



<b>Oatmeal Raisin Cookies in a Jar</b>	
Use a Wide Mouth Quart Canning Jar	
<b>In the bottom of the jar</b>	
Regular rolled Oats	1 1/2 cup
Flour	1 cup
<b>Mix in a bowl and then place in a baggie</b>	
Sugar	1/2 cup
Brown Sugar, packed	1/2 cup
Baking Soda	1/2 tsp
Baking Powder	1/2 tsp
Salt	1/2 tsp
Dry powdered whole egg	2 TBL
Powdered Vanilla Flavoring	1 tsp
<b>In a small baggie</b>	
Raisins	1/2 cup

Oatmeal Raisin Cookie Recipe has a 3 year shelf life

To learn more about how to make meals in a jar go to the Introduction Lesson in the food storage section of [www.homemakingdivas.com](http://www.homemakingdivas.com). You must put an Oxygen Absorber in the jar or seal the jar with a FoodSaver because this recipe has powdered egg.

### Instructions to Make Tags

Print page one on card stock paper. Turn the paper over and print page 2 on the back side.

If you want to keep the tags and reuse again laminate the printed page.

Cut the tags apart by following the lines on the front side of the printout.

Punch a hole in the top left corner with a paper punch. Tie the tag on the jar with ribbon or string.

### Reusable tags can be attached with a rubber band.

Insert a rubber band through the hole and pull the rubber band through the hole about 1 inch. Run the other end of the rubber band through the rubber band and then pull the rubber band to it will be tight.



### Oatmeal Raisin Cookies

Makes 15-18 Cookies  
3 year shelf life

Use by date: \_\_\_\_\_  
ADD IN- 1/2 cup shortening

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We're sending you some  
**Holiday Cheer**  
By giving cookies that can be  
baked next year.

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## Oatmeal Raisin Cookies

### Cooking Instructions

Preheat Oven 350°

Remove bags from the jar. If the raisins are a little bit hard soak them in hot water for 5-10 minutes. Drain water off raisins

Place sugar ingredients from bag in a medium mixing bowl. Add 1/4 cup of water and 1/2 cup shortening. Cream with mixer until smooth.

Place remaining ingredients from the jar in the mixing bowl and stir.

Drop the dough by rounded teaspoons onto a greased cookie sheet, 2 inches apart. Bake 11-14 minutes or until golden brown

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