Oreo Cookie Muffin Mix in a Jar

The Mix

In a quart size jar add the following:

1 ¾ cups all-purpose flour
1 Tablespoon baking powder
½ teaspoon salt
½ cup granulated sugar
20 Oreo chocolate sandwich cookies, coarsely chopped

Attach the following instructions on a gift tag

Version #1 Directions to Make

Empty contents of jar into a large mixing bowl and blend together with a spoon. In a small bowl, mix well ¾ cup milk, 1/3 cup sour cream, 1 egg and ¼ cup melted butter. Dump liquid mixture into the dry stirring until just blended. Spoon batter into 12 greased muffin cups. Bake at 400 degrees for 20-25 minutes or until a cake tester comes out clean. Remove from pan; cool on a wire rack. Serve warm or cold.


Version #2 Lower Fat Directions to Make

Empty contents of jar into a large mixing bowl and blend together with a spoon. In a small bowl, mix well ¾ cup low fat milk, 1/3 cup fat free raspberry yogurt, 2 egg whites and ¼ cup melted butter. Dump liquid mixture into the dry stirring until just blended. Spoon batter into 12 greased muffin cups. Bake at 400 degrees for 20-25 minutes or until a cake tester comes out clean. Remove from pan; cool on a wire rack. Serve warm or cold.

Catherine Johnston MP
Ranch Dip Mix
(Holiday Jar Mixes by Andra Roberts & Wilma Teal)

1/3 cup dried minced onion
3 Tablespoons dried parsley flakes
3 teaspoons paprika
1 ½ Tablespoons sugar (I omitted this)
1 ½ Tablespoons fresh ground pepper
1 Tablespoon garlic powder
1 ½ Tablespoons salt (I cut down to one teaspoon)

In a small bowl, combine all the ingredients. Spoon Mix into ½ pint jar. Attach a recipe card with the following instructions.

Ranch Dip

1 Tablespoon Dip Mix
1 cup sour cream

In a small bowl, Combine Ranch Dip Mix and sour cream. Chill for at least 1 hour before serving.
Popcorn Crunch Bark Variations (Pampered Chef)

Nonstick cooking spray

½ cup popcorn kernels divided

1 cup mini pretzel twists (broken into smaller pieces)

12 ounces vanilla or chocolate melts

** Variation: ingredients see below

Spray the bottom of a large sheet pan with cooking spray. Pop the popcorn.

Place 8 cups lightly salted popped popcorn in a large mixing bowl. (Remove un-popped kernels) Mix in broken pretzels into the bowl.

Place the chocolate in a microwave safe bowl. Microwave uncovered on High for 1 ½ minutes stirring every 30 seconds until melted smooth.

Pour melted chocolate over the popcorn mixture. Mix gently until evenly coated. Add the remaining mix-ins and mix gently.

Pour the coated popcorn mixture onto the greased cookie sheet spreading evenly. Refrigerate uncovered for 5-10 minutes or until it’s set. Break into pieces and serve. Store at room temperature in an airtight container for up to 5 days.

Variation#1: Chocolate Peanut Butter Mix in 1 cup lightly salted dry roasted peanuts and 1 cup peanut butter morsels

Variation#2 Chocolate Chunk Cookie: Mix in 8 chocolate chunk cookies coarsely crushed and 1 cup semi-sweet chocolate morsels.

Variation#3 Granola Candy: Mix in 1 cup granola cereal and 1 cup raisins and ½ cup candy coated chocolate pieces.

Variation#4 Cranberry Pistachio: Mix in 1 cup salted roasted shelled pistachios and one cup dried cranberries. MIX IN 1 teaspoon cinnamon into the melted chocolate if desired! Colorful sprinkles: I added red and green to the popcorn mix prior to added in the melted white chocolate
No-Bake Brownie Truffles (Pampered Chef)

Makes 18-20

Ingredients

½ package (18-19 oz.) fudge brownie mix

6 Tablespoons melted butter

1/3 cup semisweet chocolate morsels or dark chocolate morsels plus additional if desired (I used mini chips for the truffle)

Optional toppings: caramel topping coarse sea salt

Directions

1. In a medium bowl, combine the brownie mix and melted butter.
2. Once the mixture has slightly cooled, add the morsels and mix to combine. You may need to use your hands; the mixture will be thick.
3. Use a small scoop to roll the mixture into balls.
4. In desired, place a small amount of melted chocolate into the bottom of a freezer tray. Top the chocolate with a dollop of caramel topping.
5. Place the truffles into the wells. Add a pinch of salt to the top. Place in the freezer or refrigerator to set.
6. Remove the truffles from the tray and drizzle with additional caramel and salt, if desired.
Country Herb Lentil and Vegetable Soup Mix  
(Holiday Jar Mixes by Andra Roberts and Wilma Teal)

3 Tablespoons dried minced onion  
2 Tablespoons dried parsley  
½ teaspoon oregano  
½ teaspoon garlic powder  
½ teaspoon pepper  
2 ½ teaspoons salt (I omitted this)  
2 Tablespoons beef/or/vegetable bouillon granules  
½ cup barley  
1 cup dried split peas  
1 cup dried lentils  
1 cup multicolored pasta *see note below  
1 bay leaf

Combine onion, parsley, oregano, garlic pepper, salt, bouillon and barley. Set aside. In a 1 quart wide-mouthed jar, layer peas, lentils and pasta; top with spices and bay leaf. Seal. Attach a recipe card with the following instructions.

1 jar Country Herb Lentil and Vegetable Soup  
3 quarts water  
½ cup chopped celery  
¼ cup chopped carrots  
1 pound can diced garlic herb tomatoes

Combine soup mix with 3 quarts of water. Add celery, carrots and tomatoes. Bring to a boil, then simmer until vegetables are tender. The cooking process took 1 hour and 15 additional minutes for the pasta.

I separated the pasta from the rest of the mix by putting the pasta in a baggie. Add pasta last 15 minutes of simmer.