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Dark Chocolate Chunk and Dried Cherry Scone Mix in a Jar recipe

2 1/2 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon granulated sugar
1/8 **teaspoon** salt
1 cup (4 ounces) dark chocolate, cut into small chunks
1/2 cup dried cherries

Sift flour and baking powder together in **mixing bowl**. Add sugar and salt and toss together to blend well. transfer mixture to 1-quart wide-mouth jar.

Place chocolate in small plastic zip-type bag and seal. Add to jar. Place cherries in small plastic zip-top bag and seal. Add to jar. Seal jar.

Decorate jar and attach gift tag with the following instructions:

Dark Chocolate Chunk and Dried Cherry Scones

Makes 8 scones.

1 jar Dark Chocolate Chunk and Dried Cherry Scone Mix
6 tablespoons (3/4 stick) unsalted butter, chilled
2 large eggs, at room temperature
3/4 cup heavy **whipping cream**

Egg Wash:

1 large egg yolk
2 tablespoons heavy whipping cream
2 teaspoons granulated sugar

Heat oven to 400 degrees F. Line baking sheet with parchment paper or nonstick liner.

Add flour mixture from jar mix to work bowl of food processor fitted with steel blade. Cut butter into pieces and add to bowl. Pulse until butter is cut into tiny pieces. Add chocolate and cherries from jar and pulse three times.

Mix 2 eggs and 3/4 cup cream together. Add mixture through feed tube with processor running. Process until dough forms ball.

Transfer dough to lightly floured work surface. Pat into a 1/2-inch thick rectangle. Cut out two 6-inch circles. Cut each circle into quarters. Place scones on baking sheet 2 inches apart.

Mix egg yolk and 2 tablespoons cream together. Brush tops of scones with wash and sprinkle with sugar.

Bake for 13 to 14 minutes or until light golden. Cool on rack.

Farmhouse Soup Mix in a Jar recipe

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.

Attach the following instructions on a gift tag:

Farmhouse Soup

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.

Friendship Soup Mix in a Jar recipe

From the kitchen of Susan R.

1/2 cup dry split peas
1/3 cup beef bouillon granules
1/4 cup pearl barley
1/3 cup dry lentils
1/4 cup dried minced onion
2 **teaspoons** Italian seasoning
1/2 cup uncooked long grain rice
1/2 cup small macaroni

Additional Ingredients:

1 pound ground beef
3 quarts water
1 can diced tomatoes

In a 1 1/2 pint jar, layer the first eight ingredients in order listed. Seal tightly. Yields 1 batch.

To prepare soup, carefully remove macaroni from the top and set aside.

In a large **saucepan**, or Dutch oven, brown beef and drain. Add the water, tomatoes and soup mix. **Bring to a boil**. Reduce heat, cover and simmer for 45 minutes. Add the reserved macaroni, cover and simmer for 15 to 20 minutes or until macaroni, peas, lentils and barley are tender.

Yields 4 quarts.

I figure 1 cup will have 325.9 calories, Total Fat: 10.1, Fiber: 8.4. This is if you use ground sirloin beef.

Love Soup Mix in a Jar recipe

18 cubes beef bouillon
1/4 cup dried minced onion
1/2 cup dried split peas
1/2 cup uncooked twist macaroni
1/4 cup barley
1/2 cup dry lentils
1/3 cup long-grain white rice
1 cup uncooked tri-color spiral pasta

Use a canning funnel or any funnel that has about a 2-inch neck. This will make it easier to fill the jars with the ingredients. Be sure to use a wide-mouth, 1-quart canning jar.

Layer ingredients in the order given: bouillon, onion flakes, split peas, small shape pasta, barley, lentils, rice, and enough tricolor spiral pasta to fill jar.

Attach a tag with cooking instructions:

Love Soup

In large kettle, brown 1 pound ground beef or stew beef cut into bite-size pieces in a little olive oil. Remove tricolor pasta from top of jar and reserve. Add the rest of the jar contents to the kettle with 12 cups water. Let come to a boil and simmer 45 minutes.

Add tricolor pasta and simmer 15 minutes more.

Serve with your favorite bread or rolls and a tossed salad.

Makes 12 servings

Snowman Soup Mix recipe

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.

Add the following instructions to a gift tag:

Snowman Soup

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.

Minestrone Soup Mix in a Jar

4 beef bouillon cubes or 4 teaspoons bouillon granules
1/2 cup dried onion, chopped
1/2 teaspoon dried garlic, minced
1/2 cup dried navy beans
1/2 teaspoon dried oregano
2 bay leaves
6 peppercorns
1 cup dried tomatoes, sliced or chopped
1 cup dried celery slices
1 cup dried carrot slices
2 cup dried green beans
2 tablespoons dried green pepper
1 teaspoon salt

Add ingredients to a large jar.

Attach the following instructions on a gift tag:

Minestrone Soup

Add contents of jar to 4 quarts boiling water and simmer over low heat 2 to 3 hours, until beans are tender. Remove bay leaves and peppercorns before serving.

Serves 8 to 10.

~Cake in a Coffee Mug~

(read all instructions before starting)

1 cake mix any flavor

1 (4 serving size) instant pudding mix , any flavor

Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 - 4 $\frac{1}{2}$ cups dry mix and will make 8-9 coffee cup cake mixes. Place $\frac{1}{2}$ cup dry mix into a sandwich bag. Place mix into the bag and tie it there with a twist tie or ribbon if you like. Continue making packets until all your dry mix is used.

Flavor suggestions:

Lemon cake mix- lemon pudding

Yellow cake mix- vanilla pudding

Devils food cake mix- chocolate pudding

Pineapple cake mix- coconut pudding

Butterscotch cake mix- butterscotch pudding

(makes 8)

WHAT TO DO:

Select a large coffee cup. Check it to be sure it holds 1 $\frac{1}{2}$ cups of water. That way you will be sure you have bought the size the recipe calls for. It can't have any metallic paint on it because it will be used in the microwave. Use plain cups and paint if you like for that special person, with Gloss Acrylic Paint.

Glaze mix

1/3 cup powdered sugar

1 $\frac{1}{2}$ tsp dry flavoring (such as powdered lemonade mix, powdered orange breakfast drink mix, cocoa powder)

Vanilla powder sold by coffee flavorings (or use French Vanilla CoffeeMate)

Select the flavoring appropriate to the cake you are making; ie:.

For the pineapple coconut cake include flaked coconut in a separate bag with instructions to sprinkle it over the frosted cake.

Place the glaze mix ingredients into a sandwich bag and tie into corner of bag. Label this bag "glaze mix" and attach it to the other bag with a twist tie.

Place one baggie cake mix and one baggie glaze mix in each coffee cup. Now attach the following baking instructions to each coffee cup.

CAKE IN A COFFEE MUG INSTRUCTIONS:

Generously spray inside of coffee cup with cooking spray. Empty contents of large packet into cup. Add 1 egg white, 1 tbsp oil, 1 tbsp water to dry mix. Mix 15 seconds, carefully mixing in all the dry mix. Microwave on full power 2 minutes.(you may not get satisfactory results in a low wattage small microwave). While cake is cooking, place ingredients from "Glaze Mix" into a very small container and add 1 $\frac{1}{2}$ tsp water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

Ginger Spice Muffins

1 3/4 C flour
2 T sugar
1 T baking pdr
1/2 t baking soda
1/2 t nutmeg
1/2 t ginger
1/2 t cloves
1/2 t salt
1 cut cinnamon baking chips
Mix all into a qt size canning jar.

*Add 1/4 C melted butter, 1 egg, 1 t vanilla and 1 C milk. Mix until combined. Fill muffin tins bake 400F 15 mintes.

Coffee Cake Muffins

1 1/2 C flour
1/2 C sugar
2 t baking pdr
1/2 t salt
1/2 C cinnamon baking chips (optional)
Mix in a qt size decorative bag or jar

Add a small bag of 1/4 C brown sugar, 1/4 C walnuts or pecans and 1 t cinnamon.

*Place flour mix in a lg bowl. Cut in the shortening. In a small bowl, mix egg and milk. Combine egg and flour mixtures, stirring just until combined. In another bowl, mix the cinnamon mixture with the melted butter. Fill greased muffin tins 2/3 full. Sprinkle w/cinnamon mix. Bake 350F 20 minutes.