



Oatmeal Raisin Cookies in a Jar	
Use a Wide Mouth Quart Canning Jar	
In the bottom of the jar	
Regular rolled Oats	1 1/2 cup
Flour	1 cup
Mix in a bowl and then place in a baggie	
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
In a small baggie	
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. 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 soft unsalted
butter or shortening**

© www.homemakingdivas.com



Oatmeal Raisin Cookies

Makes 15-18 Cookies
3 year shelf life

Use by date: _____

**ADD IN- 1/2 cup soft unsalted
butter or shortening**

© www.homemakingdivas.com



We're sending you some
Holiday Cheer

By giving cookies that can be
baked next year.

© www.homemakingdivas.com



We're sending you some
Holiday Cheer

By giving cookies that can be
baked next year.

© www.homemakingdivas.com



Oatmeal Raisin Cookies

Makes 15-18 Cookies
3 year shelf life

Use by date: _____

**ADD IN- 1/2 cup soft unsalted
butter or shortening**

© www.homemakingdivas.com



Oatmeal Raisin Cookies

Makes 15-18 Cookies
3 year shelf life

Use by date: _____

**ADD IN- 1/2 cup soft unsalted
butter or shortening**

© www.homemakingdivas.com



We're sending you some
Holiday Cheer

By giving cookies that can be
baked next year.

© www.homemakingdivas.com



We're sending you some
Holiday Cheer

By giving cookies that can be
baked next year.

© www.homemakingdivas.com

Cooking Instructions Oatmeal Raisin Cookies

Preheat Oven 350°

Remove bags from the jar

Place sugar ingredients from bag in a medium mixing bowl. Add 1/2 cup unsalted butter, softened or shortening. Cream with mixer until smooth. Blend in 1/4 cup of water.

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 11-13 minutes or until golden brown

Cooking Instructions Oatmeal Raisin Cookies

Preheat Oven 350°

Remove bags from the jar

Place sugar ingredients from bag in a medium mixing bowl. Add 1/2 cup unsalted butter, softened or shortening. Cream with mixer until smooth. Blend in 1/4 cup of water.

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 11-13 minutes or until golden brown

Cooking Instructions Oatmeal Raisin Cookies

Preheat Oven 350°

Remove bags from the jar

Place sugar ingredients from bag in a medium mixing bowl. Add 1/2 cup unsalted butter, softened or shortening. Cream with mixer until smooth. Blend in 1/4 cup of water.

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 11-13 minutes or until golden brown

Cooking Instructions Oatmeal Raisin Cookies

Preheat Oven 350°

Remove bags from the jar

Place sugar ingredients from bag in a medium mixing bowl. Add 1/2 cup unsalted butter, softened or shortening. Cream with mixer until smooth. Blend in 1/4 cup of water.

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 11-13 minutes or until golden brown

Cooking Instructions Oatmeal Raisin Cookies

Preheat Oven 350°

Remove bags from the jar

Place sugar ingredients from bag in a medium mixing bowl. Add 1/2 cup unsalted butter, softened or shortening. Cream with mixer until smooth. Blend in 1/4 cup of water.

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 11-13 minutes or until golden brown

Cooking Instructions Oatmeal Raisin Cookies

Preheat Oven 350°

Remove bags from the jar

Place sugar ingredients from bag in a medium mixing bowl. Add 1/2 cup unsalted butter, softened or shortening. Cream with mixer until smooth. Blend in 1/4 cup of water.

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 11-13 minutes or until golden brown

Cooking Instructions Oatmeal Raisin Cookies

Preheat Oven 350°

Remove bags from the jar

Place sugar ingredients from bag in a medium mixing bowl. Add 1/2 cup unsalted butter, softened or shortening. Cream with mixer until smooth. Blend in 1/4 cup of water.

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 11-13 minutes or until golden brown

Cooking Instructions Oatmeal Raisin Cookies

Preheat Oven 350°

Remove bags from the jar

Place sugar ingredients from bag in a medium mixing bowl. Add 1/2 cup unsalted butter, softened or shortening. Cream with mixer until smooth. Blend in 1/4 cup of water.

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 11-13 minutes or until golden brown