2. Toffee Blondie Bars in a Jar



What you will need for the tags:

- printer
- card stock
- scissors
- Glue dots

What you will need for the jar:

- 1 quart Mason Jar
- o 1 cup flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt

- 1/2 cup mini chocolate chips
- 1 cup brown sugar
- 1/2 cup Heath Chips
- o 3/4 cup rice crisp cereal

Instructions:

- 1 Mix the flour, baking powder and salt together.
- 2 Layer all the ingredients in a 1 quart mason jar in the order listed.
- Print this FREE DIY Printable PDF file {Toffee Blondie Bars in a Jar Tags} on card stock and cut out.
- 4 Attach recipe tags to front and back of jar with glue dots.
- 5 The conversion of 350 degrees fahrenheit to celsius is 177 celsius.
- 6 Enjoy!



DIRECTIONS

Heat oven to 350 degrees F. Grease an 8x8 pan. In a medium bowl, add 1/4 cup softened butter, 2 lightly beaten eggs and 1 teaspoon vanilla extract until fluffy. Add the entire jar of bar mix while stirring until blended. Pour the batter in the pan and bake for 25 to 30 minutes or until the blondies are set and start to pull away from the sides of the pan. Cool in pan and cut into bars. Makes 16 bars.

The original recipe can be found {here} at Baked Bree.

