

Jar Cookies Instruction Tags

Source: lexisrose.com

Print this sheet at full size (scaled to 100%). If you have different sized tags than shown on my blog, you may want to scale down or up slightly. Try printing at full-size first, then adjust by 15% up or down and try again. (My tags were 1.5" x 2.5".) Cut a rectangle closely around the recipe instructions and glue to gift tag. Trim edges if necessary. Attach tag to jar with twine.

Cranberry Walnut Jar Cookies

Cream 4 tbsp room-temp butter & white sugar (top of jar) until fluffy. Add 2 tbsp milk, 1 egg, 1 tsp vanilla and mix again. Combine with jar contents. Roll rounded tsp-fulls; press on greased baking sheet. Bake at 375* for 12-14 minutes. Enjoy!

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