

**PUMPKIN  
Cranberry  
BREAD**

**IN A JAR**

**DIRECTIONS**

Heat oven to 350 F / 177 C. Grease and flour two medium loaf pans. In a large bowl, combine 1 cup canned pumpkin, 1/2 cup vegetable oil and 2 eggs, stirring until well blended; set aside. Place contents of jar into a medium bowl; mix until well blended and brown sugar is no longer clumped. Add flour mixture into the pumpkin mixture, stirring until well blended. Divide batter evenly between the prepared pans. Bake for 40-50 minutes, or until inserted pick comes out clean and tops of loaves spring back when pressed. Makes 2 medium loaves.

**Santa's  
Cookies**

**IN A JAR**

**DIRECTIONS**

Heat oven to 350 F / 177 C. Grease a cookie sheet or line with parchment paper. In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon vanilla extract until fluffy. Add the entire jar of cookie mix while stirring until well blended. Roll the cookie dough into 1 1/2 inch balls and place onto baking sheet. Bake for 10 minutes, or until edges start to brown. Cool on baking sheets, or remove to cool on wire racks. Makes 24 cookies.

**TOFFEE  
BLONDIE  
BARS**

**IN A JAR**

**DIRECTIONS**

Heat oven to 350 F / 177 C. 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.