# Cookies in a Jar!

From:

## Ingredients:

2 1/2 cup all purpose flour (725 mL)

1 tsp baking powder (5 mL)

1/2 tsp salt (2 mL)

1/2 cup brown sugar (125 mL)

1/2 cup white sugar (125 mL)

3/4 cup dried cranberries (175 mL)

1 cup mini chocolate chips (250 mL)

### **Directions**

Layer all ingredients as listed above in a 1 qt. (1 L) jar. Decorate jar as desired. Add gift card listing remaining ingredients and instructions for baking.

# Instructions for Baking

Ingredients:

1 tsp vanilla (5 mL)

2 eggs (2)

3/4 cup canola oil (175 mL)

1/4 cup applesauce (60 mL)

### Directions

Empty contents of jar into a large mixing bowl. In a separate bowl whisk together vanilla, eggs, apple sauce and canola oil. Add to dry ingredients. Stir well to combine ingredients. Shape or drop into 1" balls and place about 2" apart on parchment lined cookie sheet. Flatten slightly with a fork. Bake at 375  $^{\circ}$  F (190  $^{\circ}$  C) for 10 minutes or until nicely browned around the edges. Let cookies cool on cookie sheet for 1 – 2 minutes and then transfer to a rack to cool completely.

A Manitoba Canola Growers tested and tasted!

