A JAR OF

Oatmeal Raisin Cookie Mix

from _____

Filled _____

Best by _____

In the jar: flour, sugar, brown sugar, oats, raisins, baking soda, cinnamon, salt.

To make

You add: ½ cup soft butter, 1 egg, 1 tsp vanilla.

Heat oven to 350 °F. Beat butter, egg and vanilla until smooth. Stir in the whole jar. Drop rounded spoonfuls 2 in apart on a lined sheet. Bake 10–12 min, until the edges are golden.

Bake before eating. Do not taste the raw mix or batter.

Within 9 months, for best flavor from the day filled · NDSU Extension. A quality date, not a safety date.

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