



DESCRIPTION

Chocolate Chip cookie mix is the perfect holiday gift for your friends or family! So stop by Carrie's kitchen to learn how to make this easy treat!

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1 1/2 cups (9-ounces) good quality semi-sweet chocolate chips
- 3/4 cup packed light brown sugar
- 1/2 cup granulated sugar

TOOLS

- small bowl
- spoon
- 1-quart mason jar
- festive fabric
- ribbon
- rubber band

DIRECTIONS

1. Combine flour, baking soda and salt in small bowl.
2. Carefully spoon flour mixture in 1-quart mason jar. Pack it down with your spoon and tap on counter to keep it down.
3. Layer semi sweet chocolate chips on top. Use fingers to push down.
4. Add the brown sugar as your next layer.
5. Carefully spoon in the granulated sugar.
6. Put the flat lid on top first and screw the main lid on top of that.
7. Decorate with fabric and ribbon. Do this by placing a few layers on fabric on top of the lid and seal with a rubber band.
8. Attach the following recipe with a ribbon, and tie it to your jar around where the rubber band is: Beat 3/4 cup (1 1/2 sticks) softened butter, 1 large egg and 3/4 teaspoon vanilla extract in large mixer bowl until blended. Add cookie mix and 1/2 cup chopped nuts (optional); mix well, until you no longer see lumps. Drop by rounded tablespoon onto baking sheets lined with parchment paper. Bake in preheated 350° F. oven for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks. Makes about 2 dozen cookies.