

kids'bites

Making homemade holiday gifts is fun!
Create a jolly cookie jar as a special treat
for teachers, coaches, friends or family with
this recipe for Oatmeal Chip Cookies.



What You Need:

- 1-quart Mason jar with lid and ring
- 1 spool ribbon or 6-inch fabric square

Ingredients

- $\frac{2}{3}$ cup King Arthur® All-Purpose Flour
- $\frac{1}{2}$ tsp. Weis Quality Baking Soda
- $\frac{1}{2}$ tsp. Weis Quality Ground Cinnamon
- $\frac{1}{4}$ tsp. Weis Quality Salt
- $1\frac{1}{2}$ cups Weis Quality Old Fashioned Oats
- $\frac{1}{3}$ cup Weis Quality Granulated Sugar
- $\frac{1}{3}$ cup Weis Quality Brown Sugar, packed
- $\frac{3}{4}$ cup dark chocolate chips
- $\frac{1}{2}$ cup chopped walnuts

COMBINE flour, baking soda, cinnamon and salt in small bowl. **PLACE** flour mixture in 1-quart jar. **LAYER** remaining ingredients evenly over top in the order listed above. **PACK** down gently after each layer. **SEAL** tightly with lid.

Oatmeal Chip Cookies

Makes 2 dozen cookies

PREHEAT oven to 375° F. **BEAT** $\frac{1}{2}$ cup softened butter, 1 large egg and $\frac{1}{2}$ teaspoon vanilla extract in large bowl until blended. **STIR** in cookie mix until blended. **DROP** by rounded tablespoon onto ungreased baking sheets. **BAKE** 8 to 10 minutes. **COOL** on baking sheets for 2 minutes; **REMOVE** to wire racks and **COOL** before storing. *Enjoy!*

To: _____
From: _____



Cut out this handy gift tag
and add decorative ribbon or
fabric as a finishing touch!