

# Christmas

## Meal in a Jar Gifts

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Christmas Cookies Toffee Blonde Brownies Sweet and Savory Crepes

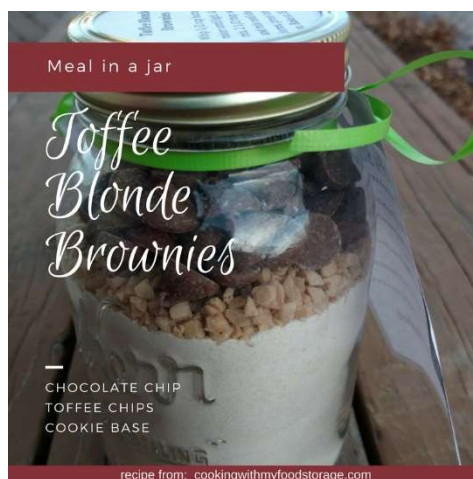
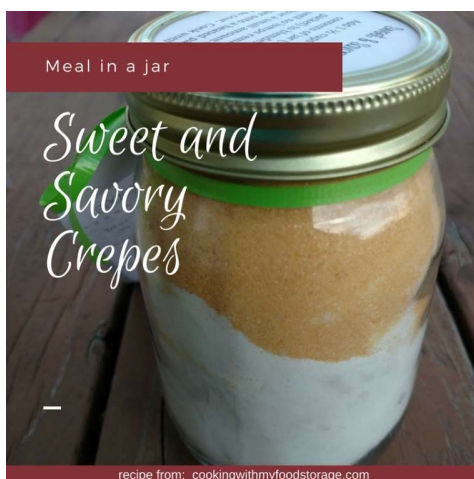
Recipes

Shopping List

Lid Labels

Gift Labels

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## Toffee Blond Brownies in a Jar

1/2 cup chocolate chips  
1/4 cup Toffee Chips  
3 cup Thrive Life Classic Cookie mix (Do NOT substitute)

Jar Directions: Layer ingredients in a quart-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen packet (300 cc) for longer-term storage add new canning lid and hand-tighten the metal ring, OR seal with a food saver. Cover with a new canning lid and hand-tighten the metal ring.

Ingredients needed to bake:

1/2 cup butter  
2 1/2 tablespoons water

Whip 1/2 cup butter in mixer until light. Add jar mix (remove the O2 packet), 2 1/2 tbsp. water, and mix until dough forms, press into a 9 x 13 pan. Bake at 350°F for 15-20 minutes until golden brown.

### Shopping List

To make 10 Jars you'll need

- 3 #10 cans of Thrive Classic Cookie Dough Mix
- 2 1/2 cups Toffee Chips
- 5 cups Chocolate Chips
- 10 clean quart sized mason jars with lids and rings

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*Merry Christmas*

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## Christmas Cookies in a Jar

1 3/4 c Thrive Life Classic Cookie mix (Do NOT substitute)  
1/2 cup quick oats,  
1/2 cup Craisins, OR Freeze Dried Cranberries  
1/2 cup white chocolate

Jar Directions: Layer ingredients in a quart-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen (300 cc) packet for longer-term storage add new canning lid and hand-tighten the metal ring, OR seal with a food saver. Cover with a new canning lid and hand-tighten the metal ring.

Ingredients needed to bake:

3/4 cup butter

Preheat oven to 350. Cream 3/4 cup butter until fluffy. Add contents of jar (remove O2 packet) Mix well. Drop by spoonful's onto cookie sheet. Bake 8 minutes, until cookies are golden brown.

Makes 30 cookies

## Shopping List

To make 10 Jars you'll need

- 2 #10 cans Thrive Life Classic Cookie mix (Do NOT substitute)
- 5 cup (that's 1/2 a #10 can) quick oats,
- 5 cup Craisins, OR Freeze Dried Cranberries (that's 1/2 a #10 can)
- 5 cup white chocolate
- 10 clean quart sized mason jars with lids and rings

Christmas Cookies

Preheat oven to 350.  
Cream  $\frac{3}{4}$  cup butter until fluffy. Add contents of jar (remove O2 packet) Mix well. Drop by spoonful's onto cookie sheet. Bake 8 minutes, until cookies are golden brown.

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Preheat oven to 350.  
Cream  $\frac{3}{4}$  cup butter until fluffy. Add contents of jar (remove O2 packet) Mix well. Drop by spoonful's onto cookie sheet. Bake 8 minutes, until cookies are golden brown.

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## Sweet and Savory Crepes

- 1 cup Flour
- 2 tbsp. Instant Milk
- 6 Tbsp. Scrambled Egg Mix
- 1/2 tsp. Salt
- 1/2 cup Sugar

Jar Directions: Layer ingredients in a quart-sized jar, shaking the dry powder ingredients into the bulkier items. Top with an oxygen (300 cc) packet for longer-term storage add new canning lid and hand-tighten the metal ring, OR seal with a food saver. Cover with a new canning lid and hand-tighten the metal ring.

Add 1 ½ cups water and contents of jar (remove O2 packet) to blender. Blend until no lumps remain. Pour a small amount of batter onto a heated pan. Swirl to coat. Cook until solid. Makes 16 crepes.

## Shopping List

To make 10 Jars you'll need

- 10 cup Flour (That's 1 #10 can)
- 1 ¼ cup Instant Milk (That's ½ a pantry can)
- 7 ½ cup Scrambled Egg Mix (That's ¾ of a #10 can)
- 10 tsp. Salt
- 5 cup Sugar
- 10 clean quart sized mason jars with lids and rings

\*Recipe from Ashley Butler



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