

## **M & M Cookie Mix In A Jar**

**3/4 cup packed brown sugar**  
**1/4 cup white sugar**  
**1 1/2 cups mini baking M and M's**  
**2 cups all-purpose flour**  
**1/2 teaspoon baking soda**  
**1/4 teaspoon salt**

**PREPARATION:** Combine the flour with baking soda and salt. In a clean 1 liter sized glass jar, layer the ingredients in the order given, starting with the brown sugar and ending with the flour mixture. (decorate the jar with pretty ribbon) Attach a card with the following directions:

### **M & M Cookies**

- 1. Preheat oven to 350 degrees F (175 degrees C). Line one baking sheet with parchment paper.**
- 2. Empty the contents of the jar into a large bowl and mix until all the ingredients are well combined.**
- 3. Using your hands work in 3/4 cup softened butter or margarine until the mixture resembles coarse crumbs.**
- 4. Beat 1 egg with 1 teaspoon vanilla extract. Work this into the flour mixture until well combined. Dough will be a little crumbly.**
- 5. Shape dough into 1 inch sized balls and place 2 inches apart on the prepared baking sheet. Slightly flatten the balls with the palm of your hand. Bake at 350 degrees F (175 degrees C) for 10 to 14 minutes or until the edges are lightly browned. Remove cookies to a rack to cool. Makes about 2 dozen cookies.**

