

WINTER WARM-UP JARS

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Be sure to attach a recipe card to the jar, complete with “To Prepare” ingredients and instructions. Decorate your gift-in-a-jar with fabric rounds, raffia or ribbon and gift tag. Or, simply include your jar in a basket of goodies.



Layered Hot Cocoa Mix

Mix For Jar

1 2/3 Cup
Instant Hot Cocoa Mix

4 Tablespoons
Chocolate Sprinkles

1 Cup Miniature
Marshmallows

Layering Dry Mix: Using a canning funnel, pour hot cocoa mix into a Ball® Regular Pint Jar. Use a tamper or the bulb end of a baster to firmly pack cocoa mix into jar. Spoon chocolate sprinkles on top. Fill remaining space with miniature marshmallows. Adjust Regular Band and Dome® Lid onto jar.

To Prepare: Measure 4 tablespoons of Layered Hot Cocoa Mix into a drinking mug. Pour 1 cup of hot water over chocolate mixture. Stir until well-blended. Makes about 7 cups of prepared drink.

Shown (from left); Layered Hot Cocoa Mix, Red-Hot Sipper and Candy Cane Hot Chocolate.

Fun Project Idea

Decorate with holiday ribbon, greenery and candy canes. Make a “Winter Warmer” gift basket by adding a mug and accessories to Winter Warm-Up Jar in a basket.

Red-Hot Sipper

Mix For Jar

1 2/3 Cup Instant
Powdered Lemon Flavor
Tea Mix

2 Tablespoons Instant
Powdered Orange
Pineapple Sweetened
Drink Mix

5 Tablespoons Red-Hot
Cinnamon Candies

Layering Dry Mix: Using a canning funnel, pour instant powdered lemon flavor tea mix into a Ball® Regular Pint Jar. Use a tamper or the bulb end of a baster to firmly pack tea mix into jar. Layer instant powdered orange pineapple sweetened drink mix into jar and firmly pack with tamper or baster. Layer red-hot cinnamon candies into jar. Adjust Regular Band and Dome® Lid onto jar.

To Prepare: Measure 2 tablespoons Red-Hot Sipper Mix and place into a drinking mug. Pour 1 cup of hot water over drink mixture. Stir until well-blended and red-hot cinnamon candies are melted. Makes about 16 cups of prepared drink.

Candy Cane Hot Chocolate

Mix For Jar

1 1/4 Cup Instant
Nonfat Dry Milk

1/4 Cup Instant
Hot Cocoa Mix

2 Tablespoons Powdered
Swiss Chocolate Coffee
Creamer

1/4 Cup Crushed
Candy Canes
(about 2 Candy Canes)

Layering Dry Mix: Using a canning funnel, pour instant nonfat dry milk into a Ball® Regular Pint Jar. Use a tamper or the bulb end of a baster to firmly pack dry milk into jar. Layer instant hot cocoa mix and powdered Swiss chocolate coffee creamer into jar. Pack firmly with tamper or baster. Using the flat side of a metal spoon, crush candy canes. Layer crushed candy cane into jar. Adjust Regular Band and Dome® Lid onto jar.

To Prepare: Measure 1/2 cup Candy Cane Hot Chocolate Mix and place into drinking mug. Pour 1 cup of hot water over chocolate mixture. Stir until well-blended and candy cane chips are melted. Makes about 5 cups of prepared drink.

Need Advice?
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and Home Crafting experts.
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