

# **Novelty Recipes**

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## **Gifts in a Jar / Gift Baskets / Survival Gifts and Little O'Gram Notes**

### **Cookies in a Jar**

**Applesauce  
Chocolate Delights  
Cornflake  
Chunky Chocolate  
Chocolate and Butterscotch  
Cocoa Pecan  
Chocolate Covered Raisin  
Chocolate Chip  
Cowboy  
Candy  
Cranberry Hooties  
Dreamsicle  
Gourmet Nutty Chocolate Bar  
Hawaiian  
M&M  
Molasses  
Oatmeal Fruit  
Oatmeal Raisin Spice  
Orange Slice  
Peanut Butter  
Raisin Crunch  
Reeses Peanut Butter Cup  
Scrumptious Sugar  
Snickerdoodle  
Snowballs**

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**Trail Mix**

**White Chocolate Peppermint Patty**

**~Misc~**

**Chocolate Pudding**

**Apple~Berry~Peach Cobbler**

**Layered Snack Mix**

**~Muffins~**

**Blueberry**

**Bran**

**Cranberry Pumpkin Yummy**

**Dairy Free**

**Ginger Spice**

**Heart Smart**

**~Cakes & Breads~**

**Apple Cake**

**Crazy Cake**

**Carrot Cake**

**Carrot Raisin Cake**

**Crock Pot Pumpkin Bread**

**Cake In A Mug**

**Gingerbread**

**Lemon Poppy Seed Cake**

**Scottish Shortbread**

**Spiced Apple Cake**

**~Brownies~**

**Brownie**

**Butterscotch**

**Peanut Butter Brownie Kissy Bites**

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**Sand Art Brownies  
Texas Double Fudge**

**~Coffee & Cocoa~**

**Amaretto Cocoa  
Café Bavarian Mint Coffee  
Café Cappuccino Orange Coffee  
Café Swiss Mocha Coffee  
French Vanilla Cocoa  
Hot Cocoa  
Instant Cappuccino  
Instant Spiced Tea  
Spiced Tea  
Very Rich Hot Chocolate**

**~Liqueurs~**

**Christmas Spirit  
Baileys Irish Cream  
Amaretto  
Kahlua  
Banana  
Crème De Cocoa  
Flower Petal  
Grand Marnier  
Spiced Rum**

**~And Doggie Treats~**

## **APPLESAUCE COOKIE MIX**

**1 cup brown sugar  
2 1/4 cups all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon salt**

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**3/4 teaspoon ground cinnamon  
3/4 cup raisins  
3/4 cup chopped nuts**

## **Instructions:**

- 1. Combine flour, salt, cinnamon and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.**
- 2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.**

## **3. Recipe to attach to Jar:**

**Whip 3/4 cup of butter or shortening until light and fluffy. Add 1 egg and 1/2 cup applesauce and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 - 12 minutes at 350 degrees F. Share with a friend.**

## **CHOCOLATE COOKIE MIX**

**1 1/2 cups white sugar  
2 cups all-purpose flour  
3/4 cup unsweetened cocoa powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 cup semisweet chocolate chips**

## **Instructions:**

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1. Combine flour, salt, and baking soda - stir well. Place flour mixture in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down.
2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

### 3. Recipe to attach to Jar:

Whip 1 1/4 cup of butter or shortening until light and fluffy. Add 2 eggs and 1 tsp. vanilla and beat until mixed. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on a greased cookie sheet. Bake for 8 minutes at 350 degrees F. Share with a friend.

### CORNFLAKE COOKIE MIX

1 1/4 cups white sugar  
1/4 teaspoon salt  
2 1/2 cups coconut  
1 1/2 cups corn flake cereal

### Instructions:

1. Place sugar and salt in a clean mason jar. Pack down tight so everything will fit in the jar. (Use a spoon or a mallet.) Add other ingredients, one item at a time, packing each layer down (put cornflakes in last and don't crunch them down!).

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2. Put the lid on the jar and tie a ribbon around the lid. You can add a personalized label, if you wish. As an added touch, tie a wooden spoon to the lid with a piece of ribbon.

3. Recipe to attach to Jar:

Whip 3 egg whites until stiff. Add 1/2 teaspoon of vanilla extract. Stir in the ingredients from this jar until well combined. Drop teaspoons of dough on an ungreased cookie sheet. Bake for 15 minutes at 325 degrees

F. Share with a friend.

## CHUNKY CHOCOLATE COOKIE MIX

3/4 cup firmly packed dark brown sugar

1/2 cup sugar

1/4 cup cocoa powder{ clean inside of jar with dry paper towel after this layer}

1/2 cup chopped pecans

1 cup jumbo chocolate chip morsels

1 3/4 cups flour mixed with

1 tsp. baking soda,

1 tsp. baking powder and

1/4 tsp. salt

Layer ingredients in order in a 1 quart wide mouth canning jar. Make sure you pack all down firmly before adding the flour mixture it will be a tight fit.

Recipe to attach to Jar:

1.) Empty jar of cookie mix into a large mixing bowl. Use your hands to thoroughly blend mix.

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- 2.} Add: 1 1/2 sticks butter or margarine softened at room temp.  
1 egg, slightly beaten  
1 tsp. vanilla
- 3.} Mix until completely blended. The dough is sticky. you will need to finish mixing with your hands.
- 4.} Shape into walnut size balls and place 2" inches apart on parchment lined baking sheets, DO NOT USE WAXED PAPER
- 5.} Bake at 350\* for 11 to 13 minutes . Cool 5 minutes on baking sheet. Remove to racks to finish cooling. Makes 3 dozen cookies

## CHOCOLATE AND BUTTERSCOTCH COOKIE MIX

### Ingredients

- 9 cups all-purpose flour
- 4 teaspoons baking soda
- 2 teaspoons salt
- 3 cups packed brown sugar
- 3 cups white sugar
- 4 cups shortening
- 8 cups semisweet chocolate chips
- 4 cups butterscotch chips

### Directions

- 1-In your largest bowl, stir together the flour, baking soda, salt, brown sugar, and white sugar.  
Add the shortening and stir until mixture is mealy.  
Lightly stir in the chocolate chips and butterscotch chips until they are distributed evenly.  
Place 4 cups of the master mix into each 1 quart jar.

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**Attach the following directions to the jar:**

**Preheat oven to 375° F (190° C).  
In a medium bowl, beat 2 eggs and 1 teaspoon of vanilla until well blended.  
Add entire contents of the jar to the bowl, stir until combined.  
Drop by teaspoonfuls onto cookie sheet and bake in the preheated oven for 10 to 12 minutes.**

**This recipe makes about 2 dozen.  
~Makes 6 jars of cookiemix~**

## **COCOA PECAN COOKIE MIX**

**1 cup sugar  
1/2 scup firmly packed brown sugar  
1/2 cup cocoa power  
1 cup chopped pecans  
1 - 3/4 cups flour mixed with 1 teaspoon baking soda**

### **Directions:**

**Layer ingredients in order given in a 1 quart wide-mouth canning jar.  
It is important to wipe the inside of the jar with a paper towel after adding cocoa powder layer. Press firmly in place before adding next ingredient.**

**Instructions to attach to jar:**

**Cocoa Pecan Cookies Mix in a Jar**



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**Empty jar of cookie mix into large mixing bowl. Use hands to blend mix.**

**Add 1 stick of softened butter, 1 slightly beaten egg and 1 teaspoon vanilla. Mix until completely blended. You will need to finish by mixing with your hands.**

**Shape balls into the size of walnuts. Place 2 inches apart on greased baking sheets. Bake at 375 degrees for 11 to 13 minutes on baking sheet. Remove to racks for cooling.**

## **CHOCOLATE COVERED RAISIN COOKIE MIX**

**3/4 cup sugar**

**1/2 cup packed brown sugar**

**1 cup chocolate covered raisins**

**1/2 cup milk chocolate chips**

**1-3/4 cups flour mixed with 1 tsp. baking powder and 1 tsp. salt**

**Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.**

**Recipe to attach to jar:**

**Empty cookie mix in large mixing bowl; stir to combine. Add 1/2 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 375° for 13 to**

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**15 minutes until tops are very lightly browned. Cool 5 minutes on cookie sheet; remove to wire racks to cool completely. Yield: 2-1/2 dozen.**

## **CHOCOLATE CHIP COOKIE MIX**

**1/2 cup sugar**

**1/2 cup chopped nuts**

**1 cup chocolate chips**

**1 cup packed brown sugar**

**2-1/4 cups flour mixed with 1 tsp. baking soda and 1/4 tsp. salt**

**Layer ingredients in jar in order given. Press each layer firmly in place before adding next ingredient.**

**Recipe to attach to jar:**

**Empty cookie mix in large mixing bowl; stir to combine. Add 3/4 cup softened butter, 2 eggs slightly beaten and 1 tsp. vanilla; mix until completely blended. Roll heaping tablespoonfuls into balls. Place 2 inches apart on a lightly greased cookie sheet. Bake at 350° for 13 to 15 minutes. Cool 10 minutes on baking sheet. Remove to wire racks to cool completely. These cookies will firm up when completely cooled. Yield: 3 dozen.**

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