

A Mason jar filled with pre-measured dry ingredients for M&M cookies. Give the jar as a gift, and all the recipient has to do is add the wet ingredients to the contents of the jar and bake. Fun and festive!

Prep Time 20 minutes

Cook Time 10 minutes

Total Time 30 minutes

Servings 1 Mason jar which makes approximately 20 cookies

Calories 119kcal

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## Ingredients

- 1 1/2 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup Holiday M&M's or chocolate chips see note
- 1/3 cup light brown sugar packed
- 1/2 cup granulated sugar
- 1-quart Mason jar



## Instructions

*Assembling jars:*

1. Combine flour, baking powder, baking soda, and salt in a small bowl. Pour into the bottom of a 1-quart mason jar (I rolled up a paper plate to use as a funnel). Top the flour mixture with M&M's, dropping them in lightly, so that they don't sink into the flour. Top the M&M's with brown sugar, and then granulated sugar (use a spoon to carefully scoop the sugars into the jar). Seal with the lid and decorate with ribbon and fabric (see note).

*Recipe to include with the jar:*

1. In a large bowl, whisk 1/2 cup of melted and *cooled* unsalted butter, 1 large egg, and 2 teaspoons vanilla extract. Add the contents of the jar and gently stir with a wooden spoon or rubber spatula until combined (dough will be crumbly). Chill for 30 minutes.
2. Form golf ball sized portions of dough, pressing firmly as you form the ball. Place the dough balls onto lined baking sheets. Bake at 350°F for 8-10 minutes, until the edges are set and the centers of the cookies are still slightly underdone. Place baking sheets on a rack to cool.

## Notes

- I used a 6.5 inch circle of fabric to decorate each Mason jar.
- This cookie mix comes just short of reaching the top of a 1-quart Mason jar. I decorate the top of the jar with fabric which covers the inch of open space at the top of the jar. If you would prefer to fill the jar all the way, you can increase the amount of M&M's to 1 1/4 cup.
- The color of the M&M's will bleed slightly into the cookie dough (once prepared). It is inevitable with this type of recipe. If this is concerning, you can swap the M&M's for an equal amount of chocolate chips.

## **Nutrition**

Calories: 119kcal | Carbohydrates: 22g | Protein: 1g | Fat: 2g | Saturated Fat: 1g | Cholesterol: 1mg | Sodium: 64mg | Potassium: 35mg | Sugar: 15g | Vitamin A: 25IU | Vitamin C: 0.1mg | Calcium: 25mg | Iron: 0.6mg