Oatmeal Cherry Chocolate Chunk Cookie Gift Jars



These beautiful jars make the perfect hostess gift. All the dry ingredients needed for perfect homemade cookies and no measuring necessary for your gift receiver! In less than 30 minutes they'll have warm, chewy and chocolaty oat cookie with and extra pop of brightness from dried cherries. As an added bonus, the empty jar makes the perfect storage container for any leftover cookies (if there are any!).

Makes about:
1 Quart Jar (32oz) or 1 Liter Jar

Prep:
10 Minutes

Ingredients

- 1 cup (120g) All-purpose flour
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp cinnamon
- ½ tsp Kosher salt
- ½ cup brown sugar (100g) (light or dark)
- ¼ cup (50g) granulated sugar
- ½ cup (75g) coarsely chopped dried cherries
- 1 ¼ cup (130g) Old fashioned rolled oats
- 3/4 cup (100g) coarsely chopped bittersweet chocolate

You will need:

- ½ cup (1 stick) unsalted butter, softened at room temperature
- 1 large egg
- 1 tsp vanilla extract
- Preheat oven to 350°F. Line 2 cookie sheets with parchment paper.

Did you know?

To guarantee the most delicious preserved foods, always begin with the best-quality produce at its peak of ripeness.

HAPPY CANNING!

Directions:

1. **FIRST, LET'S PREP!**
   Wash lid and band with warm soapy water and let air dry. Wash jar by hand or in the dishwasher. Let completely dry before filling ensuring there is no moisture in jar.
2. In a large bowl, whisk together the flour, baking soda, baking powder, cinnamon and salt then add to the bottom of the jar using a large spoon or canning funnel. Shake gently to make sure layer is even.
3. Add remaining ingredients in the order listed, using a plastic blender tamper, large wooden pestle or spoon to press ingredients down when necessary to create an even layer.
4. Close with lid and tighten to fingertip tightness. Add a ribbon and card with baking instructions. **NEXT, TIME TO COOK!**

Baking Instructions:

1. In a large bowl using a stand mixer or hand blender beat together the butter and egg until combined, beat in the vanilla until incorporated.
2. Add the contents of the cookie jar and stir until all ingredients are moistened well combined and evenly distributed.
3. Place cookie dough by the heaping tablespoonful about 2" apart on the prepared baking sheet.
4. Bake 12-15 minutes rotating the cookie sheets halfway through until cookies are puffed and lightly golden on the edges. Remove from the oven, cool on the cookie sheet 5 minutes before removing to a wire rack to cool completely.

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