

RECIPE  **LION**

Mason Jar Recipes: 34 Holiday Ideas for Gifts in a Jar



Mason Jar Recipes: 34 Holiday Ideas for Gifts in a Jar

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Letter from the Editors

Dear Reader,

Christmas is coming, the goose is getting fat...but your wallet isn't. What better way to save some money this holiday season than giving heartfelt, homemade gifts? Gifts in a jar are fun to create, and you can get the whole family involved. The kids can help make gift jar recipes for yummy foods like chocolate cakes and soup mixes, and they can help you husbands out there to craft bath and body scrub jars for your wives...hint, hint!

In a joint project with our sister site, www.FaveCrafts.com, we have compiled all our favorite gift jar recipes into one handy eBook for you, our valued reader. *Mason Jar Recipes: 34 Holiday Ideas for Gifts in a Jar* has 77 pages of wonderful gift jar recipes, so whether you're looking for delicious food recipes to give (or eat!) or fun craft projects to make, we've got it all.

For even more wonderful Christmas recipes, be sure to check out www.RecipeLion.com. Sign up for RecipeLion's *Quick and Easy Recipes* newsletter to get free recipes delivered to your inbox every week.

Merry Christmas!

Sincerely,

The Editors of RecipeLion

<http://www.RecipeLion.com/>

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Gift Jar Recipes with Chocolate

Blizzard Bites in a Jar



Description

Crunchy and sweet, this no-bake snack mix in a jar is easy to make and fun to give. Layer crunchy cereal, pretzels and peanuts with tangy dried cranberries and candied pineapple, then add meltable white-chocolate chips. A great gift for teachers, Secret Santa exchanges or 12 Days of Christmas activities!

Ingredients

- 1 cup Rice Chex-brand cereal
- 1 cup pretzel twists, small
- 1/2 cup dry-roasted peanuts
- 1/3 cup sweetened dried cranberries (Craisins)
- 1/3 cup dried pineapple, coarsely chopped
- 1 cup white chocolate chips
- 1 canning jar, quart-size with lid and ring
- 1 food storage bag, small

Instructions

1. Layer cereal, pretzel twists, peanuts, cranberries and dried pineapple in a quart-sized canning jar.
2. Place white chocolate chips inside food storage bag, and place on top of layered ingredients.
3. Seal jar, and attach a gift tag with recipe instructions (see below).

Blizzard Bites in a Jar

To prepare:

1. Remove white chocolate chips from jar. Empty remaining jar contents into a large mixing bowl, and mix thoroughly.
2. Place white chocolate chips into a microwave-safe bowl. Melt white chocolate chips in the microwave for 30 seconds. Remove and stir until melted. If additional time is needed, check at 15 second intervals. You may add 1 teaspoon solid shortening to thin chocolate mixture, if necessary.
3. Pour melted white chocolate chips over snack mixture. Stir until snack mixture is evenly coated. Spread mixture in a single layer over waxed paper, and allow to cool completely.
4. Break mix into smaller pieces, and store in zipper food storage bags or an air-tight storage container. Makes 3 1/2 cups snack mix.

Brownie Cakes in a Jar



Description

Everybody loves brownies and everybody loves presents, so why not combine the two? Gifts in a jar make holidays so easy, and these are just delicious!

Serves: 2

Cooking Time: 40 min

Ingredients

- 2 canning jars, wide mouth
- 1 cup all-purpose flour
- 1 cup sugar
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon ground cinnamon (optional)
- $\frac{1}{3}$ cup butter or margarine
- $\frac{1}{4}$ cup water
- 3 tablespoon unsweetened cocoa powder
- $\frac{1}{4}$ cup buttermilk
- 1 egg, beaten
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{4}$ cup walnuts, finely chopped

Instructions

1. Preheat oven to 325F degrees.

2. Sterilize two 1-pint straight-sided wide-mouth canning jars (specifically made for canning jams and jellies), lids and rings by boiling for 10 minutes. Keep the lids and rings in the hot water until ready to use.
3. In a small bowl stir together flour, sugar, baking soda and cinnamon. Set aside.
4. In a medium saucepan combine butter or margarine, water and cocoa powder.
5. Heat and stir until butter or margarine is melted and mixture is well blended.
6. Remove from heat, stir in flour mixture.
7. Add buttermilk, egg and vanilla, beat by hand until smooth.
8. Stir in nuts.
9. Pour mixture into the prepared canning jars, place jars onto a cookie sheet.
10. Bake at 325F degrees for 35-40 minutes or until a pick inserted deep into each cake comes out clean.
11. Remove cakes from the oven, one at a time.
12. Place a lid, then a ring onto the jars and screw down tightly.
13. Place jars onto your counter to cool. You'll hear a "plinking" sound. If you miss the sound, wait until the cakes are cool and press on the lids. They shouldn't move at all, that means they've sealed. This recipe makes 2 jars.

Notes

- Store cakes in a cool, dark place. They should last up to a year. I don't know, they've never lasted that long around here!
- If you'd like to decorate the jar, place a wad of cotton in the center of each lid. Cut a piece of decorative cloth with pinking shears about 3 inches larger in circumference than the lid. Place that cloth on top of the cotton. Screw the ring back on (by this time the rings can be removed as the lids should be sealed). Use your imagination when decorating. A hot glue gun works wonders (dried flowers, ribbon, etc).
- These make WONDERFUL Christmas gifts.

Chocolate Jar Cakes



Description

Cake in a jar recipes are such fun to make, and people love receiving them. The only ingredient not listed for this yummy chocolate cake is love, but it will be evident when someone receives your gift.

Serves: 8

Cooking Time: 40 min

Ingredients

- 8 pint-sized wide-mouth canning jars
- 1 stick plus 3 tablespoons unsalted butter
- 3 cup sugar
- 4 eggs
- 1 tablespoon vanilla
- 2 cup applesauce, unsweetened
- 3 cup flour
- $\frac{3}{4}$ cup unsweetened cocoa powder
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{8}$ teaspoon salt

Instructions

1. Prewash canning jars (be sure to use the kind that have no shoulders) in hot, soapy water.
2. Rinse well, dry and let them come to room temperature.
3. Preheat oven to 325F degrees.
4. Grease insides of jar well.
5. Beat together butter and half of sugar until fluffy.
6. Add eggs and remaining sugar, vanilla and applesauce.
7. Sift dry ingredients together and add to the applesauce mixture a little at a time: beat well after each addition.
8. Pour one cup of batter into each jar and carefully remove any batter from the rims.
9. Place jars in a preheated 325F-degree oven and bake for 40 minutes.
10. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids.
11. Remove pan from heat and keep lids hot until ready to use.
12. When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean; if they're not, jars will not seal correctly.
13. Place lids on jars, and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve.

Notes

- Unsealed jars should be stored in the refrigerator and eaten within 2 weeks.
- Sealed jars may be stored with other canned food or placed in a freezer.
- The cake is safe to eat as long as the jar remains vacuum sealed and free from mold.
- To enjoy the best flavor, try to eat all canned cakes within 6 months.

M&M Cookie Mix in a Jar



Description

M&Ms make everyone happy, right? Why not go one better and use them in this fun-to-craft, fun-to-give cookie recipe in a jar? It's fun to layer the ingredients in the jar, and your gift recipient will have fun baking the cookies.

Yields: 36

Cooking Time: 14 min

Ingredients

- 1 ¹/₄ cup white sugar
- 1 ¹/₄ cup M and M's candies
- 2 cup all-purpose flour
- ¹/₂ teaspoon baking soda
- ¹/₂ teaspoon baking powder

Instructions

1. Mix together flour, baking soda and baking powder.
2. Layer ingredients in jar in order given in a 1-quart wide mouth canning jar, adding the flour mixture last.
3. It will be a tight fit when you add the flour mixture so be sure to pack everything down firmly.
4. Add a piece of fabric to the top of the jar and tie with ribbon.

Instructions to Print and Attach to Jar:**M & M's Cookies**

1. Empty jar of cookie mix into large mixing bowl.
2. Use your hands to thoroughly blend mix.
3. Add 1/2 cup margarine or butter softened at room temperature.
4. Mix in 1 egg, slightly beaten, and 1 teaspoon vanilla.
5. Mix until completely blended. You will need to finish mixing with your hands.
6. Shape into balls the size of walnuts and place on a parchment lined cookie sheet 2 inches apart.
7. Bake at 375F degrees for 12 to 14 minutes until edges are slightly browned.
8. Cool on cookie sheet for about 5 minutes then remove to wire racks to finish cooling. Makes 2 1/2 dozen cookies.

S'Mores in a Jar



Description

S'Mores In A Jar! What could be better? Combining the flavors of the familiar campfire treat with the seasonal sweetness of Peeps® brand marshmallow candies, our recipe creates a distinctive holiday gift in a jar. Spiffed up with a fabric topper, pretty ribbon and a gift tag, S'Mores In A Jar make a happy holiday treat for all occasions.

Ingredients

- 1 canning jar, quart-size with lid and ring
- 1 sleeve graham crackers (about 10 crackers or 1 1/2 cups of crushed crackers)
- 1 large package seasonal Peeps® brand marshmallow candies
- 1/3 cup brown sugar, packed
- 1 1/4 cup chocolate chips or seasonal M&M's brand milk chocolate candies

Instructions

1. Place graham crackers in a zipper freezer food storage bag. Use a rolling pin or meat tenderizer to crush crackers into crumbs. You'll need about 1½ cups of crushed crumbs. One "sleeve" of graham crackers, or about 10 whole crackers equals 1½ cups when crushed.
2. Place graham cracker crumbs into quart-sized canning jar. Use a meat tenderizer to pack crumbs tightly into the bottom of the jar.
3. Place Peeps candies against the glass on all sides of the canning jar. Press lightly to create a well in the center of the jar. You'll use approximately 2/3 of the package.
4. Add brown sugar to the space in the center of the Peeps, pressing gently to pack.

5. Gently add chocolate chips or M&Ms to the top of the canning jar. Seal jar with lid and sealer ring.
6. Embellish jar with fabric circle, ribbon or raffia.
7. Create a gift tag with the recipe below.

S'Mores in a Jar Recipe

1. Empty jar into large bowl. Remove marshmallows and combine remaining ingredients, mixing well.
2. Snip marshmallows into small pieces with scissors. Return to bowl; stir into dry mix.
3. Melt 1/2 cup butter, and add melted butter, 1 teaspoon vanilla extract and 1/3rd cup buttermilk to bowl. Mix well.
4. Press lightly into greased 9-by-9 inch pan. Bake at 350 degrees for 15 minutes.

Gift Jar Recipes with Apple

Apple Jar Cake



Description

Mason jar canning recipes are always fun to make, and this delicious apple cake is no exception. If you want to give this recipe an extra homemade spin, make your own applesauce to use in it. Yum!

Serves: 8

Cooking Time: 1 hr

Ingredients

- $\frac{2}{3}$ cup shortening
- $\frac{1}{2}$ teaspoon baking powder
- $3\frac{1}{3}$ cup sugar
- 2 teaspoon baking soda
- 4 eggs
- $1\frac{1}{2}$ teaspoon salt
- 2 cup applesauce
- 1 teaspoon ground cinnamon
- $3\frac{1}{3}$ cup flour
- 1 teaspoon ground cloves
- 1 cup raisins
- $\frac{1}{2}$ cup chopped pecans

Instructions

1. Preheat oven to 325F degrees.
2. Grease 8 wide-mouth pint canning jars with melted shortening. Use a brush and avoid getting grease on the jar rims.
3. Cream shortening and sugar.
4. Beat in eggs and applesauce.
5. Sift together the dry ingredients and blend them into the applesauce mixture.
6. Add the raisins and nuts and divide the batter evenly between the jars. The jars will be more than half full.
7. Bake open jars about 60 minutes in an oven at 325 degrees.
8. When done, quickly remove one hot jar at a time and clean its sealing edge.
9. Immediately apply and firmly tighten a two-piece wide-mouth canning lid. The lid will form a vacuum seal as the jar cools.
10. Jars of cooled bread may be stored on the pantry shelf with other canned foods or may be placed in a freezer.

Apple Pie in a Jar



Description

Did you know that recipes for pie in a jar make wonderful holiday gifts? They are inexpensive, a huge boon in tough economic times. For the vast majority of people who prefer apple pie, this will become one of their favorite pie in a jar recipes!

Ingredients

- 4 1/2 cup sugar
- 1 cup cornstarch
- 2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon salt
- 10 cup water
- 3 tablespoon lemon juice
- 28 cup sliced apples

Instructions

1. Cook sugar, cornstarch, cinnamon, nutmeg, salt and water in a large pot until thick and bubbly.
2. Add lemon juice.
3. Pack apples into 7 quart jars.
4. Pour syrup over and work it down.
5. Process 20 minutes in BWB (boiling water bath).

Applesauce Cake Baked in a Jar



Description

Applesauce is such a versatile food. It's great by itself, of course, but it makes what could be an ordinary cake simply delectable! Try this version baked in jars and give it as Christmas gifts. The recipients will surely thank you!

Ingredients

- $\frac{2}{3}$ cup shortening
- $2\frac{2}{3}$ cup sugar
- 4 eggs
- 2 cup applesauce
- $\frac{2}{3}$ c water
- $3\frac{1}{3}$ cup all-purpose flour, sifted
- $\frac{1}{2}$ teaspoon baking powder
- 2 teaspoon baking soda
- $1\frac{1}{2}$ teaspoon salt
- 1 teaspoon cinnamon
- 2 teaspoon ground cloves
- $\frac{2}{3}$ cup chopped nuts (optional)

Instructions

1. Preheat oven to 325F degrees.
2. Sterilize 5 straight-sided Ball Quilted Crystal (#14400- 81400) canning jars, lids and rings by boiling them for 15 minutes. Keep the lids and rings in the water until you're ready to use them. Remove the jars from the water and place them on a clean dish towel to air-dry (up, not upside down).

3. When the jars are cool enough to handle, grease the insides with shortening and set aside.
4. Sift together the flour, baking powder, baking soda, salt, cinnamon and cloves; set aside.
5. Cream together the shortening and sugar.
6. Beat in the eggs, one at a time until the mixture is light and fluffy.
7. Add the applesauce and water.
8. Blend the dry ingredients into the applesauce mixture.
9. Fold in the nuts; set aside. Fill well greased jars half full.
10. Place the jars onto a cookie sheet and bake for 35 minutes or until a cake tester comes out clean.

Recipes for Soup in a Jar

Hearty Soup Mix in a Jar



Description

Can't quite decide on the perfect holiday gift for your favorite gourmand? Make this lovely gift in a jar, and you not only have a pretty present to give, but a delicious one as well!

Ingredients

- $\frac{1}{3}$ cup beef or chicken bouillon cubes
- $\frac{1}{4}$ cup onion flakes
- $\frac{1}{2}$ cup each of split peas, small shell pasta, or elbow macaroni
- $\frac{1}{4}$ cup barley
- $\frac{1}{4}$ cup lentils
- $\frac{1}{4}$ cup rice
- multi color spiral pasta

Instructions

1. Use a one quart canning jar and layer ingredients in order given filling up with multi color pasta.
2. Attach recipe (see below).

Hearty Soup Mix in a Jar

1. Brown 1 pound ground beef in olive oil.
2. Remove multi color pasta from jar and reserve.
3. Add the rest of the jar ingredients to a soup kettle with 12 to 14 cups of water.
4. Let it come to a boil, then simmer 45 minutes.
5. Add the pasta and simmer 15 more minutes.
6. Add the browned beef and serve.

Soup in a Jar



Description

What a wonderful thing, soup. It warms you up when it's cold outside, and with this clever gift in a jar, it warms your heart to give as well. Gifts in a jar make great holiday presents, so stock up on ingredients and make a whole bunch!

Yields: 1

Ingredients

- 1/2 cup barley
- 1/2 cup dried split peas
- 1/2 cup uncooked rice
- 1/2 cup dry lentils
- 2 tablespoon dried minced onion
- 2 tablespoon dried parsley
- 2 teaspoon salt
- 1/2 teaspoon lemon pepper
- 2 tablespoon beef bouillon granules
- 1/2 cup uncooked alphabet pasta
- 1 cup uncooked twist macaroni

Instructions

1. In a wide mouth 1 quart jar, layer the barley, peas, rice and lentils.
2. Then layer around the edges the onion, parsley, salt, lemon pepper, bouillon and the alphabet pasta.
3. Fill the rest of the jar with the twist macaroni.

4. Seal and attach a gift card.

The gift card should read:

1. Add contents of jar to 3 quarts of water, 2 stalks of chopped celery, 2 sliced carrots, 1 cup of shredded cabbage (optional) and 2 cups diced tomatoes.
2. Over medium low heat, cover and simmer about 1 hour, or until vegetables are tender.

Mason Jar Recipes with Vegetables

Crockpot Pumpkin Bread in Jars



Description

This yummy pumpkin bread recipe is perfect for Fall! Canning season is well underway, and you can make this wonderful bread ahead for holiday gifts that will delight anyone who receives them.

Serves: 12

Cooking Time: 1 hr 45 min

Ingredients

- 1 cup flour
- 1 1/2 teaspoon baking powder
- 1 teaspoon pumpkin pie spice
- 1/2 cup brown sugar, firmly packed
- 2 tablespoon vegetable oil
- 2 eggs
- 1/2 cup canned pumpkin
- 4 tablespoon raisins or dried currants

Instructions

1. In small bowl, combine flour, baking powder and pumpkin pie spice; set aside.

2. In medium mixing bowl, combine brown sugar and oil; beat till well combined.
3. Beat in eggs.
4. Add pumpkin; mix well.
5. Add flour mixture.
6. Beat just until combined.
7. Stir in raisins.
8. Pour pumpkin mixture into 2 well-greased and floured 1/2-pint straight-sided canning jars.
9. Cover jars tightly w/greased foil.
10. Place a piece of crumpled foil in 3-1/2 or 4 qt. crockery cooker with liner in place.
11. Place jars atop crumpled foil.
12. Cover; cook on high setting for 1-1/2 to 1-3/4 hours or until a wooden toothpick inserted near centers comes out clean.
13. Remove jars from cooker; cool 10 minutes in jars.
14. Remove bread from jars. Cool thoroughly on wire rack. Makes 2 loaves.

Notes

- For 3½- to 4-quart crock pots, halve all ingredients.
- **WARNING:** Use only CANNING JARS for this recipe. Others may not be tempered to withstand the heat. Do NOT use coffee or vegetable cans as most contain lead and are painted or sealed with materials that may give off toxic gases when heated.
- This recipe doesn't say you can seal them up and store them in your pantry but my Kerr Canning book recipe says you can; here's how:
 - Remove jars from the oven one at a time, wipe rim of jar clean; put on lid and ring and screw on tightly. Jars will seal as the cake cools.
 - Store like canned goods.
- If you'll be giving these as gifts, take a piece of decorative cloth (about 1-inch larger in circumference than the lid or as large as you'd like) and put it on top of the lid, then screw on

the ring. Make sure you screw the lid on very tightly. I like to use pinking shears to cut the cloth out with.

Spiced Pumpkin Cake in Jars



Description

My grandmother was always preserving one thing or another, and her pumpkin spice cake was a huge hit at the holidays. Once you make this gift jar recipe, you'll see why!

Serves: 8

Ingredients

- 1 cup seedless raisins
- 1 cup walnuts
- 2 cup all-purpose flour
- 2 teaspoon baking soda
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoon ground cloves
- 2 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 4 eggs
- 2 cup granulated sugar
- 1 cup salad oil
- 16 ounce canned pumpkin

Instructions

Find thousands of free recipes, cooking tips, entertaining ideas and more at <http://www.RecipeLion.com/>.

1. Preheat oven to 325F degrees.
2. Sterilize 8 (12-ounce) Ball Quilted Crystal Canning Jars (14400-81400), lids and rings by boiling them for 10 minutes.
3. Leave the lids and rings in the hot water until you're ready to use them; remove jars and allow the jars to air-dry and cool.
4. Using a pastry brush, brush the inside of the cooled jars with shortening (DO NOT use Pam or Baker's Secret); set aside.
5. Coarsely chop the raisins and walnuts; set aside.
6. Sift together the flour, baking soda, baking powder, salt, cloves, cinnamon and ginger in a large bowl.
7. Add raisins and walnuts; toss to lightly combine.
8. In another large bowl, beat eggs at high speed until thick and yellow (2-3 minutes).
9. Gradually beat in the sugar until thick and light.
10. At low speed, beat in the oil and pumpkin; blend well.
11. Gradually stir in the flour mixture until well blended.
12. Divide among the 8 canning jars (should be slightly less than half-full. Wipe the sides of the jar off (inside/ outside) in case you slop or it'll burn.
13. Place jars onto a cookie sheet or they'll tip over.
14. Bake 35 to 40 minutes or until a pick inserted into the center of each jar comes out clean.
15. Have your lids and rings ready.
16. Take one jar at a time from the oven; place a lid and ring on and screw down tightly.
17. Use heavy-duty oven mitts, as the jars are HOT!
18. Place the jars onto your counter top too cool. You'll know when they've sealed, you'll hear a "plinking sound."

Summer Vegetable Garden in a Jar



Description

If you've never tried making any Mason jar recipes, you should try this one. It brings the flavors of summer into your home year-round, and these gardens in a jar make the perfect Christmas gifts! Brighten someone's day with the gift of a little bit of summertime.

Ingredients

- 4 cup carrots, in 1/2-inch slices
- 4 cup green beans
- 10 cup cauliflower florets
- 1 cup onion rings
- 4 cup celery sticks (2-inch x 1/2-inch)
- 4 cup green pepper squares (1-inch)
- 6 cup sweet red pepper squares (1-inch)
- 2 cup pickling salt
- 12 cup water
- 12 cup white vinegar
- 2 cup granulated sugar
- 1 tablespoon peppercorns
- 2 teaspoon coriander seeds
- 1/3 cup mustard seeds
- 2 tablespoon turmeric
- 2 cup small unpitted black olives

Instructions

1. In a large saucepan or preserving kettle, combine carrots, onions, celery, red and green peppers, beans and cauliflower.
2. Sprinkle with salt and mix well, add water.
3. Cover with a plate (to keep vegetables submerged) and let stand for 8 hours or overnight.
4. Drain, rinse under cold water and drain again thoroughly.
5. In a larger preserving kettle, combine vinegar, sugar and spices.
6. Bring to a boil, add vegetables and olives.
7. Return to a boil, reduce heat and simmer, covered, for 10 minutes or until vegetables are tender.
8. Pack vegetables into hot sterilized 1-pint jars; ladle liquid over vegetables leaving 1/8 inch headspace.
9. Seal and process 15 minutes in boiling water bath. Yield: 20 Pints.

Notes

- Serve with sandwiches, cold meats and cheeses.
- Use any leftover syrup in cabbage salads.

Zucchini Bread Baked in a Jar



Description

Zucchini bread is a great way to make use of the fall harvest of this wonderful vegetable. It's a sweet treat, and as gift jar food recipes go, it's somewhat unique. Give the gift of love and zucchini this Christmas with this zucchini bread baked in a jar.

Serves: 8

Cooking Time: 35 min

Ingredients

- 3 cup all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon ground cloves
- 2 cup sugar
- 3 large eggs
- 1 cup oil
- 2 cup grated zucchini
- $\frac{1}{4}$ teaspoon nutmeg
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup chopped pecans

Instructions

1. Sterilize 8 Ball Quilted Crystal (#14400-81400) jam/jelly canning jars, lids and rings by boiling them for 15 minutes.

2. Remove the jars from the water and allow them to air dry; leave the lids and rings in the hot water until you're ready to use them -- the rings must be hot when used.
3. Once the jars are cool enough to handle, grease them with shortening and fill them halfway.
4. Place jars onto a cookie sheet.
5. Preheat oven to 325F degrees.
6. Sift together the flour, salt, baking powder baking soda, cinnamon and cloves; set aside.
7. Beat eggs until foamy.
8. Add sugar, oil, zucchini and vanilla.
9. Mix well with beater.
10. Add flour mixture to zucchini mixture.
11. Add nuts.
12. For the pint jars, bake for about 35 minutes, moving the jars around in the oven so they'll bake evenly. Start checking the cakes at 25 minutes, and go from there. The bread needs to be done, but not over-done.
13. Remove the jars from the oven one at a time. Place a lid, then a ring on top and screw down tightly.
14. Place jars onto your counter top to cool completely.

Notes

- If you can find them, you can also use 4 (1½-pint) straight-sided jars. They must not have bulges in the sides of the jars or you won't be able to get the cakes out without digging them out. Look for the number of the jar I've given you — once you see what they look like, you'll know what to look for.
- For the 1½-pint jars, bake for about 1 hour and 15 minutes; start checking them at 1 hour and go from there.

Additional Mason Jar Cookie Recipes

Christmas Gingerbread Baked in a Jar



Description

For many of us, Christmas is synonymous with gingerbread. Try this different spin on a traditional recipe and make it baked in a jar. Gifts in jars are very popular, and who doesn't love gingerbread?

Serves: 5

Cooking Time: 35 min

Ingredients

- 2 ¹/₄ cup all-purpose flour
- ³/₄ cup granulated sugar
- 1 teaspoon baking soda
- ¹/₂ teaspoon baking powder
- ¹/₄ teaspoon salt
- 2 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ¹/₂ teaspoon ground cloves
- ³/₄ cup margarine, softened
- ³/₄ cup water
- ¹/₂ cup molasses

Instructions

1. Preheat oven to 325F degrees.
2. Sterilize 5 (12-ounce) Ball Quilted Crystal (#14400-81400) jam/jelly canning jars, lids and rings by boiling them for 15 minutes.
3. Remove the jars from the water and allow them to air-dry on your counter top; leave the lids and rings in the hot water until you're ready to use them.
4. Once the jars are cool enough to handle, use a pastry brush to grease them with shortening and set aside.
5. In a large bowl, combine flour, sugar, baking soda, baking powder, salt, ginger, cinnamon and cloves.
6. Stir in margarine, water and molasses until well blended.
7. Divide batter among the 5 jars (they should be about 1/2 full).
8. Place jars onto a cookie sheet and bake at 325F degrees for 35 minutes or until cake tester inserted in center comes out clean. Move the jars around in the oven while they're baking, so they'll bake evenly.
9. Remove jars from oven one at a time and place the lid and ring on and screw it on tightly. Allow jars to cool on countertop.

Cranberry Hootycreeks Cookies In A Jar



Description

Pretty, festive and easy to make, Cranberry Hootycreeks make a welcome holiday cookie-in-a-jar gift. Layer flour mix with oats, dried cranberries, white chocolate chips and chopped nuts for a pretty jar gift.

Ingredients

- 1 ¹/₈ cup flour, all-purpose
- ¹/₂ teaspoon baking soda
- ¹/₂ teaspoon salt
- ¹/₂ cup rolled oats, uncooked
- ¹/₃ cup granulated sugar
- ¹/₃ cup brown sugar, packed
- 1 cup dried cranberries
- ¹/₂ cup white chocolate baking chips
- ¹/₂ cup walnuts or pecans, chopped

Instructions

1. Sift flour before measuring.
2. In a small bowl, combine flour, baking soda and salt.
3. Layer 1/2 the flour mixture in the bottom of a 1-quart canning jar, then add oats to the jar.
4. Continue layering the remaining ingredients: Flour mixture, granulated sugar, brown sugar (tamp tightly), dried cranberries, white chocolate baking chips, and chopped nuts.
5. Seal the jar.

6. Create and attach a gift tag with the recipe instructions below:

Cranberry Hootycreeks

1. Preheat oven to 350°F. Grease cookie sheet or line with parchment paper.
2. In a medium bowl, beat together 1/2 cup softened butter, 1 egg and 1 teaspoon vanilla until fluffy. Add contents of jar, and mix until well blended.
3. Drop rounded tablespoons onto the prepared cookie sheet. Bake for 8 to 10 minutes, until edges start to brown.
4. Cool on wire rack.
5. Makes 18-24 cookies.

Dreamsicle Cookies in a Jar



Description

Taking the name--and flavors--of a cool summer treat, these cookies are punched up with vanilla baking chips and a burst of citrus. Layered and decorated with a pretty gift tag, Orange Dreamsicle Cookies In A Jar are perfect "just-because" gift.

Ingredients

- 1/2 cup powdered orange drink mix (Tang)
- 3/4 cup granulated sugar
- 1 3/4 cup all-purpose flour, sifted before measuring
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 canning jar, quart-size with lid and ring
- 1 1/2 cup vanilla baking chips

Instructions

1. Sift flour, measure, then stir in baking soda and baking powder.
2. Layer the ingredients in a clean glass wide mouth quart sized jar. For each jar, layer 3/4 cup granulated sugar, then 1/2 cup powdered drink mix, then 1 3/4 cup flour (mixed with 1/2 teaspoon baking soda and 1/2 teaspoon baking powder), then 1 1/2 cups vanilla baking chips.

Tamp the first three layers firmly to compact ingredients.

3. Create the gift tag using the instructions below.

Orange Dreamsicle Cookies

1. Preheat oven to 375°F.
2. Empty jar into a large mixing bowl. Add 1/2 cup softened butter, 1 egg (slightly beaten) and 1 teaspoon vanilla extract. Mix until well-blended
3. Form dough into 1-inch balls. Place 2 inches apart on a lightly greased baking sheet.
4. Bake for 12 to 14 minutes, until tops are lightly browned. Cool 5 minutes, then remove to a wire rack until completely cool.
5. Makes 2-1/2 dozen

Oatmeal Raisin Cookies in a Jar



Description

There are so many wonderful things about Christmas, and cookies are definitely among them! Make these gift jars with mix for oatmeal raisin spice cookies and give them to your friends and family for the holidays, and they'll agree.

Ingredients

- $\frac{3}{4}$ cup packed brown sugar
- $\frac{1}{2}$ cup white sugar
- $\frac{3}{4}$ cup raisins
- 2 cup rolled oats
- 1 cup all-purpose flour
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt

Instructions

1. Mix together flour, ground cinnamon, ground nutmeg, baking soda and salt. Set aside.
2. Layer ingredients in order given in a 1 quart wide mouth canning jar. It will be a tight fit, make sure you firmly pack down each layer in place before adding the flour mixture.
3. Attach instructions to attach to jar (see below).

Oatmeal Raisin Spice Cookies

1. Empty jar of cookie mix into large mixing bowl.
2. Use your hands to thoroughly blend mix.
3. Add 3/4 cup butter or margarine softened, and 1 teaspoon vanilla.
4. Mix until completely blended.
5. Shape into balls the size of walnuts.
6. Place on a parchment lined cookie sheets 2 inches apart.
7. Bake at 350F for 11 to 13 minutes until edges are lightly browned.
8. Cool 5 minutes on baking sheet.
9. Remove cookies to baking racks to finish cooling. Makes 3 dozen cookies.

Mosaic Bath Jars

Mosaic Bath Jars for Mom

By: Heidi Borchers for Inspired at Home

Mosaic bath jars filled with homemade bath salts make great gifts for moms this Mother's Day. Thanks to this craft project from [Heidi Borchers of Inspired at Home](#), she can relax in the bath with a reminder of your love. Use the [recipe](#) below for bath salts or read more [bath salt recipes here](#).

You can also [listen to this project](#) as you craft, read by Heidi Borchers. 🎧



Materials:

- Clear self adhesive laminate film (like Contact paper)
- Glass jars
- Mosaic pieces (ceramic and glass tiles, mirrors, stained glass, china, beads)
- Embellishments (optional) – charms, tiny flowers
- Goggles
- Scissors
- Wheeled tile nippers
- Texture Magic Dimensional Paint - (available in assorted colors or you can tint the white with acrylic paints)

- Palette knife
- Tweezers
- Yarns
- Glass beads
- Aleene's® Stop Fraying® Glue

Instructions:

1. To create the stencil, trace half of a heart shape onto the paper side of the self-adhesive film. Fold in half and cut out. You will be using the outside part of the film on the jar and the inside heart shape as the placement pattern.
2. Place the heart shape onto workspace. Arrange the alphabet letters and mosaic pieces onto the pattern to determine placement. Use the nippers to cut the pieces as needed. (Always use goggles when cutting tiles and glass.) When placing onto pattern, leave a small amount of space between each piece.
3. Remove the paper backing from the film piece that you cut from the self-adhesive paper and place sticky side down onto the glass jar or bottle front aligning to be certain that it is centered. This is now the stencil that you are going to use to create the heart shape from the dimensional paint.
4. Squeeze the dimensional paint onto the glass in the heart area of the stencil and spread evenly to approximately 1/8" thickness using the back side of the palette knife. This dimensional paint will be acting like the grout for your tile pieces. While the paint is still wet, carefully lift the stencil from the glass.
5. Carefully place the alphabet letters first. Then continue to transfer the mosaic pieces from the pattern onto the wet paint. (Use tweezers to help pick up small pieces.) Allow paint to dry.
6. Tie pieces of yarns around the neck of the jar. Place small amount of glue onto the ends of the yarn. Let dry. Thread the beads onto the yarns and knot the ends.

Heidi's Designer Tips: You can add layers of accents to your mosaic tiles. To attach pieces on top of the mosaic, place a small amount of the dimensional paint to the back of the embellishment, like this cute little flower, and place on top of tiles where desired. Let paint dry.



Scented Bath Crystals

In a lidded container – to each cup of rock salt, add 3 – 5 drops of vegetable food coloring, mixing with spoon or shaking well after each couple of drops until desired color is reached. To colored crystals add 20 – 25 drops essential oils. Lavender, Rose or Geranium essential oils provide a lovely scent. Mix well or shake container until oils are thoroughly absorbed. To make them glisten like little jewels, add 1 teaspoon glycerin. Package in your pretty jar. To use, add ½ cup to your warm bath.

Mosaic Bath Jar Set

By: Tiffany Windsor of Inspired at Home

This wonderful craft project for the bathroom (or kitchen) comes to us from [Tiffany Windsor of Inspired at Home](#). Bathtime is bright and cheerful with these colorful mosaiced canisters. Just fill them with your favorite herbal bath blends and aromatic bath salts and display them tubside.



Materials

- Clear glass canister with metal or wood lids
- Mosaic tiles – assorted colors and mirror
- Mosaic tile cutters
- Alphabet beads
- Weldbond glue
- Mosaic grout [color of your choice]
- Gloves
- Sponge
- Bucket with water
- Wet wipes
- Cotton swabs
- Scrap paper
- Pencil

Instructions

1. Lay canister lid(s) on paper and trace along outside edge. Use the im to lay out your tiles for placement.



2. Determine color selections and lay out tiles, mirror tiles and alphabet letters in desired pattern on paper. Remember that some of the larger tiles will probably need to be cut down in size in order to fit within pattern.



3. When you have the tiles laid out in the pattern you like, add a dab of glue to back of each tile [and alphabet letters] and place on lid.



4. Let glue dry completely overnight.



5. To grout - Follow Heidi's [How to Grout Mosaic Photo Tutorial](#)

Tiffany's Designer Tip: Mosaic always looks best when you cut some of the whole tiles into quarters or halves straight or diagonally. The cut pieces always add visual intrigue to your mosaic design!

Treat Jars

Dog Treat Jar

By: DecoArt

Create a cute little jar for that special pup in your life. Using gloss enamels you can have a fabulous little jar for his treats.



Materials:

DecoArt Products Required
Americana Gloss Enamels

- DAG67 - Black --- NEW!!
- DAG164 - Light Buttermilk --- NEW!!
- DAG265 - Tuscan Red --- NEW!!

Americana Brushes

- DBR2004-B - Round 4
- DBF3010-B - Shader 10

Supplies

- Foam plate
- 1/4" and 3/4" round foam pouncer brushes
- Glass snack jar (We used a jar by Komodo Intl., item TP-7SL.)

Steps:

Preparation: Remove all stickers or labels from surfaces.

1. Refer to photo for placement and use large pouncer dipped into Black to paint large paws on each flat side of jar.
2. Use small pouncer and Black to stamp four small dots by each large one.
3. With shader brush, paint Light Buttermilk lines for center of bones. Use small pouncer and Light Buttermilk to stamp two dots on each end to complete bone shapes.
4. Use round brush and Tuscan Red to paint heart at center of bones and paw prints; let dry.

Kitty Treat Jar

By DecoArt

Store those snacks for Tigger in his own treat jar made with painted kitty.



Materials:

DecoArt Products Required
Americana Gloss Enamels

- DAG04 - Sand --- NEW!!
- DAG31 - Baby Pink --- NEW!!
- DAG67 - Black --- NEW!!
- DAG163 - Honey Brown --- NEW!!

Americana Brushes

- DBL1000-B - Liner 0
- DBR2002-B - Round 2

Supplies

- Foam plate
- 1/2 and 1 1/4 in. round foam pouncer brushes
- Glass canister: Anchor Hocking Item 85976

Steps:

Preparation: Remove all stickers or labels from surface before painting.

1. Use 1 1/4" pouncer dipped in Honey Brown to make circle for cat head. Use round brush to make small triangles for ears on top of head. Let dry.
2. Use 1/2" pouncer dipped in Sand to make small circle for cat's muzzle. Use round brush to paint stripes at upper sides of cat head. Let dry.
3. Use liner brush and Baby Pink to paint inverted triangular nose and small triangles for inside ears; let dry.
4. Use liner brush and Black to paint lines for whiskers and mouth; make small Black dots for eyes. Paint words "GOOD KITTY", using paw prints for letter O; let dry.

Snowman Jars

Snowman Cookie Jar

By: Karin Doggett from whitedovecrafts

Keep your cookies fresh and warm with an adorable snowman cookie jar. You can make this cute little guy using glitter and glue and you can have him out all winter long.



Materials:

- Decor Art Dazzling Metallics Products Required
 - DA 148 Emperor's Gold
 - DA 121 Sky Blue Pearl overcoat
- Ceramcoat Products Required
 - 02013 Blue Danube undercoat
 - 02505 White
 - 02506 Black
- Folk Art Products Required
 - 656 Metallic Blue Sapphire
- Americana Products Required
 - DA12 Tangerine
- Finishing Spray Product Required
 - Rust-Oleum Painters Touch (or something similar) Gloss Crystal Clear Spray
- Unfinished Snowman Head Cookie Jar

Steps:

1. Purchase unfinished cookie jar.
2. Undercoat hat ball & hat trim with Blue Danube. Let dry thoroughly.
3. Overcoat Sky Blue Pearl 2-3 coats for best coverage. Let dry thoroughly.
4. Hat Base & scarf paint 2-3 coats Metallic Blue Sapphire for best coverage.
5. Apply 3-4 coats of gold to ear muffs for best coverage.
6. When piece is completely dry use finishing spray for a shiny finish. When spraying jar bottom fill with paper towels so spray does not get inside.

*Karin, the contributor of this project sells cookie jars at her shop, so if you're interested in making this craft and need to get a jar you can check out her site at <http://Whitedovecrafts.ShopHandmade.com>

Fleece Hat Snowman Jars

By: Lori Tabor

These adorable snowman jars are perfect for helping save the environment. You create these with old baby food jars, gloss paints and fleece. These make for great Christmas gifts.



Materials:

- Apple Barrel Gloss: pure pink
- Apple Barrel Gloss : pumpkin orange
- Apple Barrel Gloss: black
- Apple Barrel Gloss: white
- Fleece
- Baby Food Jar
- Kid paint brushes
- Matching yarn or thread
- Glue gun
- Sponge

Steps:

1. First you need to have a clean jar free of label and glue. I love to use the gloss paints because they can be painted right onto the jar with a sponge. Apply a coat of white all over the jar. You only need to paint up to the tread on the jar lid. Allow jar to dry and apply second coat if needed.
2. Second, use your paint brushes to pain the features. I like to paint the cheeks first with pure pink. (If this pink is too dark for you, add white to it to make it softer.) Then the carrot nose with pumpkin orange. This helps to see where you want to put the eyes and the mouth using the black paint.

3. While the paint is drying...this is the perfect time to pick out the fleece for your snowman's hat. We use approximately a 5" x 9" piece of fleece. I fold up a brim, about 3/4 of an inch, and start to hot glue this around the jar lid. When you have it completely glued around the rim of the lid, glue the ends together to hold in place. There is no need to glue all the way up the seam...this will close when you take your matching yarn or thread and gather the fleece loosely to form a fun shaped hat. You will tie it about an inch or two above the jar to make it look rounded.
4. Next cut into the top of the fleece to make fringe...make sure not to cut down into your thread. You can now trim the fringe if it is too long.
5. Once, the paint is dry, go ahead and put your cap on your snowman. Don't forget to put a little surprise inside. (Chocolates and candies are a favorite!)
6. My kids made these for their school teachers last year for Christmas. They were a hit!

Body Scrub

Amazing and Edible Chocolate Body Scrub

By: Susie Norris

Who would have thought you could not only eat chocolate but you can use it as a body scrub? This amazing craft is yummy and helps out with your skin. Make as many as you wish and give them as Christmas gifts in a jar. It works best at the end of a hot bath.



Materials:

- 1/2 cup rolled oats
- 1/2 cup cocoa nibs
- 1/2 cup kosher salt
- 2 tablespoons unsweetened cocoa powder
- 1/2 cup jojoba oil
- 1/2 cup sweet almond oil
- 2 tablespoons vitamin E oil

Steps:

1. Use a food processor or blender to grind the oats into a powder.
2. Add the cocoa nibs, cocoa powder, salt, almond oil, jojoba oil, and vitamin E oil.

3. Hit pulse a few times to blend.
4. Store in a glass or plastic jar, and scoop out for use with a spoon or a seashell.
5. Massage the scrub into skin, then rinse with warm water.

Homemade Grits and Honey Scrub in a Jar

By: HollyBeth Anderson for HollyBeth's Natural Luxury

This honey scrub is not only nice during and after a hot bath, but it makes for a nice Christmas gift as well. All you need is some honey, grits or cornmeal, almond oil and a few other materials. It smells great too.



Materials:

- 1 Vitamin E capsule opened and mixed in (can be purchased from all good health food stores)
- 1 tsp organic Sweet Almond Oil (or more if you like. You could also substitute for organic Olive Oil if you don't have Sweet Almond Oil on hand)
- ½ cup organic Honey
- ¼ cup Grits or medium Ground Cornmeal (can replace with oatmeal for less exfoliation)

Steps:

1. Mix all ingredients together.
2. Apply in circular motions to damp skin to gently exfoliate. Can be used on both face and body.
3. Keep any left over in fridge to ensure freshness as there are no preservatives added.

To learn more about HollyBeth and her crafts, check out her site at www.hollybeth.net

Misc. Jars

Quilted Christmas Treat Jar

By: Dena Lenham for Kreinik

Decorate a simple mason jar for those special Christmas treats. This quick and easy project will make your canned gifts look even more beautiful this holiday season.



Materials:

- Empty glass canning jar
- 100% cotton fabric with a Christmas theme
- 1/4" red satin ribbon
- Misc. buttons in red and green colors
- 1/16" Ribbon 002 Gold
- #8 Braid 009 Emerald
- #12 Braid 008 Green
- Diamond Beadlets®
- Shallow pan or tray
- 8x10 sheet of red liner, heavy duty double sided Treasure Tape™

Steps:

1. Cut out squares from your Christmas fabric (in our sample, we used teacup blocks and a patch with the words "Christmas Tea" printed on the fabric). Set aside momentarily.

2. Cut a rectangular piece of Treasure Tape from the 8x10 sheet to fit like a belt around the middle of your jar. Remove the white backing from this tape and attach it to your jar.
3. Using leftover pieces of Treasure Tape, cover the jar lid.
4. Peel off the red liner from the tape on your jar and begin embellishing: lay the fabric squares first, then the red satin ribbon, then the buttons. Lay the gold ribbon along the top and bottom as a decorative border, and fill in other sticky areas with the green braid colors.
5. When embellishing is complete to your satisfaction, lay the jar in your shallow pan and cover all remaining sticky areas with the Diamond Beadlets. Shake to dislodge loose beads.
6. Do the same with the jar lid to decorate it, then use your personalized, embellished holiday jar as a decoration or gift.

Canning Jar Pin Cushion or Treasure Jar

By: Suzanne of Crazy for Collars

This project comes to us compliments of Suzanne of [Crazy for Collars](#), who specializes in hand-sewn pet items. Suzanne also operates [Joyful Finds](#) shop and [Suzanne's Perfect Treasures](#).

Ball recently released the Wide Mouth Contemporary Styled Glass Preserving Jars.



Using the new little Half Pint size, make a super sweet and easy pincushion or “treasure jar” for Mom.



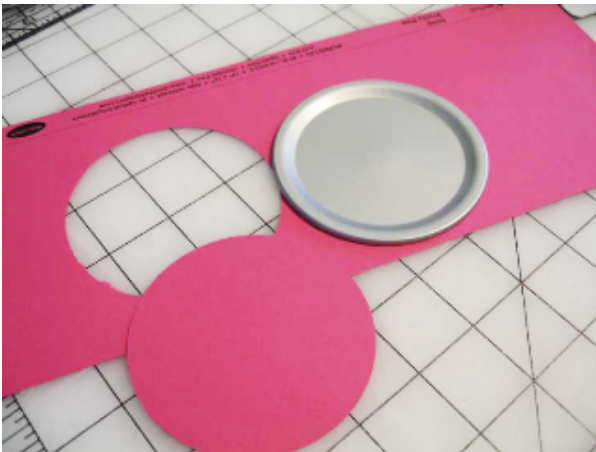
Materials:

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- Fabric Scrap of your choice
- Jar with lid and band
- Cotton balls or fiberfill
- Card Stock
- Glue gun, not pictured

**Steps:**

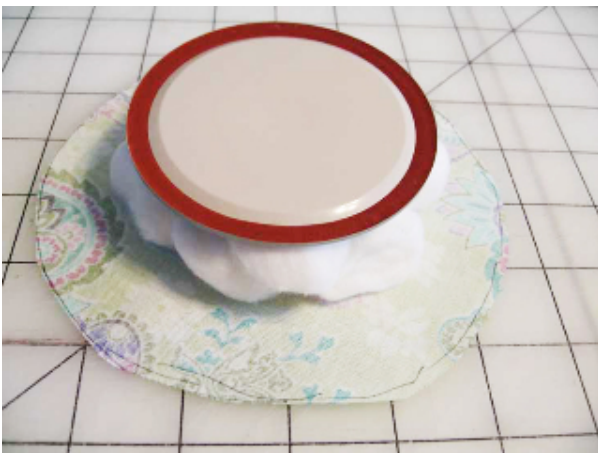
1. Using the lid of the jar, cut out a circle of the same size from the card stock



2. Using the lid of the jar, trace around it on the wrong side of your fabric. Increase that circle's radius about 1" and cut out the larger circle.



3. Layer the fabric, cotton balls, and lid then place the “sandwich” inside the band.



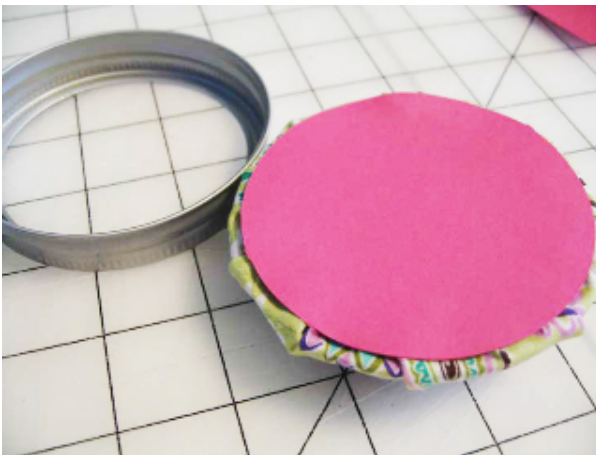


4. Press the lid down so that the cotton balls and fabric form the pincushion on the opposite side of the band. Check to see if you need to move the fabric to avoid creases. Make any necessary adjustments and then fold in the fabric and hot glue it to the underside of the lid.





5. Trim away any excess fabric and hot glue the cardstock over the fabric edges.



6. Line the band with a small bead of glue and insert the pincushion into it, pressing firmly. Add the lid to the jar and YOU HAVE A NEW PINCUSHION!

Other ideas and suggestions: Monogram the top and use it as a “treasure jar”. Add ribbon, paint, and other embellishments to the band to give it even more personality.

Cherry Painted Glass Jar

By: DecoArt

Give a glass storage jar a fresh, fruity look with shiny cherries and leaves painted with enamel paint. You'll love keeping it out on the counter.



Materials:

DecoArt Products Required
Americana Gloss Enamels

- DAG31 - Baby Pink --- NEW!!
- DAG52 - Avocado --- NEW!!
- DAG65 - Dark Chocolate --- NEW!!
- DAG230 - Festive Green --- NEW!!
- DAG265 - Tuscan Red --- NEW!!

Americana Brushes

- DBL1000-B - Liner 0
- DBR2002-B - Round 2
- DBF3008-B - Shader 8

Supplies

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<http://www.RecipeLion.com/>.

- 1/2" round foam pouncer brush
- Glass storage jar, Anchor Hocking 85786

Instructions:

1. Refer to photo when painting designs. Use pouncer dipped in Tuscan Red to stamp two dots for cherries within each square on sides of jar; let dry.
2. Use liner brush and Dark Chocolate to paint cherry stems. Use round brush and thin coat of Dark Chocolate to shade bottom of cherry and curve at top of cherry at base of stem. Let dry.
3. Use liner brush and to add highlight to each cherry.
4. Double load flat brush with Festive Green and Avocado to paint leaves. Let dry.

Inspiration Jars

By Tammie Wilson for Delta Creative

Whether you use them as vases or fill them with the treasures of your adventures these colorful jars will always seek to inspire you.



Supplies:

- Delta Air-Dry PermEnamel Transparent Glass Paint™
 - Royal Blue 45 701
 - Prussian Blue 45 705
 - Kelly Green 45 704
- Delta Air Dry PermEnamel Paint™
 - Ultra White 45 029
- Delta Stencil Mania™ Stencil- Inspirational Words 97 090 0710
- Sponges
- Delta Air-Dry PermEnamel Surface Conditioner™ 45 852 0202
- Paper plates
- Old jar lids or bottle caps
- Small spray bottle or a ½" brush
- Scissors
- Craft knife

[Click here for larger project images, patterns images and printable instructions.](#)

Steps:

1. Remove labels from jars including all adhesive. Wash jars with warm soapy water, rinse and dry thoroughly.
2. Plan ahead, determine how the jars are going to line up and what color you want each one to be before starting.
3. Place a lid or 2 to 3 caps on each plate and set the jar on top of the lid. The lid should be smaller than the bottom of the jar so that then paint runs off of the jar and onto the plate freely.
4. Open and cut the tip off of the paint bottle nozzle, just a little bit. Starting at the top of the jar drizzle paint around the entire jar. Let the paint drip for a minute or two, and begin filling in any blank areas. You can use a sponge to pick up paint that has dripped off and use it also. Set aside to dry.
5. Continue working in this same manner until all of the jars are painted in the desired color.
6. Let jars sit for several hours, about 6 to 8 depending on temperature and humidity. When dry to the touch invert the jars and use the craft knife to cut off the drips. Let jars dry overnight.
7. Position the stencil on the jar as desired. Dip the small end of a sponge into Ultra White, tap excess off onto plate and pounce it over the desired word. Remember stenciling requires very little paint, too much paint and it will run under the edges of the stencil. Less is better, you can always apply a second coat if you want more color.
8. Let jars sit for a full time to allow the paint to cure completely. Enjoy!

Elegant Mirrored Jar

By Rebekah Meier for Krylon

Simple elegance can really be easy. Looking Glass Mirror-Like finish transforms a clear glass jar into a beautiful home accent, also perfect for gift-giving.



Supplies:

- Krylon Looking Glass®- Mirror Like Paint - Mirror Finish (#9033)
- Krylon Frosted Glass Finish - White Frosted Glass (#9040)
- Krylon Leafing Pens - Silver (#9902)
- Glass Jar with lid
- Large Fleur de Lis Disposable Stencil (Delta)
- Paper Towels
- Blue Painter's Tape

Steps:

1. Before starting project, read all manufacturer instructions on paint can and use paint in a well-ventilated area.
2. Clean interior of glass jar with soap and water. Dry completely.
3. Cover outside of glass jar and lid with paper towels and painters tape. This will avoid overspray onto outside of jar.
4. Spray at least five **light** coats of Looking Glass into the **inside**, bottom, and lid of jar. It is important to let each coat set for 2 to 3 minutes before applying next coat.

5. Remove paper towels and tape. Let paint dry completely.
6. Clean exterior of glass jar with soap and water. Dry completely.
7. Center and apply fleur de lis stencil onto front of jar. Mask off the rest of the jar around the stencil that you do not want sprayed.
8. Spray over stencil with Frosted Glass Finish. Remove stencil carefully and let dry completely.
9. Edge top rim of jar with Silver Leafing Pen. (Optional)

For more project ideas, please visit www.krylon.com/projects.

Potpourri and Lights Jar

By: Sherri A. Stanczak

Using a strand of lights, potpourri and doilies you can create this fabulous gift in a jar. You can mix and match and make it however you wish. Green doilies or white, whatever fits your personality. Makes for a great Christmas gift.



Materials:

- 1 Mason Jar
- 1 strand of 30 lights (colored or white)
- 1 small bag of potpourri (pine or holiday fragrance)
- 1 doily
- 1 rubberband
- 1 piece of ribbon

Steps:

1. Put the lights & potpourri in the Mason jar.
2. Leave the plug-in out.
3. Put doily over the top of jar & put rubberband around the top.
4. Tie ribbon around the rubberband.
5. Plug in lights & the heat from the lights will heat up the potpourri. It looks pretty & smells great.

Groovy and Personalized Jars

By: Lisa Mason from Groovy Gifts

These jars make for great gifts any time of the year. You can personalize them with a name or embellishment. These can be for adults or kids so start on your Christmas crafting and get decorative.



Materials:

- Mason jars with lids
- Grosgrain Ribbon
- Glossy premium photo paper
- Xyron 1.5" create-a-sticker (or anything that can put an adhesive on the back of your ribbon)
- Xyron 9" Creative Station (or anything that can put an adhesive on the back of your paper)
- Scissors, paper trimmer and X-acto knife
- Computer (optional- for creating the designs)

Steps:

1. Create your design. The Groovy Gift does this on the computer but you could use an old picture, child's artwork or a piece of paper and markers. Ensure that your picture is the correct size for your jar.
2. Print the picture on Glossy Premium Photo Paper.
3. Feed the picture through the Creative Station.

4. Trim all unnecessary parts away.
5. Adhere the picture to the jar.
6. Feed the ribbon through the Create-A-Sticker.
7. Apply the ribbon to the lid.
8. Enjoy your completed Groovy Gift!

*Lisa, the contributor of this project sells jars through her website so if you're interested in making this craft and need design or style ideas, you can check out her site at www.thegroovygift.com

Handy Cookie Jar

By: DecoArt

Bake those cookies fresh from the oven and then put them in your homemade cookie jar.



Materials:

DecoArt Products Required
Americana Gloss Enamels

- Honey Brown
- Dark Chocolate
- Tuscan Red

Supplies

- Foam plate
- 1/4" and 1 1/4" round foam pouncer brushes
- Glass canister Anchor Hocking, item 85766

Steps:

Preparation: Remove all stickers or labels from surface.

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<http://www.RecipeLion.com/>.

1. Use 1 1/4" pouncer brush dipped in Honey Brown to paint three circles on each flat side of jar; let dry.
2. Use end of paint brush dipped in Dark Chocolate to dot cookie shapes and let dry.
3. Use round brush and Tuscan Red to paint words Fresh from the oven on one flat side.
4. Use 1/4" pouncer brushed dipped into Tuscan Red to dot around cookies and words on each side.
5. Let dry.

Mason Jar Recipes: 34 Holiday Ideas for Gifts in a Jar

Free eBook from www.RecipeLion.com and www.FaveCrafts.com

Included in this eBook

- 34 Holiday Ideas for Gifts in a Jar, including:
 - Gift Jar Recipes with Chocolate
 - Gift Jar Recipes with Apple
 - Recipes for Soup in a Jar
 - Bath and Scrub Jars
 - Treat Jars
 - Snowman Jars

and more!