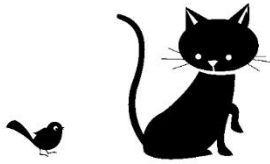


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# Sarah's Ink Spot



**Sarah Wills**  
SarahsInkSpot.com

sarah@sarahsinksipot.com

## HOLIDAY COOKIE MIX IN A MASON JAR PROJECT SHEET



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This project is created using stamps from the Gingerbread Man Bundle that you can find on pg 54 of the September - December 2025 Holiday Catalog - this cookie based stamp set is absolutely perfect for this project!

You can change the stamps, patterned papers and ribbons to create a jar for any time of the year - you can even add fun seasonal chocolate chips, M&Ms and sprinkles for more fun!

Happy Stamping and Creating!

*Sarah*

## Instructions:

1 - take a Quart sized Mason Jar – you can use wide mouth or regular– *I used wide mouth* – and layer the cookie mix ingredients into it - I find a canning funnel makes it easy to do this. If you do an internet search for 'mason jar cookie mix' you will find bunches of recipes - this is the one I use and the layers are as follows:

Layer 1 - 1 1/2 cups flour, 1/2 tsp baking soda, 1/2 tsp baking powder, 1/2 tsp salt

Layer 2 - 1/2 cup brown sugar

Layer 3 - 1/2 cup granulated sugar

Layer 4 - 1 cup brown chocolate chips

Layer 5 - 1/2 cup any other chocolate chips or M&Ms - I used Ghiradelli Peppermint Bark Mix-Ins - *you can also add some sprinkles to this layer!*



2 - use a Circle Punch or Die to cut a piece of patterned paper to fit the lid – I used the largest circle die from Stylish Shapes Dies – pop the lid onto the jar, add the paper and then screw on the belly band to secure it.

3 - wrap a piece of Ribbon around the neck of the jar and finish with a bow.

4 - use Bakers Twine to tie on the cookie cutter if you are going to add one.

5 - stamp the tag and cut out using a punch or die – I used another die from Stylish Shapes – use a handheld 1/8” Circle Punch to make a hole, thread through Bakers Twine and tie around the jar finishing with a bow.

6 - stamp and assemble desired images and add along with any embellishments you wish to use.

7 - print out the instructions on how to bake the cookies, trim to size and use strong adhesive tape to adhere to the back of the jar and your Cookie Mix Mason Jar is ready for gifting 😊



**Stampin' Up! Supplies used:**

**Stamps:** Gingerbread Man Bundle (165785)

**Dies:** Stylish Shapes (159183), Gingerbread Man Bundle (165785)

**Cardstocks:** Basic White (166780), Silver Foil Sheets (163387)

**Patterned Paper:** Timeless Plaid DSP (164678)

**Inks:** Pecan Pie (161665), Real Red (147084)

**Embellishments:** Real Red & White Adhesive-Backed Peppermints

**Ribbon & Twine:** Real Red 1/2" Shiny Ribbon (165876), Real Red & White Baker's Twine (164051)

**Other supplies used:** Mason Jar & Lid, Dry Ingredients, Cookie Cutter



Please visit my blog at [SarahsInkSpot.com](http://SarahsInkSpot.com) to find more inspiration, creations and lots of FREE Project Sheets & Tutorials – click on the tab at the top of my Blog to find them!

**Got Questions?** Email me at [sarah@sarahsinkspot.com](mailto:sarah@sarahsinkspot.com) and I will be very happy to help

**Printable instructions on how to make the cookies – print, trim and adhere to the jar:**

To make your cookies:

Preheat oven to 350°F & line  
baking sheet with parchment

In a bowl whisk together -  
1/2 cup softened butter  
1 large egg  
1 teaspoon vanilla extract  
- until fully incorporated

Add the jar of ingredients &  
mix until incorporated - drop  
dough onto baking sheet

Bake for 8-10 minutes until  
lightly brown around edges

Cool for 2 minutes and move  
to a wire rack to cool