

Brownies-in-a-Jar

(Adapted from iambaker.com)

Dry Ingredients:

- 1 cup granulated sugar
- $\frac{1}{3}$ cup unsweetened cocoa powder, sifted
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon baking powder



Wet Ingredients:

- $\frac{1}{2}$ cup (1 stick) unsalted butter, melted, then cooled (You can melt the butter then put it in the freezer for five minutes.)
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract

Preparation:

For brownies in a jar:

1. Sift together all dry ingredients. Place into a pretty jar or airtight container.
2. On a gift tag or label write the wet ingredients and quantities. Then write these directions.
3. Preheat oven to 350°
4. Melt butter and set aside to cool slightly.
5. In a medium bowl, beat the two eggs with the vanilla.
6. Add dry ingredients and stir.
7. Pour the melted butter into the brownie mixture and stir until just mixed.
8. Spread batter in a prepared 8-inch square pan and bake for 20-22.

For regular brownies:

1. Preheat the oven to 350°F and spray or grease an 8x8-inch pan.
2. Sift or whisk together sugar, cocoa powder, flour, salt, and baking powder in a large bowl.
3. Melt butter and set aside to cool.
4. In a medium bowl, beat two eggs and vanilla extract with a mixer.
5. Add the egg mixture and melted butter to the dry ingredients. Stir until just incorporated.
6. Pour batter into the prepared pan and bake for 20-22 minutes.

Chocolate Chip Cookies in a Jar

Makes about 2 dozen cookies.

Dry Ingredients:

- 1 $\frac{3}{4}$ all purpose unbleached flour
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt
- 1 $\frac{1}{2}$ cups semi-sweet chocolate chips (or other chips you like, milk, white chocolate or bittersweet are also great)
- $\frac{3}{4}$ cup brown sugar, packed
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup chopped nuts (optional)

Wet Ingredients:

- 1 large egg, room temperature
- $\frac{3}{4}$ cup butter (1 $\frac{1}{2}$ sticks), room temperature
- 1 teaspoon vanilla extract



Preparation:

- Combine flour, baking soda and salt in a small bowl.
- Place flour mixture in a 1-quart jar.
- Layer chips, brown sugar, and granulated sugar in this order, pressing firmly after each layer. Seal with lid and decorate with fabric and/or ribbon.
- Write out the following directions on a tag which you attach to the dry ingredients in the jar.
- Preheat the oven to 375° F.
- Beat 3/4 cup (1 1/2 sticks) softened butter, 1 large egg, and 1 teaspoon vanilla extract in a large mixer bowl until blended.
- Add cookie mix and 1/2 cup chopped nuts (optional), mixing well, breaking up any clumps.
- Scoop into 1 $\frac{1}{2}$ inch balls using a 3 tablespoon scoop.
- Chilling is recommended. If you don't have 24 hours to chill the dough, place the scooped cookie dough on a tray in the freezer for 15 minutes.
- Drop the balls of dough onto ungreased baking sheets.
- Bake for 9 to 11 minutes or until golden brown.
- Cool on baking sheets for 2 minutes; then move to wire racks to cool completely.

Yellow Cake-Mix-in-a-Jar

Dry Ingredients:

- 2 ¼ cups all-purpose unbleached all-purpose flour
- 1 ½ cups of granulated sugar
- 3 ½ teaspoons baking powder.
- ½ teaspoon baking soda.
- ½ teaspoon salt
- ½ cup sprinkles (optional)



Wet Ingredients:

- 1 ¼ cups milk, room temperature
- ½ cup (1 stick) melted butter, cooled (put in freezer for 15 minutes to cool)
- 2 tablespoons vegetable oil,
- 1 tablespoon vanilla extract,
- 3 large eggs, room temperature

Preparation:

1. Mix flour, baking powder and salt together in a mason jar. Shake or mix until well-combined.
2. Assemble the dry ingredients, layering the flour mixture, then sugar. Add sprinkles, if using, to the top of the jar.
3. Add a tag with instructions to label your gift and seal securely.

To Complete Cake Preparation:

- Put the jar of dry ingredients into a large mixing bowl or the bowl of a stand mixer. Mix well until combined.
- Make a well in the center and add the room temperature wet ingredients. Mix until thoroughly combined, about 1-2 minutes.
- Transfer the batter to a greased and floured baking pan(s).
- Bake at 350°F for 15 minutes for cupcakes, 20-25 minutes for two 8 inch round cake pans, or 30-35 minutes for a 9x13 baking pan.
- Frost or dust with confectioner's sugar.

Simple Buttercream Frostings

Vanilla Buttercream:

Ingredients:

- 1 cup butter, slightly softened
- 4 cups confectioners sugar
- 2-4 tablespoon milk or cream (start with 2 Tbsp)

Preparation:

Beat butter until fluffy. Add sugar and 2 tablespoons of the milk. Cover the mixer with a towel and combine until it has a spreadable consistency, adding more milk/cream if needed.

Chocolate Buttercream

Ingredients:

- 1 cup butter, slightly softened
- 3 cups confectioners' sugar
- $\frac{3}{4}$ cup unsweetened cocoa
- 2-4 tablespoon milk or cream (start with 2 Tbsp)

Preparation:

- Sift confectioners' sugar and cocoa.
- Beat butter until fluffy.
- Add sugar/cocoa mixture and 2 tablespoons of the milk.
- Cover the mixer with a towel and combine until it has a spreadable consistency, adding more milk/cream if needed.