

## **SAND ART BROWNIES**

2/3 tsp salt  
2 tsp bkg soda  
1c. + 2 Tbls flour  
1/3 c. cocoa  
2/3 c. brown sugar  
2/3 c. granulated sugar  
1/2 c. chocolate chips  
1/2 c. vanilla or peanut butter chips  
1/2 c. nuts

### **BAKING DIRECTIONS**

Combine ingredients in a bowl with 1 tsp. vanilla, 2/3 c. vegetable oil, and 3 eggs. Pour into a greased 8x9 or 7x11 pan. Bake 30-35 min. @ 350°.

# Hot Cocoa Mix in a Jar

We take this to Holiday parties and on camping trips.

Dress up the jar, and it makes a great Holiday gift. Prep

Time: approx. 10 Minutes. Ready in: approx. 10 Minutes.

Makes 8 cups of mix (24 servings).

Printed from **Allrecipes**, Submitted by **Traci (TJ)**

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|                                   |                                    |
|-----------------------------------|------------------------------------|
| 6 1/2 cups powdered milk          | drink mix                          |
| 1 (5 ounce) package               | 1/2 cup powdered non-dairy creamer |
| non-instant chocolate pudding mix | 1/2 cup confectioners' sugar       |
| 1 cup powdered chocolate          | 1/2 cup unsweetened cocoa powder   |

## Directions

- 1 In a large bowl, combine powdered milk, chocolate pudding mix, chocolate drink mix powder, creamer, confectioners' sugar, and cocoa. Divide the mixture between two 1 quart jars. Seal, and decorate as desired. These can be stored in a dry area for up to 3 months.
- 2 Attach a tag with the following instructions: Hot Cocoa: Dissolve 1/3 cup cocoa mix in 1 cup boiling water.

# Cranberry Hootycreeks

A beautifully festive cookie in a jar recipe. These make great gifts. Prep Time: approx. 25 Minutes. Ready in: approx. 25 Minutes. Makes 18 cookies (18 servings).  
Printed from **Allrecipes**, Submitted by **Susan O'Dell**

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|                           |                               |
|---------------------------|-------------------------------|
| 5/8 cup all-purpose flour | 1/3 cup packed brown sugar    |
| 1/2 cup rolled oats       | 1/3 cup white sugar           |
| 1/2 cup all-purpose flour | 1/2 cup dried cranberries     |
| 1/2 teaspoon baking soda  | 1/2 cup white chocolate chips |
| 1/2 teaspoon salt         | 1/2 cup chopped pecans        |

## Directions

- 1 Layer the ingredients in a 1 quart or 1 liter jar, in the order listed.
- 2 Attach a tag with the following instructions:  
Cranberry Hootycreeks 1. Preheat oven to 350 degrees F (175 degrees C). Grease a cookie sheet or line with parchment paper. 2. In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon of vanilla until fluffy. Add the entire jar of ingredients, and mix together by hand until well blended. Drop by heaping spoonfuls onto the prepared baking sheets. 3. Bake for 8 to 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks.