



Cookie Mix Jar Gift Tags

Instructions:

1. Print tags on cardstock.
2. Cut along the outer lines of the tags.
3. Make a hole in the middle of the black circle at the top of the tag with a hole punch.
4. Tie tag onto jar with twine or ribbon.

See full recipe and instructions at www.crumbsandcaramel.com

 <p>OATMEAL M&M COOKIE MIX</p> <p>-JUST FOR YOU-</p>
<p>IN THE JAR:</p> <p>Dairy-free dark chocolate candies, all-purpose flour, rolled oats, brown sugar, granulated sugar, baking powder, cornstarch, salt.</p>
<p>YOU WILL NEED:</p> <ul style="list-style-type: none"> • 1/2 cup (125 mL) vegetable oil • 1/3 cup (83 mL) dairy-free milk • 1 tbsp (15 mL) vanilla extract
<p>INSTRUCTIONS:</p> <p>Preheat oven to 350 F/177°C/gas 4.</p> <p>Line a large baking sheet with parchment paper. In a large bowl, dump the contents of the jar and stir until completely combined and no lumps of brown sugar remain.</p> <p>In a small bowl, whisk together the oil, non-dairy milk, and vanilla. Pour the wet ingredients into the dry, stirring well to combine. Using a medium-sized (3 tbsp) cookie scoop, drop level scoops of cookie dough on the prepared baking sheet. Gently press the cookie domes down flat. If you don't have a cookie scoop, use a large soup spoon to scoop 3 tablespoons worth of cookie batter, roll into a ball and then press into a puck on the cookie sheet using the back of a lightly greased measuring cup.</p> <p>Bake for 10-14 minutes, or until the sides of the cookies are just starting to darken but the centers still look light and soft. Let cool on the cookie sheet for 5 minutes, then complete cooling on a wire rack. Makes 18-24 cookies. Store cookies in an air-tight jar for up to a week on the counter, or freeze for up to a few months.</p>
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