

## ***Chocolate Chip Cookies in a Jar***

### ***Ingredients:***

1 3/4 cup flour

3/4 teaspoon baking soda

3/4 teaspoon salt

1/2 cup granulated sugar

3/4 cup packed brown sugar

1 1/2 cups semi-sweet or milk chocolate chips

1 quart sized mason jar, or equivalent jar, such as from spaghetti sauce.

### ***Directions:***

Combine the flour, baking soda and salt. Place in your jar. Tap around the edges with a spoon to pack it.

Add the brown sugar next and tap it down as well.

Add the white sugar followed by the chocolate chips.

### ***Baking Instructions:***

Preheat oven to 375 degrees F.

Beat 3/4 c. softened butter, 1 large egg, and 3/4 tsp. vanilla in a large bowl until fluffy. Add the contents of the cookie mix jar and mix well making sure to incorporate any clumps.

Drop by the spoonful onto an ungreased cookie sheet and bake for 9-11 minutes. Let set for a couple of minutes before removing to a wire rack to cool. Makes about 2 dozen.