

MASON JAR LABELS

for Mix in Jars Cookbook



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HOW TO USE:

1. PRINT

Print the labels on standard 8.5" x 11" paper. For best results, use cardstock for a sturdier finish.

2. LAMINATE (OPTIONAL BUT RECOMMENDED)

For maximum durability, laminate the printed pages before cutting. This protects the labels from moisture and wear, keeping them beautiful for years to come.

3. CUT

Cut out each label along the dotted lines.

4. ATTACH TO YOUR JAR

- Remove the metal ring from your Mason jar
- Place the label on top of the flat lid
- Gently tighten the ring back onto the jar, securing the label in place.

Have fun filling your pantry!

Jordan & Stacy



REGULAR MOUTH

Labels



MASTER BAKING MIX

FOR PANCAKES:

Mix 2 $\frac{3}{4}$ cups of this mix with 2 cups water, 2 eggs, 4 Tbs oil, 2 tsp vanilla extract.

FOR WAFFLES:

Mix 2 cups of this mix with 1 cup water, 2 eggs, 6 Tbs oil, 1 tsp vanilla extract.

FOR BISCUITS:

Mix 1 heaping cup of this mix with $\frac{1}{3}$ cup milk. Bake at 350°F for 12 minutes.

MASTER FROSTING MIX

FOR BUTTERCREAM:

To 2 $\frac{1}{2}$ cups of this mix, add 1 cup softened butter, 3 Tbs milk, and 1 Tbs vanilla extract.

FOR CREAM CHEESE FROSTING:

To 2 $\frac{1}{2}$ cups of this mix, add 1 cup cream cheese, 3 Tbs milk, and 1 Tbs vanilla extract.

FOR A THIN GLAZE:

To $\frac{1}{2}$ cup of this mix, add 3 Tbs milk or water, and $\frac{1}{2}$ tsp vanilla extract.

MASTER BREAD DOUGH

FOR SANDWICH:

Mix this jar with 1 $\frac{1}{4}$ cups warm water, 1 $\frac{1}{2}$ Tbs oil, and 2 tsp instant yeast. (See below.)

FOR GARLIC BREAD:

Mix this jar with 1 $\frac{1}{4}$ cups warm water, 2 Tbs butter, and 2 tsp instant yeast. (See below.)

FOR BREADSTICKS:

Mix this jar with 1 $\frac{1}{4}$ cups warm water, 1 $\frac{1}{2}$ Tbs oil, 2 Tbs Italian seasoning, 1 Tbs garlic powder, 1 tsp onion powder, and 2 tsp instant yeast.



"CREAM OF" SOUP

FOR CREAM OF CHICKEN:

Melt 2 Tbs butter. Add $\frac{1}{2}$ cup of this mix & cook until bubbly. Whisk in 1 $\frac{1}{4}$ cups water, 1 Tbs chicken broth powder, 1 tsp parsley. Cook 5-7 minutes.

FOR CREAM OF MUSHROOM:

Melt 2 Tbs butter. Add $\frac{1}{2}$ cup of this mix & cook until bubbly. Whisk in 1 $\frac{1}{4}$ cups water, 1 Tbs dried mushrooms, 1 tsp onion powder, and $\frac{1}{4}$ tsp pepper. Cook 5-7 minutes.

FOR CREAM OF CELERY:

Melt 2 Tbs butter. Add $\frac{1}{2}$ cup of this mix & cook until bubbly. Whisk in 1 $\frac{1}{4}$ cups water, 1 Tbs dried (or fresh) celery, $\frac{1}{2}$ tsp salt, and $\frac{1}{4}$ tsp pepper. Cook 5-7 minutes.

ZUCCHINI BREAD

1. Preheat oven to 350°F.
2. Mix 2 eggs, $\frac{1}{2}$ cup oil, $\frac{1}{4}$ cup milk, and 1 tsp vanilla extract in a mixing bowl. Then add your jar mix and stir to combine.
3. Fold in 2 cups shredded zucchini.
4. Pour into a greased loaf pan and bake 60-65 minutes, or until a toothpick comes out clean.
5. Cool before slicing for best results.

HOMEMADE INSTANT OATS

FOR BERRIES & CREAM:

Mix 1 cup of this mix with $\frac{1}{4}$ cup dried or fresh blueberries, and $\frac{1}{4}$ cup vanilla protein powder. Add 2 cups water. Cook as usual.

FOR PUMPKIN PIE:

Mix 1 cup of this mix with $\frac{1}{4}$ cup pumpkin powder, $\frac{1}{4}$ cup vanilla protein powder, and 1 tsp pumpkin pie spice. Add 2 cups water. Cook as usual.

FOR APPLE CINNAMON:

Mix 1 cup of this mix with $\frac{1}{4}$ cup dried or fresh diced apples, $\frac{1}{4}$ cup vanilla protein powder, and 1 tsp cinnamon. Add 2 cups water. Cook as usual.

CINNAMON ROLLS

1. Mix jar contents (remove bag) with $\frac{3}{4}$ cup warm water, 1 egg, 3 Tbs melted butter, $\frac{1}{2}$ tsp vanilla.
2. Knead 5-7 min until smooth. Cover, let rise 1 hour until doubled.
3. Roll into a rectangle roughly 14x10".
4. Brush with 3 Tbs melted butter (leave $\frac{1}{2}$ " border). Sprinkle cinnamon sugar mix.
5. Roll tight, cut into 7-8 equal pieces. Place in baking pan, cover, and rise 30-45 min.
6. Bake at 350°F for 20-25 min until golden.

CHEESY CHIVE GRITS

1. In a pot, bring 3 cups water, 2 Tbs butter, and $\frac{1}{2}$ tsp salt to a boil.
2. Whisk in the jar of grits until thoroughly combined.
3. Lower to a simmer and cook with the lid on for 7 minutes or until the grits are fully hydrated, stirring occasionally.
4. Salt and pepper to taste, if desired.

BUTTERMILK BISCUITS

1. Mix $\frac{3}{4}$ cup milk and 1 Tbs vinegar. Let sit 5-10 min.
2. Preheat oven 425°F.
3. In a mixing bowl, dump the contents of your jar.
4. Cut 1 stick cold butter into small pieces, then cut into the dry ingredients with a fork until crumbly.
5. Add milk mixture. Stir to form dough. Knead 5-7 times, folding over to form "layers."
6. Roll dough out to $\frac{3}{4}$ " thick, and cut 8-9 biscuits.
7. Bake on greased sheet 12-14 min until golden.