



## *Cookies in a Jar*

**MAKES: 1 JAR | TOTAL TIME: 10 MINUTES**

### INGREDIENTS

- 1  $\frac{3}{4}$  cups plain flour
- $\frac{3}{4}$  tsp bicarbonate of soda
- $\frac{3}{4}$  tsp salt
- $\frac{3}{4}$  cup brown sugar
- $\frac{1}{2}$  cup white sugar
- $\frac{1}{2}$  cup M&M's
- $\frac{3}{4}$  cup chocolate chips

### DIRECTIONS

1. Combine flour, bicarb and salt in a bowl and then pour into the bottom of the jar. Tap the jar to get the mixture settled in the bottom.
2. Next add brown sugar and use the back of a spoon to press it down as firmly as possible.
3. Add white sugar and pack down.
4. Add M&M's and chocolate chips and seal the jar.
5. You will need to attach the recipe below to the jar:

#### **M&M Christmas Cookies**

1. You will need:  $\frac{3}{4}$  cup unsalted butter, softened, 1 large egg and  $\frac{1}{2}$  tbsp vanilla extract.
2. Preheat oven to 180°C.
3. Beat butter, egg and vanilla in a large mixing bowl until blended.
4. Add contents of the jar and mix well.
5. Drop rounded tablespoons of mixture onto a baking tray lined with baking paper.
6. Bake for 10 minutes or until golden brown.
7. Cool on baking tray and then enjoy!