

FALLING LEAVES JAR

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Project Supplies You Will Need

1 Ball® Wide Mouth Pint Jar

1 Ball Wide Mouth Lid and Band

Acrylic Paint*: French Vanilla, Napa Red

Crackling Medium*

Two Fall Leaves

Stem of Small Red Berries

Natural Raffia

Glue Gun and Glue Sticks*

Ingredients for Old Fashioned Breakfast Bars

3/4 cup flour

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

1/4 teaspoon allspice

Pinch of salt

3/4 cup of old fashioned rolled oats

1/3 cup brown sugar

1/4 cup 1/2-inch dried pineapple pieces

1/4 cup sweetened dried cranberries

2 tablespoons sliced almonds

*We used DecoArt® Americana® Acrylic Paint and Weathered Wood® crackling medium; and Adhesive Tech™ Ultimate Glue Gun and Professional Quality Glue Sticks.

Additional craft supplies to have on hand: Scissors, foam brush, ruler, paper towels and newspaper.

Need Advice?

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Step 1, Getting Started: Read all instructions before starting. Assemble all supplies.

Step 2, Painting Lid and Band: Paint lid and band Napa Red. Let dry. Following manufacturer's instructions, paint lid and band with crackling medium. Let dry as instructed. Paint lid and band with French Vanilla paint. Let dry.

Step 3, Filling Jar: Combine flour, cinnamon, nutmeg, allspice and salt. Place mixture into jar. Firmly pack flour mixture into jar, using a tamper. Layer old-fashioned rolled oats and brown sugar into jar, firmly packing brown sugar with jar tamper. Add dried fruits and almonds. Place lid on jar and twist on jar band. Makes base for 1 recipe of Old-Fashioned Breakfast Bars.

Step 4, Decorating Jar: Cut five 24" lengths of raffia. Place lengths together, wrap around jar rim and tie into a knot. Use glue gun to secure raffia knot in place and to attach leaves and berries to knot.

Step 5, To Prepare Old-Fashioned Breakfast Bars:

1/2 cup butter, melted

1 egg, lightly beaten

1 teaspoon almond extract

Preheat oven to 350° F. Line an 8 1/2 x 4 1/2 x 2 1/4-inch pan with foil and lightly grease foil. Remove almonds and dried fruit from jar; set aside. Put remaining ingredients from jar into a large bowl, stirring to remove any lumps. Add almonds, dried fruit, melted butter, egg and almond extract. Stir until evenly combined. The dough will be moist and crumbly. Press dough evenly into pan. Bake at 350° F, 35 to 40 minutes. Cool. Lift foil and bars from pan. Remove foil. Cut into 2 x 2-inch bars. Makes about 8 bars.



Fun Project Idea:

Surprise a friend with all the ingredients to make delicious Old Fashioned Breakfast Bars and present it in a decorated autumn jar! You'll make her next baking day a real treat!

Ball®