

Jello Cookie Mix

JELLO COOKIE MIX IN A JAR

Mix well in big bowl with wire whisk:

1/2 cup sugar

1 (3 oz.) package Jello -- any flavor (orange, lemon, cherry)

1 tsp. baking powder

1 tsp. salt

2-1/2 cups flour

This makes about 4 cups mix, enough to fill a quart sized jar. To give as a gift, place the lid on the jar and cut a piece of fabric in a circle which is several inches larger than the jar lid. Pinking shears make a nice edge. Secure the fabric to the lid with a rubber band. Attach the directions to the jar with a ribbon or raffia

Attach directions for baking the cookies:

JELLO COOKIES

Mix 3/4 cup shortening, 2 eggs and 1 tsp. vanilla together in a bowl. Add entire contents of jar. Mix well. Roll cookies into small balls. Place them on greased cookie sheets, then dip the bottom of a glass in sugar and press onto dough until flat. Bake at 350f for 7-10 minutes until done but not browned. Makes about 2-1/2 dozen cookies.

PEANUT BUTTER CHOCOLATE COOKIE MIX IN A JAR

1 cup packed brown sugar

1 1/2 cups packed confectioners' sugar

3/4 cup unsweetened cocoa powder

1 1/2 cups all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

In a separate bowl, mix together the flour, baking powder and salt. Layer ingredients in order given in a 1 quart "wide mouth" canning jar. Clean the inside of the jar with a dry paper towel after adding the confectioners' sugar and after adding the cocoa powder. Be sure to pack everything down firmly before adding the flour mixture, it will be a tight fit.

Instructions to attach to jar:

PEANUT BUTTER CHOCOLATE COOKIES

Empty jar of cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add: 1/2 cup butter or margarine, softened at room temperature. **DO NOT USE DIET MARGARINE.** Add 1/2 cup creamy peanut butter, 1 egg, slightly beaten, and 1 teaspoon of vanilla. Mix until completely blended. You will need to use your hands to finish mixing. Shape into walnut sized balls and place 2 inches apart on a parchment lined baking sheets. **DO NOT USE WAXED PAPER.** Press balls down with a fork. Bake at 350° for 9 to 11 minutes until edges are browned. Cool 5 minutes on baking sheet then transfer to a cooling rack to finish cooling. Makes 3 dozen cookies.

By Sherry