

MIX IN JAR GIFT TAGS

for Christmas



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. CUT

Cut out each label along the dotted lines.

3. HOLE PUNCH

Using a single hole punch, punch out the circle marked on the tag.

4. ATTACH TO THE JAR

Slide a piece of ribbon or twine through the hole, around the jar, and secure with a tight bow. For added charm, consider also securing a small wooden spoon, whisk, or cookie cutter to the jar.

Have fun gifting!

Jordan & Stacy





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 $\frac{1}{2}$ 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 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 BREAD:

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.

Scan QR code for instructions:



"CREAM OF" SOUP MIX

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 MIX

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 ROLL MIX

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.