

### **Pecan Pie Muffin Mix**

**3/4 c packed brown sugar**

**1/2 c pecan chips**

**1 cup flour (all purpose)**

**Layer in jar a little smaller than a quart jar or just mix all ingredients and put in a ziplock quart bag.**

**Give with tag:**

### **Pecan Pie Muffins**

**Cooking instructions:**

**1 pkg Pecan Pie Muffin mix**

**2 eggs, beaten**

**3/4 c butter, melted - do not use margarine, as you will lose the caramelization of the butter and the muffins will be cakier**

**Preheat oven to 350. Combine all ingredients in mixing bowl; stir till blended. Fill greased mini-muffin tins half full (approx. 1**

**Tablespoon) Bake for 12-15 minutes.**

**Makes 36 mini-muffins.**

**Note: You may use regular sized muffin tins, but the muffins work better if baked in the mini-size. To make regular sized muffins, fill the tins 1/2 full and bake 20-25 minutes. Makes 12 muffins. This size will be a heavier muffin.**

### **Lemon Coconut Cookie Mix**

**2-1/2 cups all-purpose flour**

**1-1/2 tsp. cream of tartar**

**1 tsp. baking soda**

**1/4 tsp. salt**

**1/2 - 1 tsp. grated lemon peel**

**1-1/2 cup granulated sugar**

**3/4 cup flaked coconut**

**Layer ingredients in the order given into a wide mouth quart jar.**

**Attach recipe..**

### **Lemon Coconut Cookies**

**1 jar lemon coconut cookie mix**  
**1 cup (2 sticks) butter or margarine, softened**  
**2 eggs**  
**1 TBSP lemon juice**

**Preheat oven to 400.**

**In a large mixer bowl, combine the contents of the jar with the butter, eggs and lemon juice. Beat at low speed, scraping the bowl often, for 2 to 4 minutes, until well mixed.**

**Drop rounded teaspoonfuls of dough, 2" apart, onto ungreased (or parchment paper lined) cookie sheets. Bake for 7 to 10 minutes, or until the edges are slightly browned. Remove from pans immediately.**

### **Dotted Cookies In A Jar**

#### **Ingredients:**

**1 cup HERSHEY'S KISSABLES Chocolate Candies**  
**1/2 cup MOUNDS Sweetened Coconut Flakes**  
**2-1/4 cups all-purpose flour**  
**2/3 cup granulated sugar**  
**1 teaspoon baking soda**  
**1/2 teaspoon salt**  
**2/3 cup packed light brown sugar**

#### **BAKING INSTRUCTIONS(recipe follows)**

#### **Directions:**

**Use clean 1 quart (4 cups) glass jar with lid. Stir together candy pieces and coconut; place in bottom of jar. Stir together flour, granulated sugar, baking soda and salt; layer in jar over candies. Top with brown sugar, packing down tightly. Close jar; attach card with following instructions.**

#### **BAKING INSTRUCTIONS:**

- 1. Heat oven to 350°F. Spoon contents of jar into large bowl; break up any lumps with spoon, stirring until mixture is crumbly.**
- 2. Add 1 cup (2 sticks) softened butter, cut into pieces, and 1 teaspoon vanilla extract; stir with wooden spoon or work with hands until butter is mixed in and crumb size is uniform. Add 2 lightly beaten eggs; stir until smooth, very stiff dough forms. Drop by heaping teaspoons onto ungreased cookie sheet.**

**3. Bake 9 to 11 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.**

**For best results, use cookie mix within 2 weeks of assembly. If brown sugar becomes hard and is hard to remove, place small piece of apple on top of brown sugar. Cover; allow to sit overnight. Discard apple. Sugar should be soft enough to remove from jar easily.**

### **Coconut Drop Cookie Mix**

**1 1/4 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 cup granulated sugar  
1/4 cup packed brown sugar  
1 cup flaked coconut  
1/2 cup chopped nuts**

**Place flour and baking soda in bottom of 1 quart jar. Add remaining ingredients to separate plastic storage bags and close. (I prefer to use Bags that require twist ties – after adding the twist tie, I cut off the extra plastic at the top.) Add bags to jar in any order that looks pleasing.**

**Attach tight fitting lid and decorate jar as desired.**

### **Coconut Drop Cookies**

**1 jar Coconut Drop Coconut Cookie Mix  
1/4 cup margarine, softened  
1/4 cup shortening  
1 egg  
1 teaspoon vanilla  
1/2 cup crushed pineapple, well drained**

**Preheat oven to 375° - grease cookie sheet. Remove bags from jar and set aside coconut and nuts. Stir remaining contents well and set aside. Add Margarine and shortening to mixing bowl and beat with mixer for 30 seconds – Add sugars from bags and beat until fluffy. Add egg and vanilla and beat Well. Add remaining dry ingredients from jar and beat well. Stir in Pineapple, coconut, and nuts. Drop from a teaspoon 2 inches apart onto Cookie sheet – bake 8-10 minutes. Remove and cool on wire rack. Makes about 3 dozen**

## Friendship Seeds

Here's a neat jar idea for a gift! Put a mixture of flower seeds in a jar and add this poem:

In this little handmade packet  
You will find some friendship seeds.  
Plant with love and tend with care  
And guard against the weeds.  
Friendship seeds are hard to grow  
The roots take hold with time  
But the blooms which are produced  
Are the sweetest you will find.  
The petals will not fade away  
True friendship never dies  
For your friends are beautiful flowers  
In the garden of your life.

## French Vanilla Cocoa Mix

10 1/2 cups nonfat dry milk  
4 cup confectioner's sugar  
2 8 ounce jars of French vanilla flavored nondairy powdered creamer  
3 1/2 cups Nestle's Quick  
2 3/4 cup nondairy powdered creamer  
1/2 teaspoon salt

Combine all ingredients and store in an airtight jar. This recipe will yield approximately 8 pint size gift jars.

Attach this to the Jar:

## French Vanilla Cocoa Mix

Combine 3 heaping tablespoons of cocoa mix into hot water or milk. Stir.

## Lemon Poppy Seed Cake Mix

1 1/2 cups sugar  
3 cups cake flour  
1 1/2 teaspoons 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 decorated with a pretty ribbon.**

**Attach this to the Jar:**

**Lemon Poppy Seed Cake**  
**Serves 8**

**3/4 cup butter**  
**6 eggs**  
**1/3 cup milk**  
**1 teaspoon vanilla extract**  
**1 teaspoon lemon extract, not lemon juice**  
**zest of 1 lemon**  
**1 package Lemon Poppy Seed Cake Mix**

**Glaze:**

**1/2 cup sugar**  
**1/2 cup lemon juice**

**Preheat oven to 350F. 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.**

**Snickerdoodle Mix**

**2 3/4 cups all purpose flour**  
**1/4 teaspoon salt**  
**1 teaspoon baking soda**  
**2 teaspoons 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 decorated with a pretty ribbon.**

**Attach this to the Jar:**

**Snickerdoodles**  
**Makes about 5 dozen cookies**

**1 cup butter or margarine, softened**  
**2 eggs**  
**1 package Snickerdoodle Mix**  
**1/2 cup sugar**  
**1 tablespoons cinnamon**

**Preheat oven to 350F. 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.**

### **Hush Puppy Mix**

**1 1/2 cups yellow corn meal**  
**3/4 cup all purpose flour**  
**3 tablespoons dried minced onion**  
**1 teaspoon baking powder**  
**1 teaspoon sugar**  
**1 teaspoon salt**  
**1/2 teaspoon baking soda**  
**1/4 teaspoon ground red pepper**

**In a large bowl combine all ingredients and mix well. Store in a pretty Jar. Makes 2 1/4 cups mix.**

**Attach this to the Jar:**

### **Hush Puppy Mix**

**In a deep skillet heat 1 1/2 inches of vegetable oil to 350F. In a medium Bowl combine mix with 1 1/2 cups buttermilk and 1 beaten egg. Stir until Well blended. Drop mixture by spoonfuls into hot oil. Fry until golden brown And thoroughly cooked through. Drain on paper towels and serve.**

### **Potato Chip Cookie Mix**

**1 cup white sugar**  
**1 1/2 cups crushed potato chips**  
**2/3 cup chopped pecans**  
**2 1/2 cups all purpose flour**  
**1 teaspoon baking powder**

**In a small bowl, stir together the flour and baking powder. Layer**

**ingredients in order given in a 1 quart wide mouth canning jar. It will be a tight fit. Press each layer firmly in place before adding next ingredient.**

**Decorate the jar and attach a tag with the following directions:**

#### **Potato Chip Cookie Mix**

**Empty jar of cookie mix into large mixing bowl. Mix thoroughly. Add: 2 sticks butter, softened and 1 teaspoon vanilla. Mix until blended completely. Shape into balls the size of walnuts. Flatten. Bake at 350F for 14 to 18 minutes until edges are very lightly browned. Cool 5 minutes on the cookie sheets. Remove cookies to wire racks to cool completely. Makes 2 1/2 Dozen.**

#### **Orange Blossom Rice Mix**

**1 cup long grained white rice  
1/2 teaspoon dried orange peel  
1 teaspoon salt  
1/4 teaspoon dried marjoram  
1/4 teaspoon dried thyme**

**Combine and store in an airtight jar decorated with a pretty ribbon.**

**Attach to the Jar:**

#### **Orange Blossom Rice**

**2 1/2 cups water  
2 tablespoons butter  
1 package rice mix**

**Bring water and butter to a boil. Add rice, reduce heat to low, cover and simmer 20 minutes. Makes 6 servings.**

#### **Snow Balls in a Jar**

**1/2 cup confectioners' sugar  
2 cups all purpose flour  
1 cup chopped pecans**

**In a medium bowl, combine the confectioners' sugar and flour. Place into a 1 quart canning jar. Put the chopped pecans on top. Close the lid and attach a tag with the following instructions:**

## **Snow Balls**

**Makes 4 dozen**

**Preheat the oven to 325F. Grease cookie sheets. In a medium bowl, cream together 3/4 cup of shortening and 1/4 cup of margarine. Stir in 2 teaspoons of vanilla. Add the entire contents of the jar and mix well. Roll dough into 1 inch balls and place them on the prepared cookie sheet. Bake for 20 to 25 minutes, until lightly browned. Cool, and roll in confectioners' sugar. Makes 4 dozen.**

## **Almond Joy Brownie Mix**

**2 1/4 cups sugar**

**1/2 cup cocoa powder (wipe jar after this layer)**

**1 1/4 cup flaked coconut, sprinkled with 1 tsp almond extract and tossed to blend**

**3/4 cup coarsely chopped whole almonds**

**1 1/4 cups flour mixed with 1 tsp baking powder and 1 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:**

**Almond Joy 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, melted 4 eggs, slightly beaten.**
- 3. Mix until completely blended.**
- 4. Spread batter in a sprayed 9x13-inch baking pan.**
- 5. Bake at 350 degrees for 30 minutes. Cool completely in pan. Cut into 2-inch square**

### **PEACH TEA MIX**

- 1 c. instant tea mix**
- 1 box (3 oz.) peach flavored gelatin**
- 2 c. sugar**

**Mix and store in air tight container. Mix 2 teaspoons in 8 ounces hot water. Yield: 3 1/2 cups tea mix.**

### **RASPBERRY TEA MIX**

- 1 1/4 c. sugar**
- 2 (.17 oz.) pkgs. raspberry unsweetened soft drink mix**
- 1 c. instant unsweetened tea**

**Mix well and store in air-tight container. Add 2 to 3 tablespoons tea mix to 1 cup hot water. Other flavors, such as strawberry, can be substituted for the raspberry soft drink mix.**