

Black Forest Cookie Mix in a Jar

Layer the following in a quart-size jar, packing down well after each addition:

- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1 1/4 cups granola cereal
- 1/2 cup flaked coconut
- 1/4 cup chopped nuts
- 1 (6 ounce) package milk chocolate chips

Put the following into a zip-top bag and tie to the outside of the jar:

- 2/3 cup lightly packed brown sugar

Include with gift:

Cream 1/2 cup softened butter with the brown sugar. Add 1 egg and beat until light. Stir in remaining ingredients from jar. Mix well. Add 1/2 cup chopped maraschino cherries. Mix well. Drop by tablespoon onto ungreased baking sheet. Bake at 350 degrees F for 10-12 minutes or until golden brown. Cool.



Snowman Soup Mix

- 3 cups confectioners' sugar
- 1 cup nonfat dry milk
- 2 cups instant NesQuik
- 3/4 cup nondairy creamer
- 1 (6 ounce) box instant chocolate pudding

Mix all ingredients in a large bowl and store in airtight containers.

Include with gift:

To enjoy, add 3 tablespoons Snowman Soup Mix to a cup of boiling hot water. Use more or less mix depending upon size of mug and your taste buds.



Farmhouse Soup Mix in a Jar

- 2 tablespoons dried minced onion
- 2 tablespoons dried parsley flakes
- 2 teaspoons salt
- 1/2 teaspoon lemon pepper
- 2 tablespoons beef bouillon flakes
- 1/2 cup quick cook barley
- 1/2 cup dried split peas
- 1/2 cup rice, uncooked, do not use instant
- 1/2 cup dry lentils
- 1/2 cup alphabet pasta, uncooked
- 1 cup flavored spiral, macaroni, uncooked

In a small zip-type bag, add and mix the onion, parsley, salt, lemon pepper and bouillon.

Using a funnel, layer the ingredients in this order in a 1-quart jar: Barley, peas, rice and lentils, small pasta. Add the zip-type bag with the seasonings. Fill rest of jar with the spiral macaroni. Seal the jar.

- Include with gift:**
- Contents of jar**
 - 3 quarts water
 - 2 stalks chopped celery,
 - 2 sliced carrots
 - 1 cup shredded cabbage
 - 2 cups diced tomatoes

Put all ingredients into a stockpot over medium low heat. Cover and simmer about 1 hour, or until vegetables are tender.