

M & M Mason Jar Cookie Recipe

Layer the below in any order, I like to start with the flour as you can really pack it down firmly. You will want to pack down each layer and then give it a good tap on the counter to even it out. It will all fit...just give each layer a good press!

I also prefer to use the Wide Mouth Quart Size Mason Jars....to me, it is easier to pack it! Have fun!

1 $\frac{3}{4}$ cups of flour

$\frac{3}{4}$ cup of brown sugar (I like to use dark brown sugar)

$\frac{3}{4}$ t baking soda

$\frac{3}{4}$ t salt

$\frac{1}{2}$ cup sugar

1 oz. sprinkles *(These make me smile, you can easily leave them out...I just think they look fun and festive!)*

1 cup of M & M's *(there are always fun colors out)*

Preheat oven to 375°

Melt $\frac{3}{4}$ cup *(1 $\frac{1}{2}$ sticks...YUM)* and add 2 eggs and 1 t of vanilla. Dump the jar of fun and mix well. I like to use a small ice cream scoop to make my cookies!

Bake for 8-10 minutes and then cool on a rack.

Grab a big glass of milk...find some family and friends and enjoy!

