtight container.

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Molasses Cookies

Makes 4 dozen cookies

3/4 cup butter or margarine, softened

1 egg

1/4 cup sulfured molasses

1 package Molasses Cookie Mix

Preheat oven to 375 degrees F. In large bowl, cream together the butter, egg, and molasses. Add the Molasses Cookie Mix and beat until smooth. Shape the dough into 1-inch balls; roll in granulated sugar & place 2 inches apart on ungreased cookie sheets. Bake for 9 to 11 minutes. Cool on wire racks.

Candy Cookie Mix

1/2 cup sugar

1/2 cup brown sugar, firmly packed

1 tsp. powdered vanilla

1 tsp. baking soda

2 cups flour

Combine all ingredients in a medium bowl. Whisk the ingredients together until they are evenly distributed, making sure all brown sugar lumps are crushed. Store in an airtight container.

Attach this to the Jar

Candy Cookies

Makes 3 dozen cookies

1 cup unsalted butter or margarine, softened

1 large egg

1 package Candy Cookie Mix

1 cup candy bar chunks (Reese's peanut butter cups, Butterfinger bars, white or milk chocolate chunks)

Preheat oven to 350 degrees F. In the large bowl of an electric mixer, beat the butter until it is smooth. Add the egg, and continue beating until the egg is combined. Add the Candy Cookie Mix and candy bar chunks and blend on low just until the cookie mix is incorporated. Form the cookies into 1 1/2-inch balls & place them 2 inches apart on an ungreased cookie sheet. Bake for 10 to 12 minutes, until golden on the edges. Remove from oven, and cool on cookie sheet for 2 minutes.

Layered Recipes

Holiday M&M's Cookie Mix

- 1 1/4 cups sugar
- 1 1/4 cups M&M candies (use red and green for Christmas)
- 2 cups flour mixed with 1/2 tsp. baking soda and 1/2 tsp. baking powder
- Layer ingredients in order given in 1-quart wide-mouth canning jar. Press each layer firmly in place before adding next ingredient.

Attach this to the Jar

M&M's Cookies

Makes 2 1/2 dozen cookies

1. Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 1/2 cup (1 stick) butter or margarine, not diet, very soft
1 egg, slightly beaten
1 tsp. vanilla (opt.)
3. Mix until completely blended. You will need to finish mixing with your hands.
4. Shape into balls the size of walnuts. Place 2 inches apart on sprayed baking sheets.
5. Bake at 375 degrees for 12 to 14 minutes, until edges are lightly browned.

Butterscotch Brownie Mix

- 1/2 cup firmly packed flaked coconut
- 3/4 cup chopped pecans
- 2 cups firmly packed brown sugar
- 2 cups flour mixed with 1 1/2 Tbsp. baking powder and 1/4 tsp. salt
- Layer ingredients in order given in a 1-quart wide-mouth canning jar. Press each layer firmly in place before adding next ingredient.

Attach this to the Jar

Butterscotch Brownies

Makes 2 dozen brownies

1. Empty jar of brownie mix into large mixing bowl. Use your hands to thoroughly blend mix.
2. Add: 3/4 cup (1 1/2 sticks) butter or margarine, not diet, very soft
2 eggs, slightly beaten
2 tsp. vanilla (opt.)
3. Mix until completely blended.
4. Spread batter into a sprayed 9x13 metal pan.
5. Bake at 375 degrees F for 25 minutes. Cool 15 minutes in baking pan. Cut brownies into 1 1/2 inch squares.

Baked-in-the-Jar Recipes

Lemon Poppy Seed Cake in a Jar

2 2/3 cups sugar
2/3 cup shortening
4 eggs
1/2 cup fresh lemon juice
1/4 cup water
3 Tbsp. grated lemon peel
1 tsp. lemon extract
1/2 cup poppy seeds
3 1/2 cups flour
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt

1. In large bowl cream sugar and shortening with electric mixer.
2. Add eggs and mix well.
3. Add lemon juice, water, lemon peel, extract and poppy seeds.
4. Place dry ingredients in a separate large bowl and blend with a whisk.
5. Add creamed ingredients to dry ingredients and mix with whisk and spoon.
6. Place 1 cup batter each in 7 sterilized well-greased 1-pint wide-mouth canning jars. Wipe batter from rim.
7. Place jars on a baking sheet. Bake at 325 degrees F for 55 minutes, until a toothpick inserted in center comes out clean
8. Wipe rims. Place hot sterilized seals and rings on hot jars. Keep in refrigerator for prolonged storage.

Gingerbread in a Jar

2 cups brown sugar
2/3 cup sugar
2/3 cup shortening
4 eggs
1/2 cup molasses
3 1/2 cups flour
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
1 tsp. ginger
1/2 tsp. cinnamon
1/4 tsp. cloves

1. In large bowl cream sugars and shortening with electric mixer.
2. Add eggs and mix well.
3. Add molasses and mix well.

4. Place dry ingredients and spices in a separate large bowl and blend with a whisk.
5. Add creamed ingredients to dry ingredients and mix with whisk and spoon.
6. Place 1 cup batter each in 6 well-greased 1-pint wide-mouth canning jars. Wipe batter from rim.
7. Place jars on a baking sheet. Bake at 325 degrees F for 50 to 55 minutes, or until a toothpick inserted in center comes out clean.
8. Wipe rims. Place hot sterilized seals and rings on hot jars. Keep in refrigerator for prolonged storage.

Carrot Cake in a Jar

- 2 2/3 cups sugar
- 2/3 cup shortening
- 4 eggs
- 2/3 cup water
- 2 tsp. vanilla
- 3 1/2 cups flour
- 1 tsp. baking powder
- 2 tsp. baking soda
- 1 tsp. salt
- 2 tsp. cinnamon
- 2 cups peeled, grated carrots
- 2/3 cup chopped nuts

1. In large bowl, cream sugar and shortening with electric mixer.
2. Add eggs and mix well.
3. Add water and vanilla and mix well.
4. Place dry ingredients in a separate large bowl and blend with a whisk
5. Add creamed ingredients to dry ingredients and mix with whisk and spoon.
6. Gently stir in grated carrots and nuts.
7. Place 1 cup batter each into 6 well-greased 1-pint wide-mouth canning jars. Wipe batter from rim.
8. Place jars on a baking sheet. Bake at 325 degrees F for 55 minutes, or until a toothpick inserted in center comes out clean.
9. Wipe rims. Place hot sterilized seals and rings on hot jars. Keep in refrigerator for prolonged storage.

Zucchini Bread in a Jar

- 2 cups sugar
- 1 cup oil
- 3 eggs
- 2/3 cup water
- 1 tsp. vanilla
- 3 1/4 cups flour
- 1 tsp. baking powder

1 tsp. baking soda
1/2 tsp. salt
1 1/2 Tbsp. cinnamon
3 cups grated zucchini
1 cup chopped nuts

- 1. In large bowl cream sugar and oil with electric mixer.**
- 2. Add eggs and mix well.**
- 3. Add water and vanilla and mix well.**
- 4. Place dry ingredients in a separate large bowl and blend with a whisk.**
- 5. Add creamed ingredients to dry ingredients and mix with whisk and spoon.**
- 6. Place 1 cup batter each into 6 well-greased 1-pint wide-mouth canning jars.**
Wipe batter from rim.
- 7. Place jars on a baking sheet. Bake at 325 degrees F for 55 to 60 minutes,**
or until a toothpick inserted in center comes out clean
- 8. Wipe rims. Place hot sterilized seals and rings on hot jars.**
Keep in refrigerator for prolonged storage.

Banana Nut Bread in a Jar

2 2/3 cups sugar
2/3 cup shortening
4 eggs
2/3 cup buttermilk
1 tsp. vanilla
3 1/2 cups flour
1/2 tsp. ginger
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2 cups mashed ripe bananas
2/3 cup chopped nuts

- 1. In large bowl cream sugar and shortening with electric mixer.**
- 2. Add eggs and mix well.**
- 3. Add buttermilk and vanilla and mix well.**
- 4. Place dry ingredients in a separate large bowl and blend with a whisk.**
- 5. Add creamed ingredients to dry ingredients and mix with whisk and spoon.**
- 6. Gently stir in mashed bananas and nuts.**
- 7. Place 1 cup batter each in 7 well-greased 1-pint wide-mouth canning jars.**
Wipe batter from rims.
- 8. Place jars on a baking sheet. Bake at 325 degrees F for 45 minutes, or until**
a toothpick inserted in center comes out clean.
- 9. Wipe rims. Place hot sterilized seals and rings on hot jars.**
Keep in refrigerator for prolonged storage.

Caramel Nut Cake in a Jar

2 cups brown sugar
2/3 cup sugar
1 cup (2 sticks) butter
4 eggs
2/3 cup milk
1 Tbsp. vanilla
3 1/2 cups flour
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
1 cup chopped nuts

1. In large bowl cream sugars and butter with electric mixer.
2. Add eggs and mix well.
3. Add milk and vanilla and mix well.
4. Place dry ingredients and spices in a separate large bowl and blend with a whisk.
5. Add creamed ingredients to dry ingredients and mix with whisk and spoon.
6. Gently stir in nuts.
7. Place 1 cup batter each into 6 well-greased 1-pint wide-mouth canning jars. Wipe batter from rim.
8. Place jars on a baking sheet. Bake at 325 degrees F for 50 minutes, or until a toothpick inserted in center comes out clean.
9. Wipe rims. Place hot sterilized seals and rings on hot jars. Keep in refrigerator for prolonged storage.

Carrot-Raisin Jar Bread

2 2/3 cups sugar
2/3 cup shortening
4 eggs
2/3 cup water
2 cups shredded carrots
3 1/2 cups all-purpose flour
1/4 tsp. cloves
1 tsp. cinnamon
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
2/3 to 1 cup raisins

You'll need 6 wide-mouth pint-size canning jars, metal rings and lids. Don't use any other jars. Sterilize jars, lids and rings according to manufacturer's directions. Grease inside, but not the rim of jars. Cream sugar and shortening, beat in eggs and water, add carrots. Sift together flour, cloves, cinnamon, baking powder, baking

soda and salt; add to batter. Add raisins and mix. Pour one cup of batter into prepared jars. Do not use more than one cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet. Place in a pre-heated 325-degree oven for 45 minutes. Remove jars from oven one at a time keeping remaining jars in oven. Working quickly, wipe rim, place lid and ring on jar and secure. Jars will seal quickly. Repeat with remaining jars. When ready to serve, bread will slide out. A properly sealed quick bread will stay fresh for one year.

Chocolate Jar Cakes

8 pint-sized wide mouth canning jars
1 stick plus 3 Tbsp. unsalted butter
3 cups sugar
4 eggs
1 Tbsp. vanilla
2 cups applesauce, unsweetened
3 cups flour
3/4 cup unsweetened cocoa powder
1 tsp. baking soda
1/2 tsp. baking powder
1/8 tsp. salt

Pre-wash canning jars (be sure to use the kind that have no shoulders) in hot, soapy water. Rinse well, dry and let them come to room temperature. Grease insides of jar well. Beat together butter and half of sugar until fluffy. Add eggs and remaining sugar, vanilla and applesauce. Sift dry ingredients together and add to the applesauce mixture a little at a time: beat well after each addition. Pour one cup of batter into each jar and carefully remove any batter from the rims. Place jars in a preheated 325-degree oven and bake for 40 minutes. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids. Remove pan from heat and keep lids hot until ready to use. When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly) Place lids on jars, and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve. Unsealed jars should be stored in the refrigerator and eaten within 2 weeks. Sealed jars may be stored with other canned food or placed in a freezer. The cake is safe to eat as long as the jar remains vacuum-sealed and free from mold. To enjoy the best flavor, try to eat all canned cakes within 6 months.