

Mason Jar Recipes:

# 30 Holiday Ideas

for Gifts  
in a Jar



## Mason Jar Recipes: 30 Holiday Ideas for Gifts in a Jar

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Letter from the Editor

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Dear Reader,

When it comes to Christmas gifts, homemade is always a great way to go! The Mason jar recipes in this collection are a great way to save money during the holidays and give friends and family something they'll love. Gifts in a jar are fun to create, budget-friendly, and super simple to assemble. From Mason jar recipes for yummy foods like cakes, preserves, hot chocolate and soup mixes, to body scrubs, treat jars and other crafts, there's bound to be something on our list for everyone on yours.

In a joint project with our sister site, [www.FaveCrafts.com](http://www.FaveCrafts.com), we have compiled all our favorite gifts in a jar into one handy eBook for you. *Mason Jar Recipes: 30 Holiday Ideas for Gifts in a Jar* has over 50 pages of wonderful Mason jar recipes and other crafty ideas for gifts in a jar, so whether you're looking for delicious food recipes to give (or eat!) or fun craft projects to make, we've got it all.

For even more wonderful Christmas recipes, be sure to check out [www.RecipeLion.com](http://www.RecipeLion.com). Sign up for [RecipeLion's Quick and Easy Recipes newsletter](#) to get free recipes delivered to your inbox every week.

Happy Holidays!

Sincerely,

*The Editors of RecipeLion*

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## Mason Jar Recipes with Chocolate

### Homemade Hot Chocolate Mix in a Jar

By: [Liz from Love Grows Wild](#)



#### **Description**

This Homemade Hot Chocolate Mix in a Jar is festive and easy to put together! With just a few ingredients, you can make this layered hot chocolate mix for all your friends and family this Christmas.

#### **Ingredients**

- ¼ cup non-fat dry milk powder
- ¼ cup unsweetened cocoa powder
- ¼ cup powdered sugar
- mini chocolate chips, for garnish
- crushed candy canes, for garnish
- mini marshmallows, for garnish

#### **Instructions**

1. Layer the ingredients in order in a 32 ounce quart size wide mouth mason jar.
2. When ready to use, mix ingredients well. For a single serving, add 8 ounces freshly-boiled water to ½ cup hot chocolate mix in a heat-proof mug.
3. Stir until completely dissolved and enjoy!

## Banana Bread Mix in a Jar

By: [RecipeLion Test Kitchen](#)



### **Description**

Recipes in a jar make great budget-friendly Christmas gift ideas, thank-you gifts, or gifts for any occasion. The homemade banana bread is delicious and easy to make.

### **Ingredients**

- 1/2 cup dark chocolate chips (optional)
- 1/2 cup finely chopped banana chips
- 1/2 cup sugar
- 2 1/2 cups Bisquick or other baking mix
- 1 tsp baking powder
- 1/4 tsp salt

### **Instructions**

1. Combine mix with 1/2 cup butter, 1/4 cup milk, 1 tsp vanilla and 2 eggs.
2. Bake at 350 degrees F in a bread pan for 60 minutes.

## Blizzard Bites in a Jar

By: [RecipeLion Test Kitchen](#)



### Description

Crunchy and sweet, this no-bake snack mix in a jar is easy to make and fun to give. Layer crunchy cereal, pretzels and peanuts with tangy dried cranberries and candied pineapple, then add meltable white-chocolate chips. A great gift for teachers, Secret Santa exchanges or 12 Days of Christmas activities!

### Ingredients

- 1 cup Rice Chex-brand cereal
- 1 cup pretzel twists, small
- 1/2 cup dry-roasted peanuts
- 1/3 cup sweetened dried cranberries (Craisins)
- 1/3 cup dried pineapple, coarsely chopped
- 1 cup white chocolate chips
- 1 canning jar, quart-size with lid and ring
- 1 food storage bag, small

### Instructions

To assemble in jar:

1. Layer cereal, pretzel twists, peanuts, cranberries and dried pineapple in a quart-sized canning jar.
2. Place white chocolate chips inside food storage bag, and place on top of layered ingredients.
3. Seal jar, and attach a gift tag with recipe instructions (see below).



To prepare:

1. Remove white chocolate chips from jar. Empty remaining jar contents into a large mixing bowl, and mix thoroughly.
2. Place white chocolate chips into a microwave-safe bowl. Melt white chocolate chips in the microwave for 30 seconds. Remove and stir until melted. If additional time is needed, check at 15 second intervals. You may add 1 teaspoon solid shortening to thin chocolate mixture, if necessary.
3. Pour melted white chocolate chips over snack mixture. Stir until snack mixture is evenly coated. Spread mixture in a single layer over waxed paper, and allow to cool completely.
4. Break mix into smaller pieces, and store in zipper food storage bags or an air-tight storage container. Makes 3 1/2 cups snack mix.

## Brownie Cakes in a Jar



### Description

Who doesn't love brownies and presents? When you combine the two, you'll get this lovely brownie cake in a jar, which is an absolute crowd-pleaser, and completely delicious. Try this recipe out for your close family and friends and spread the joy of this special treat all around.

**Cooking Time: 40 min**

### Ingredients

- 2 canning jars, wide mouth
- 1 cup all-purpose flour
- 1 cup sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground cinnamon (optional)
- 1/3 cup butter or margarine
- 1/4 cup water
- 3 tablespoon unsweetened cocoa powder
- 1/4 cup buttermilk
- 1 egg, beaten
- 1/2 teaspoon vanilla extract
- 1/4 cup walnuts, finely chopped OR 1/2 cup semi-sweet chocolate chips, white chocolate chips or a combination of both

### ***Instructions***

1. Preheat oven to 325 degrees F.
2. Sterilize two 1-pint straight-sided wide-mouth canning jars (specifically made for canning jams and jellies), lids and rings by boiling for 10 minutes. Keep the lids and rings in the hot water until ready to use.
3. In a small bowl stir together flour, sugar, baking soda and cinnamon. Set aside.
4. In a medium saucepan combine butter or margarine, water and cocoa powder.
5. Heat and stir until butter or margarine is melted and mixture is well blended.
6. Remove from heat, stir in flour mixture.
7. Add buttermilk, egg and vanilla, beat by hand until smooth.
8. Stir in nuts.
9. Pour mixture into the prepared canning jars, place jars onto a cookie sheet.
10. Bake at 325F degrees for 35-40 minutes or until a pick inserted deep into each cake comes out clean.
11. Remove cakes from the oven, one at a time.
12. Place a lid, then a ring onto the jars and screw down tightly.
13. Place jars onto your counter to cool. You'll hear a "plinking" sound. If you miss the sound, wait until the cakes are cool and press on the lids. They shouldn't move at all, that means they've sealed. This recipe makes 2 jars.

## M&M Cookie Mix in a Jar

By: [Recipelion Test Kitchen](#)



### Description

What's more appropriate for Christmas than a cookie mix with festive red and green M&M's sprinkled throughout? Nothing says Christmas like participating in a cookie exchange, and this is a fun and unique way to bring something special to the table. Customize this cookie mix however you like to fit the specific holiday – it's sure to be a hit every time.

**Yields: 12 Cookies**

**Cooking Time: 14 min**

### Ingredients

- ½ cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup old fashioned oats
- 1/3 cup chocolate candies (red and green, preferable)
- ½ cup brown sugar, packed
- 2/3 cup sugar

### Instructions

1. Mix together flour, baking soda and baking powder.
2. Layer ingredients in jar in order given in a 1-quart wide mouth canning jar, adding the flour mixture last.

3. It will be a tight fit when you add the flour mixture so be sure to pack everything down firmly.
4. Add a piece of fabric to the top of the jar and tie with ribbon.

**Instructions to Print and Attach to Jar:****M&M Holiday Cookies**

- Empty jar of cookie mix into large mixing bowl.
- Use your hands to thoroughly blend mix.
- Add 1/2 cup margarine or butter softened at room temperature.
- Mix in 1 egg, slightly beaten, and 1 teaspoon vanilla.
- Mix until completely blended. You will need to finish mixing with your hands.
- Shape into balls the size of walnuts and place on a parchment lined cookie sheet 2 inches apart.
- Bake at 375F degrees for 12 to 14 minutes until edges are slightly browned.
- Cool on cookie sheet for about 5 minutes then remove to wire racks to finish cooling. Makes 2 1/2 dozen cookies.

## Mason Jar Recipes with Apple

### Apple Pie Filling in a Jar

By: [Tina from Mommy's Kitchen](#)



#### **Description**

This canned apple pie filling is the perfect addition to any pie, cobbler, or other baked goods recipe. It's super easy to make and the perfect gift to give to anyone who loves apples!

#### **Ingredients**

- 4 1/2 - cups sugar
- 1 - cup cornstarch or 1/2 cup Clear Jel starch
- 2 - teaspoons cinnamon
- 1/4 - teaspoon nutmeg
- 1 - teaspoon salt
- 3 - tablespoons lemon juice
- 10 - cups of water
- 6 pounds of tart apples, washed, peeled and thinly sliced

**Instructions**

1. In a large pot, blend together sugar, cornstarch, cinnamon, nutmeg and salt. Stir in the 10 cups of water and lemon juice with a wire whisk. Cook and stir until bubbly and thick; remove from heat.
2. While the filling is cooking peel and slice the apples. Add apples to a solution of 3 tablespoons of lemon juice to 1 quart of water to avoid discoloration while you peel all the apples.
3. Drain the fruit well before packing in jars. Pack apples into clean, hot canning jars leaving an inch from the top of the jar.
4. Fill with the hot syrup, leaving 1/2 inch space from the top of the jar. Remove air bubbles by running a knife around the insides of each jar. Close the jars with sterile lids and rims.
5. Process in a boiling water bath for 20 -30 minutes Use a jar tongs to remove the jars from water Place the jars on a dish towel to dry and allow the jars to cool for several hours.
6. Check the seals to make certain the lids are sealed properly (the lids should be lowered in the middle and not move up or down).

## Apple Pie in a Jar



### **Description**

Recipes for pie in a jar make wonderful holiday gifts. They are inexpensive, which is helpful around the holidays, and they're a sweet treat everyone will enjoy. You can easily make this recipe with other fruit – like blueberries or pear – for another way to eat this tasty pie.

### **Ingredients**

- 4 1/2 cup sugar
- 1 cup cornstarch
- 2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon salt
- 10 cup water
- 3 tablespoon lemon juice
- 28 cups sliced apples

### **Instructions**

1. Cook sugar, cornstarch, cinnamon, nutmeg, salt and water in a large pot until thick and bubbly.
2. Add lemon juice.
3. Pack apples into 7 quart jars.
4. Pour syrup over and work it down.
5. Process 20 minutes in a boiling water bath.



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## Applesauce Cake Baked in a Jar



### Description

Applesauce is such a versatile food. It's great by itself, of course, but it makes what could be an ordinary cake simply delectable! Try this version baked in jars and give it as Christmas gifts. The recipients will surely thank you!

### Ingredients

- 2/3 cup shortening
- 2 2/3 cup sugar
- 4 eggs
- 2 cup applesauce
- 2/3 c water
- 3 1/3 cup all-purpose flour, sifted
- 1/2 teaspoon baking powder
- 2 teaspoon baking soda
- 1 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 2 teaspoon ground cloves
- 2/3 cup chopped nuts (optional)

### Instructions

1. Preheat oven to 325 degrees F.
2. Sterilize 5 straight-sided canning jars, lids and rings by boiling them for 15 minutes. Keep the lids and rings in the water until you're ready to use them. Remove the jars from the water and place them on a clean dish towel to air-dry (up, not upside down).
3. When the jars are cool enough to handle, grease the insides with shortening and set aside.
4. Sift together the flour, baking powder, baking soda, salt, cinnamon and cloves; set aside.

5. Cream together the shortening and sugar.
6. Beat in the eggs, one at a time until the mixture is light and fluffy.
7. Add the applesauce and water.
8. Blend the dry ingredients into the applesauce mixture.
9. Fold in the nuts; set aside. Fill well-greased jars half full.
10. Place the jars onto a cookie sheet and bake for 35 minutes or until a cake tester comes out clean.

## Soup Recipes in a Jar

### Hearty Soup Mix in a Jar

By: [RecipeLion Test Kitchen](#)



#### **Description**

Can't quite decide on the perfect holiday gift for your favorite gourmand? Make this lovely gift in a jar, and you not only have a pretty present to give, but a delicious one as well!

#### **Ingredients**

- 1/3 cup beef or chicken bouillon cubes
- 1/4 cup onion flakes
- 1/2 cup each of split peas, small shell pasta, or elbow macaroni
- 1/4 cup barley
- 1/4 cup lentils
- 1/4 cup rice
- multi-color spiral pasta

#### **Instructions**

1. Use a one quart canning jar and layer ingredients in order given filling up with multi-color pasta.
2. Attach recipe (see below).

### Hearty Soup Mix in a Jar

1. Brown 1 pound ground beef in olive oil.
2. Remove multi-color pasta from jar and reserve.
3. Add the rest of the jar ingredients to a soup kettle with 12 to 14 cups of water.
4. Let it come to a boil, then simmer 45 minutes.
5. Add the pasta and simmer 15 more minutes.
6. Add the browned beef and serve.

## Macaroni and Alphabet Soup in a Jar

### **Description**

Another hearty, fun and tasty soup mix you can cozy up to this winter when you share this easy recipe in a jar mix with a friend or loved one. These soup mixes are easily customizable, but we like this one because it reminds us of our childhood. Alphabet soup, anyone?

### **Yields: 1**

### **Ingredients**

- 1/2 cup barley
- 1/2 cup dried split peas
- 1/2 cup uncooked rice
- 1/2 cup dry lentils
- 2 tablespoon dried minced onion
- 2 tablespoon dried parsley
- 2 teaspoon salt
- 1/2 teaspoon lemon pepper
- 2 tablespoon beef bouillon granules
- 1/2 cup uncooked alphabet pasta
- 1 cup uncooked twist macaroni

### **Instructions**

1. In a wide mouth 1 quart jar, layer the barley, peas, rice and lentils.
2. Then layer around the edges the onion, parsley, salt, lemon pepper, bouillon and the alphabet pasta.
3. Fill the rest of the jar with the twist macaroni.
4. Seal and attach a gift card.

### **The gift card should read:**

1. Add contents of jar to 3 quarts of water, 2 stalks of chopped celery, 2 sliced carrots, 1 cup of shredded cabbage (optional) and 2 cups diced tomatoes.
2. Over medium low heat, cover and simmer about 1 hour, or until vegetables are tender.



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## Mason Jar Recipes with Vegetables

### Spiced Pumpkin Cake in Jars



#### **Description**

My grandmother was always preserving one thing or another, and her pumpkin spice cake was a huge hit at the holidays. Once you make this gift jar recipe, you'll see why!

**Serves: 8**

#### **Ingredients**

- 1 cup seedless raisins
- 1 cup walnuts
- 2 cup all-purpose flour
- 2 teaspoon baking soda
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 2 teaspoon ground cloves
- 2 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 4 eggs
- 2 cup granulated sugar
- 1 cup salad oil
- 16 ounce canned pumpkin

#### **Instructions**

1. Preheat oven to 325 degrees F.
2. Sterilize 8 (12-ounce) canning jars, lids and rings by boiling them for 10 minutes.



3. Leave the lids and rings in the hot water until you're ready to use them; remove jars and allow the jars to air-dry and cool.
4. Using a pastry brush, brush the inside of the cooled jars with shortening (DO NOT use Pam or Baker's Secret); set aside.
5. Coarsely chop the raisins and walnuts; set aside.
6. Sift together the flour, baking soda, baking powder, salt, cloves, cinnamon and ginger in a large bowl.
7. Add raisins and walnuts; toss to lightly combine.
8. In another large bowl, beat eggs at high speed until thick and yellow (2-3 minutes).
9. Gradually beat in the sugar until thick and light.
10. At low speed, beat in the oil and pumpkin; blend well.
11. Gradually stir in the flour mixture until well blended.
12. Divide among the 8 canning jars (should be slightly less than half-full. Wipe the sides of the jar off (inside/ outside) in case you slop or it'll burn.
13. Place jars onto a cookie sheet or they'll tip over.
14. Bake 35 to 40 minutes or until a pick inserted into the center of each jar comes out clean.
15. Have your lids and rings ready.
16. Take one jar at a time from the oven; place a lid and ring on and screw down tightly.
17. Use heavy-duty oven mitts, as the jars are HOT!
18. Place the jars onto your counter top too cool. You'll know when they've sealed, you'll hear a "plinking sound."

## Summer Vegetable Garden in a Jar

### **Description**

If you've never tried making any Mason jar recipes, you should try this one. It brings the flavors of summer into your home year-round, and these gardens in a jar make the perfect Christmas gifts! Brighten someone's day with the gift of a little bit of summertime.

### **Ingredients**

- 4 cup carrots, in 1/2-inch slices
- 4 cup green beans
- 10 cup cauliflower florets
- 1 cup onion rings
- 4 cup celery sticks (2-inch x 1/2-inch)
- 4 cup green pepper squares (1-inch)
- 6 cup sweet red pepper squares (1-inch)
- 2 cup pickling salt
- 12 cup water
- 12 cup white vinegar
- 2 cup granulated sugar
- 1 tablespoon peppercorns
- 2 teaspoon coriander seeds
- 1/3 cup mustard seeds
- 2 tablespoon turmeric
- 2 cup small unpitted black olives

### **Instructions**

1. In a large saucepan or preserving kettle, combine carrots, onions, celery, red and green peppers, beans and cauliflower.
2. Sprinkle with salt and mix well, add water.
3. Cover with a plate (to keep vegetables submerged) and let stand for 8 hours or overnight.
4. Drain, rinse under cold water and drain again thoroughly.
5. In a larger preserving kettle, combine vinegar, sugar and spices.
6. Bring to a boil, add vegetables and olives.
7. Return to a boil, reduce heat and simmer, covered, for 10 minutes or until vegetables are tender.
8. Pack vegetables into hot sterilized 1-pint jars; ladle liquid over vegetables leaving 1/8 inch headspace.
9. Seal and process 15 minutes in boiling water bath. Yield: 20 Pints.

### **Notes**

- Serve with sandwiches, cold meats and cheeses.
- Use any leftover syrup in cabbage salads.

## Zucchini Bread Baked in a Jar

### **Description**

Zucchini bread is a great way to make use of the fall harvest of this wonderful vegetable. It's a sweet treat, and as gift jar food recipes go, it's somewhat unique. Give the gift of love and zucchini this Christmas with this zucchini bread baked in a jar.

**Serves: 8**

**Cooking Time: 35 min**

### **Ingredients**

- 3 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 2 cup sugar
- 3 large eggs
- 1 cup oil
- 2 cup grated zucchini
- 1/4 teaspoon nutmeg
- 1 teaspoon vanilla
- 1/2 cup chopped pecans

### **Instructions**

1. Sterilize 8 jam/jelly canning jars, lids and rings by boiling them for 15 minutes.
2. Remove the jars from the water and allow them to air dry; leave the lids and rings in the hot water until you're ready to use them -- the rings must be hot when used.
3. Once the jars are cool enough to handle, grease them with shortening and fill them halfway.
4. Place jars onto a cookie sheet.
5. Preheat oven to 325 degrees F.
6. Sift together the flour, salt, baking powder baking soda, cinnamon and cloves; set aside.
7. Beat eggs until foamy. Add sugar, oil, zucchini and vanilla. Mix well with beater.
8. Add flour mixture to zucchini mixture. Add nuts.
9. For the pint jars, bake for about 35 minutes, moving the jars around in the oven so they'll bake evenly. Start checking the cakes at 25 minutes, and go from there. The bread needs to be done,

but not over-done.

10. Remove the jars from the oven one at a time. Place a lid, then a ring on top and screw down tightly.
11. Place jars onto your counter top to cool completely.

### **Notes**

- If you can find them, you can also use 4 (1½-pint) straight-sided jars. They must not have bulges in the sides of the jars or you won't be able to get the cakes out without digging them out.
- For the 1½-pint jars, bake for about 1 hour and 15 minutes; start checking them at 1 hour and go from there.

## Mason Jar Cookie Recipes and Other Treats

### [Christmas Gingerbread Baked in a Jar](#)

#### **Description**

For many of us, Christmas is synonymous with gingerbread. Try this different spin on a traditional recipe and make it baked in a jar. Gifts in jars are so cute and easy to take with you on your gift-giving journey, and who doesn't love gingerbread?

**Serves: 5**

**Cooking Time: 35 min**

#### **Ingredients**

- 2 <sup>1</sup>/<sub>4</sub> cup all-purpose flour
- <sup>3</sup>/<sub>4</sub> cup granulated sugar
- 1 teaspoon baking soda
- <sup>1</sup>/<sub>2</sub> teaspoon baking powder
- <sup>1</sup>/<sub>4</sub> teaspoon salt
- 2 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- <sup>1</sup>/<sub>2</sub> teaspoon ground cloves
- <sup>3</sup>/<sub>4</sub> cup margarine, softened
- <sup>3</sup>/<sub>4</sub> cup water
- <sup>1</sup>/<sub>2</sub> cup molasses

#### **Instructions**

1. Preheat oven to 325 degrees F.
2. Sterilize 5 (12-ounce) Ball Quilted Crystal (#14400-81400) jam/jelly canning jars, lids and rings by boiling them for 15 minutes.
3. Remove the jars from the water and allow them to air-dry on your counter top; leave the lids and rings in the hot water until you're ready to use them.
4. Once the jars are cool enough to handle, use a pastry brush to grease them with shortening and set aside.
5. In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon and cloves. Stir in margarine, water and molasses until well blended. Divide batter among the 5 jars (they should be about 1/2 full).
6. Place jars onto a cookie sheet and bake for 35 minutes or until cake tester inserted in center comes out clean. Move the jars around in the oven while they're baking, so they'll bake evenly.

7. Remove jars from oven one at a time and place the lid and ring on and screw it on tightly. Allow jars to cool on countertop.

## Cranberry Hootycreeks Cookies in a Jar

By: [Cynthia Ewer, Organized Christmas](#)



### Description

Pretty, festive and easy to make, Cranberry Hootycreeks make a welcome holiday cookie-in-a-jar gift. Layer flour mix with oats, dried cranberries, white chocolate chips and chopped nuts for a pretty jar gift.

### Ingredients

- 1  $\frac{1}{8}$  cup flour, all-purpose
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  cup rolled oats, uncooked
- $\frac{1}{3}$  cup granulated sugar
- $\frac{1}{3}$  cup brown sugar, packed
- 1 cup dried cranberries
- $\frac{1}{2}$  cup white chocolate baking chips
- $\frac{1}{2}$  cup walnuts or pecans, chopped

### Instructions

1. Sift flour before measuring.
2. In a small bowl, combine flour, baking soda and salt.
3. Layer  $\frac{1}{2}$  the flour mixture in the bottom of a 1-quart canning jar, then add oats to the jar.
4. Continue layering the remaining ingredients: Flour mixture, granulated sugar, brown sugar (tamp tightly), dried cranberries, white chocolate baking chips, and chopped nuts.



5. Seal the jar.
6. Create and attach a gift tag with the recipe instructions below:

### **Cranberry Hootycreeks**

1. Preheat oven to 350 degrees F. Grease cookie sheet or line with parchment paper.
2. In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon vanilla until fluffy. Add contents of jar, and mix until well blended.
3. Drop rounded tablespoons onto the prepared cookie sheet. Bake for 8 to 10 minutes, until edges start to brown.
4. Cool on wire rack. Makes 18-24 cookies.

## [Dreamsicle Cookies in a Jar](#)

By: [Cynthia Ewer from Organized Christmas](#)

### **Description**

Taking the name--and flavors--of a cool summer treat, these cookies are punched up with vanilla baking chips and a burst of citrus. Layered and decorated with a pretty gift tag, Orange Dreamsicle Cookies in a Jar are perfect "just-because" gift.

### **Ingredients**

- 1/2 cup powdered orange drink mix (Tang)
- 3/4 cup granulated sugar
- 1 3/4 cup all-purpose flour, sifted before measuring
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 canning jar, quart-size with lid and ring
- 1 1/2 cup vanilla baking chips

### **Instructions**

1. Sift flour, measure, then stir in baking soda and baking powder.
2. Layer the ingredients in a clean glass wide mouth quart sized jar. For each jar, layer 3/4 cup granulated sugar, then 1/2 cup powdered drink mix, then 1 3/4 cup flour (mixed with 1/2 teaspoon baking soda and 1/2 teaspoon baking powder), then 1 1/2 cups vanilla baking chips. Tamp the first three layers firmly to compact ingredients.
3. Create the gift tag using the instructions below.

### **Orange Dreamsicle Cookies**

1. Preheat oven to 375 degrees F.
2. Empty jar into a large mixing bowl. Add 1/2 cup softened butter, 1 egg (slightly beaten) and 1 teaspoon vanilla extract. Mix until well-blended
3. Form dough into 1-inch balls. Place 2 inches apart on a lightly greased baking sheet.
4. Bake for 12 to 14 minutes, until tops are lightly browned. Cool 5 minutes, then remove to a wire rack until completely cool.
5. Makes 2-1/2 dozen



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## Oatmeal Raisin Cookies in a Jar



### *Description*

There are so many wonderful things about Christmas, and cookies are definitely among them! Make these gift jars with mix for oatmeal raisin spice cookies and give them to your friends and family for the holidays, and they'll agree.

### *Ingredients*

- $\frac{3}{4}$  cup packed brown sugar
- $\frac{1}{2}$  cup white sugar
- $\frac{3}{4}$  cup raisins
- 2 cup rolled oats
- 1 cup all-purpose flour
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$  teaspoon ground nutmeg
- 1 teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt

### *Instructions*

1. Mix together flour, ground cinnamon, ground nutmeg, baking soda and salt. Set aside.
2. Layer ingredients in order given in a 1 quart wide mouth canning jar. It will be a tight fit, make sure you firmly pack down each layer in place before adding the flour mixture.
3. Attach instructions to attach to jar (see below).

### Oatmeal Raisin Spice Cookies

1. Empty jar of cookie mix into large mixing bowl.
2. Use your hands to thoroughly blend mix.
3. Add 3/4 cup butter or margarine softened, and 1 teaspoon vanilla.
4. Mix until completely blended.
5. Shape into balls the size of walnuts.
6. Place on a parchment lined cookie sheets 2 inches apart.
7. Bake at 350 degrees F for 11 to 13 minutes until edges are lightly browned.
8. Cool 5 minutes on baking sheet.
9. Remove cookies to baking racks to finish cooling. Makes 3 dozen cookies.

## Mason Jar Homemade Strawberry Milk Mix

By: [Jennifer from Balancing Beauty and Bedlam](#)



### **Description**

Mason Jar Homemade Strawberry Milk Mix is a Mason jar recipe that requires just a few ingredients and makes a delicious, creamy hot strawberry milk.

### **Ingredients:**

- 3/4 cup plus 1 Tablespoon of nonfat dry milk powder
- 3 Tablespoons of powdered sugar
- 3 1/2 Tablespoons of plain nondairy creamer
- 1/3 cup strawberry instant milk drink powder
- mini marshmallows (optional)

### **Instructions:**

1. Mix all ingredients together.
2. For one serving add 1/3 cup of mixture to 3/4 boiling water.
3. Stir well and top with mini marshmallows.
4. For a decorative gift, layer the ingredients in a 16 ounce jar
5. Label with the directions on a pretty tag, and add a bow or pretty fabric top.

## Mason Jar Blueberry Jam

By: [Victoria from Easy Recipes with a Twist](#)



### **Description**

Get a taste of summer all winter long with this delicious blueberry jam! Make it during summer when blueberries are plentiful and give it as a gift during the holidays.

### **Ingredients:**

- 4 pounds blueberries
- 1 1/2 pound sugar
- juice from ½ lemon
- 1 vanilla bean

### **Instructions:**

1. Half the vanilla bean lengthwise and scrape the black seeds from inside.
2. Place everything inside the pot including vanilla bean itself and the seeds.
3. Mix well and bring to rapid boil. Then reduce the heat and let it simmer until jam is thickened and shiny crust starts to form over the jam. Don't forget to mix occasionally. It will take about 1-1.5 hours.
4. Prepare the jars and utensils like scoops for canning: I used 250ml 11 jars but always prepare a couple of more in case. I washed everything in dishwasher on highest and warmest setting. You

can make it in advance but the jars must be still warm when you use them.

5. Boil the lids and rings for at least 10 minutes in rolling boil water, to sterilize.
6. Jam is done when you quickly dip spoon inside the jam (the spoon should be tightly covered with jam) then take your finger across the back of the spoon, it should leave clean mark.
7. Scoop the jam into jars and put the lid on (never touch the inside of the lid with your hands) and tighten it with ring. Flip the jar for 5 minutes and after 5 minutes flip it back, make the same to all the other jars.
8. Leave the jars standing to cool off for at least 24 hours and then remove the ring and check if the sealing is tight and if you have an open jar place it in refrigerator and consume it first. The other jars you can store in a cool place for up to 1 year.



## Mason Jar Crafts

### Mosaic Bath Jar Set

By: [Tiffany Windsor of Inspired at Home](#)



#### **Description**

This wonderful craft project for the bathroom (or kitchen) comes to us from [Tiffany Windsor of Inspired at Home](#). Bath time is bright and cheerful with these colorful mosaicked canisters. Just fill them with your favorite herbal bath blends and aromatic bath salts and display them tub side.

#### **Materials**

- Clear glass canister with metal or wood lids
- Mosaic tiles – assorted colors and mirror
- Mosaic tile cutters
- Alphabet beads
- Weldbond glue
- Mosaic grout [color of your choice]
- Gloves
- Sponge
- Bucket with water
- Wet wipes
- Cotton swabs
- Scrap paper
- Pencil

**Instructions**

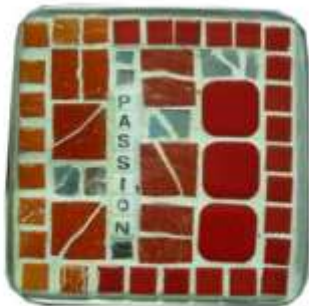
1. Lay canister lid(s) on paper and trace along outside edge. Use the im to lay out your tiles for placement.



2. Determine color selections and lay out tiles, mirror tiles and alphabet letters in desired pattern on paper. Remember that some of the larger tiles will probably need to be cut down in size in order to fit within pattern.



3. When you have the tiles laid out in the pattern you like, add a dab of glue to back of each tile [and alphabet letters] and place on lid.



4. Let glue dry completely overnight.



5. To grout - Follow Heidi's [How to Grout Mosaic Photo Tutorial](#)

Tiffany's Designer Tip: Mosaic always looks best when you cut some of the whole tiles into quarters or halves straight or diagonally. The cut pieces always add visual intrigue to your mosaic design!

## Dog Treat Jar

By: [DecoArt](#)



### **Description**

Create a cute little jar for that special pup in your life. Using gloss enamels you can have a fabulous little jar for his or her treats.

### **Materials:**

DecoArt Products Required  
Americana Gloss Enamels

- DAG67 - Black
- DAG164 - Light Buttermilk
- DAG265 - Tuscan Red

Americana Brushes

- DBR2004-B - Round 4
- DBF3010-B - Shader 10

Supplies

- Foam plate
- 1/4" and 3/4" round foam pouncer brushes

- Glass snack jar (We used a jar by Komodo Intl., item TP-7SL.)

**Instructions:**

Preparation: Remove all stickers or labels from surfaces.

1. Refer to photo for placement and use large pouncer dipped into Black to paint large paws on each flat side of jar.
2. Use small pouncer and Black to stamp four small dots by each large one.
3. With shader brush, paint Light Buttermilk lines for center of bones. Use small pouncer and Light Buttermilk to stamp two dots on each end to complete bone shapes.
4. Use round brush and Tuscan Red to paint heart at center of bones and paw prints; let dry.

## Kitty Treat Jar

By: [DecoArt](#)



### **Description**

Store those snacks for your beloved feline friend in this hand-painted jar. Even personalize it with kitty's name, and keep it around for years to come.

### **Materials:**

DecoArt Products Required  
Americana Gloss Enamels

- DAG04 - Sand
- DAG31 - Baby Pink
- DAG67 - Black
- DAG163 - Honey Brown

Americana Brushes

- DBL1000-B - Liner 0
- DBR2002-B - Round 2

Supplies

- Foam plate

- 1/2 and 1 1/4 in. round foam pouncer brushes
- Glass canister: Anchor Hocking Item 85976

**Instructions:**

Preparation: Remove all stickers or labels from surface before painting.

1. Use 1 1/4" pouncer dipped in Honey Brown to make circle for cat head. Use round brush to make small triangles for ears on top of head. Let dry.
2. Use 1/2" pouncer dipped in Sand to make small circle for cat's muzzle. Use round brush to paint stripes at upper sides of cat head. Let dry.
3. Use liner brush and Baby Pink to paint inverted triangular nose and small triangles for inside ears; let dry.
4. Use liner brush and Black to paint lines for whiskers and mouth; make small Black dots for eyes. Paint words "GOOD KITTY", using paw prints for letter O; let dry.

## Snowman Cookie Jar

By: [Karin Doggett from whitedovecrafts](#)



### **Description**

Keep your cookies fresh and warm with an adorable snowman cookie jar. You can make this cute little guy using glitter and glue and you can have him out all winter long.

### **Materials:**

- Decor Art Dazzling Metallics Products Required
  - DA 148 Emperor's Gold
  - DA 121 Sky Blue Pearl overcoat
- Ceramcoat Products Required
  - 02013 Blue Danube undercoat
  - 02505 White
  - 02506 Black
- Folk Art Products Required
  - 656 Metallic Blue Sapphire
- Americana Products Required
  - DA12 Tangerine
- Finishing Spray Product Required
  - Rust-Oleum Painters Touch (or something similar) Gloss Crystal Clear Spray
- Unfinished Snowman Head Cookie Jar



***Instructions:***

1. Purchase unfinished cookie jar.
2. Undercoat hat ball & hat trim with Blue Danube. Let dry thoroughly.
3. Overcoat Sky Blue Pearl 2-3 coats for best coverage. Let dry thoroughly.
4. Hat Base & scarf paint 2-3 coats Metallic Blue Sapphire for best coverage.
5. Apply 3-4 coats of gold to ear muffs for best coverage.
6. When piece is completely dry use finishing spray for a shiny finish. When spraying jar bottom fill with paper towels so spray does not get inside.

## Amazing and Edible Chocolate Body Scrub

By: [Susie Norris](#)



### Description

Who would have thought you could not only eat chocolate but you can use it as a body scrub? This amazing craft is yummy and helps out with your skin. Make as many as you wish and give them as Christmas gifts in a jar. It works best at the end of a hot bath.

### Materials:

- 1/2 cup rolled oats
- 1/2 cup cocoa nibs
- 1/2 cup kosher salt
- 2 tablespoons unsweetened
- cocoa powder
- 1/2 cup jojoba oil
- 1/2 cup sweet almond oil
- 2 tablespoons vitamin E oil

### Instructions:

1. Use a food processor or blender to grind the oats into a powder.
2. Add the cocoa nibs, cocoa powder, salt, almond oil, jojoba oil, and vitamin E oil.
3. Hit pulse a few times to blend.
4. Store in a glass or plastic jar, and scoop out for use with a spoon or a seashell.
5. Massage the scrub into skin, then rinse with warm water.

## Homemade Grits and Honey Scrub in a Jar

By: [HollyBeth Anderson for HollyBeth's Natural Luxury](#)



### **Description**

This honey scrub is not only nice during and after a hot bath, but it makes for a nice Christmas gift as well. All you need is some honey, grits or cornmeal, almond oil and a few other materials. It smells great too.

### **Materials:**

- 1 Vitamin E capsule opened and mixed in (can be purchased from all good health food stores)
- 1 tsp organic Sweet Almond Oil (or more if you like. You could also substitute for organic Olive Oil if you don't have Sweet Almond Oil on hand)
- ½ cup organic Honey
- ¼ cup Grits or medium Ground Cornmeal (can replace with oatmeal for less exfoliation)

### **Instructions:**

1. Mix all ingredients together.
2. Apply in circular motions to damp skin to gentle exfoliate. Can be used on both face and body.
3. Keep any left over in fridge to ensure freshness as there are no preservatives added.



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## Other Gifts in a Jar

### Quilted Christmas Treat Jar

By: [Dena Lenham for Kreinik](#)



#### **Description**

Decorate a simple mason jar for those special Christmas treats. This quick and easy project will make your canned gifts look even more beautiful this holiday season.

#### **Materials:**

- Empty glass canning jar
- 100% cotton fabric with a Christmas theme
- 1/4" red satin ribbon
- Misc. buttons in red and green colors
- 1/16" Ribbon 002 Gold
- #8 Braid 009 Emerald
- #12 Braid 008 Green
- Diamond Beadlets®
- Shallow pan or tray
- 8x10 sheet of red liner, heavy duty double sided Treasure Tape™

**Instructions:**

1. Cut out squares from your Christmas fabric (in our sample, we used teacup blocks and a patch with the words "Christmas Tea" printed on the fabric). Set aside momentarily.
2. Cut a rectangular piece of Treasure Tape from the 8x10 sheet to fit like a belt around the middle of your jar. Remove the white backing from this tape and attach it to your jar.
3. Using leftover pieces of Treasure Tape, cover the jar lid.
4. Peel off the red liner from the tape on your jar and begin embellishing: lay the fabric squares first, then the red satin ribbon, then the buttons. Lay the gold ribbon along the top and bottom as a decorative border, and fill in other sticky areas with the green braid colors.
5. When embellishing is complete to your satisfaction, lay the jar in your shallow pan and cover all remaining sticky areas with the Diamond Beadlets. Shake to dislodge loose beads.
6. Do the same with the jar lid to decorate it, then use your personalized, embellished holiday jar as a decoration or gift.

## Canning Jar Pin Cushion or Treasure Jar

By: [Suzanne of Crazy for Collars](#)



### **Description**

This project comes to us compliments of Suzanne of [Crazy for Collars](#), who specializes in hand-sewn pet items. Suzanne also operates [Joyful Finds](#) shop and [Suzanne's Perfect Treasures](#).

### **Materials:**

- Fabric Scrap of your choice
- Jar with lid and band
- Cotton balls or fiberfill
- Card Stock
- Glue gun, not pictured



***Instructions:***

1. Using the lid of the jar, cut out a circle of the same size from the card stock



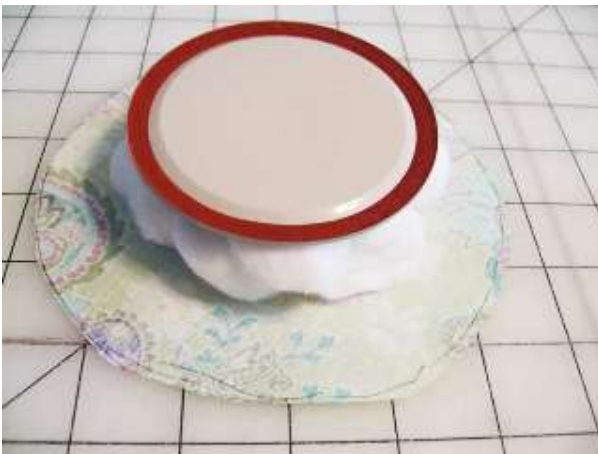
2. Using the lid of the jar, trace around it on the wrong side of your fabric. Increase that circle's radius about 1" and cut out the larger circle.







3. Layer the fabric, cotton balls, and lid then place the “sandwich” inside the band.

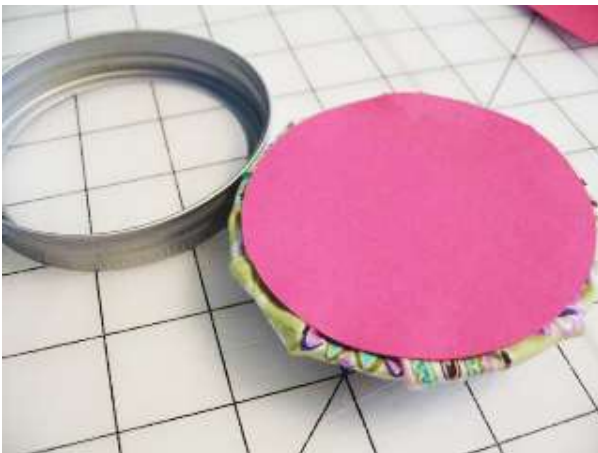


4. Press the lid down so that the cotton balls and fabric form the pincushion on the opposite side of the band. Check to see if you need to move the fabric to avoid creases. Make any necessary

adjustments and then fold in the fabric and hot glue it to the underside of the lid.



5. Trim away any excess fabric and hot glue the cardstock over the fabric edges.



6. Line the band with a small bead of glue and insert the pincushion into it, pressing firmly. Add the lid to the jar and YOU HAVE A NEW PINCUSHION!

## Inspiration Jars

By: [Tammie Wilson for Delta Creative](#)



### Description

Whether you use them as vases or fill them with the treasures of your adventures these colorful jars will always seek to inspire you.

### Supplies:

- Delta Air-Dry PermEnamel Transparent Glass Paint™
  - Royal Blue 45 701
  - Prussian Blue 45 705
  - Kelly Green 45 704
- Delta Air Dry PermEnamel Paint™
  - Ultra White 45 029
- Delta Stencil Mania™ Stencil- Inspirational Words 97 090 0710
- Sponges
- Delta Air-Dry PermEnamel Surface Conditioner™ 45 852 0202
- Paper plates
- Old jar lids or bottle caps
- Small spray bottle or a ½" brush

- Scissors
- Craft knife

### ***Instructions:***

1. Remove labels from jars including all adhesive. Wash jars with warm soapy water, rinse and dry thoroughly.
2. Plan ahead, determine how the jars are going to line up and what color you want each one to be before starting.
3. Place a lid or 2 to 3 caps on each plate and set the jar on top of the lid. The lid should be smaller than the bottom of the jar so that then paint runs off of the jar and onto the plate freely.
4. Open and cut the tip off of the paint bottle nozzle, just a little bit. Starting at the top of the jar drizzle paint around the entire jar. Let the paint drip for a minute or two, and begin filling in any blank areas. You can use a sponge to pick up paint that has dripped off and use it also. Set aside to dry.
5. Continue working in this same manner until all of the jars are painted in the desired color.
6. Let jars sit for several hours, about 6 to 8 depending on temperature and humidity. When dry to the touch invert the jars and use the craft knife to cut off the drips. Let jars dry overnight.
7. Position the stencil on the jar as desired. Dip the small end of a sponge into Ultra White, tap excess off onto plate and pounce it over the desired word. Remember stenciling requires very little paint, too much paint and it will run under the edges of the stencil. Less is better, you can always apply a second coat if you want more color.
8. Let jars sit for a full time to allow the paint to cure completely. Enjoy!

## Potpourri and Lights Jar

By: [Sherri A. Stanczak](#)



### **Description**

Using a strand of lights, potpourri and doilies you can create this fabulous gift in a jar. You can mix and match and make it however you wish. Green doilies or white, whatever fits your personality. Makes for a great Christmas gift.

### **Materials:**

- 1 Mason Jar
- 1 strand of 30 lights (colored or white)
- 1 small bag of potpourri (pine or holiday fragrance)
- 1 doily
- 1 rubber band
- 1 piece of ribbon

### **Instructions:**

1. Put the lights & potpourri in the Mason jar.
2. Leave the plug-in out.

3. Put doily over the top of jar & put rubber band around the top.
4. Tie ribbon around the rubber band.
5. Plug in lights & the heat from the lights will heat up the potpourri. It looks pretty & smells great.

## Handy Cookie Jar

By: [DecoArt](#)



### **Description:**

Bake cookies fresh from the oven and then put them in your new, homemade cookie jar. Personalize this jar for an easy holiday or birthday gift that will mean just as much as those fresh-baked treats inside.

### **Materials:**

DecoArt Products Required  
Americana Gloss Enamels in

- Honey Brown
- Dark Chocolate
- Tuscan Red

### Supplies

- Foam plate
- 1/4" and 1 1/4" round foam pouncer brushes
- Glass canister Anchor Hocking, item 85766



***Instructions:***

Preparation: Remove all stickers or labels from surface.

1. Use 1 1/4" pouncer brush dipped in Honey Brown to paint three circles on each flat side of jar; let dry.
2. Use end of paint brush dipped in Dark Chocolate to dot cookie shapes and let dry.
3. Use round brush and Tuscan Red to paint words Fresh from the oven on one flat side.
4. Use 1/4" pouncer brushed dipped into Tuscan Red to dot around cookies and words on each side.
5. Let dry.

## Special Thanks

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### The Following Contributors Made this eBook Possible

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Tina from Mommy's Kitchen

Jennifer from Balancing Beauty and Bedlam

Victoria from Easy Recipes with a Twist

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