

Cookie Jar Gift Tags

Instructions:

- 1. Print tags on cardstock.
- 2. Cut along the thin grey line of the tags.
- 3. Using a hole punch, punch hole in top left corner of tag.
- 4. Tie tag onto jar using ribbon or baker's twine.



You Will Need:

12 Tbsp unsalted butter, melted 1 large egg 1 tsp vanilla extract

Directions:

Preheat oven to 350F. Let butter cool until no longer warm to the touch. Stir together cooled butter, egg, and vanilla extract in a large bowl. Add all ingredients from jar and stir well until completely combined and no clumps remain. Drop rounded 1 1/2 Tbsp-sized scoops onto ungreased cookie sheet. Bake for 9-11 minutes. Cool completely on baking sheet and enjoy!



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