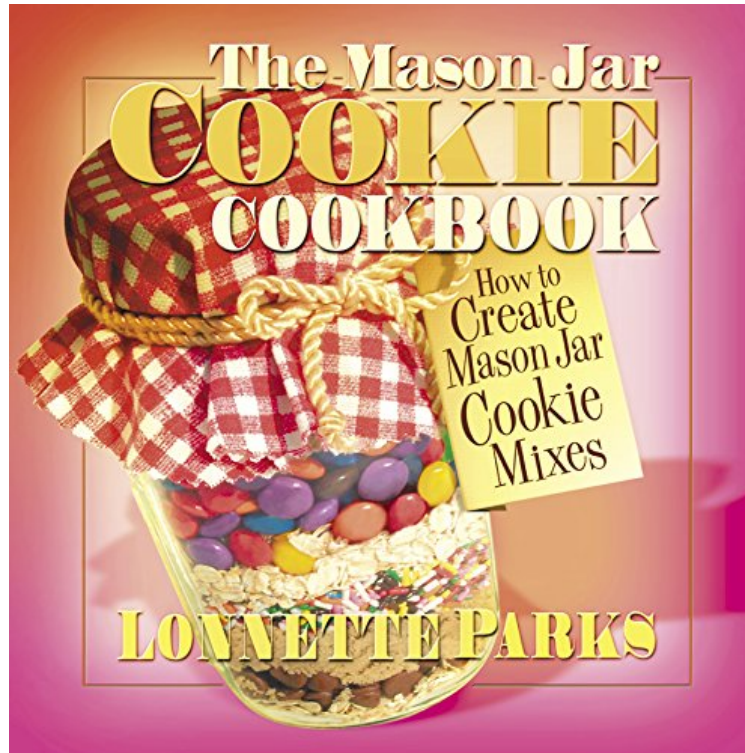


(Read free ebook) The Mason Jar Cookie Cookbook (Marson Jar Cookbook)

The Mason Jar Cookie Cookbook (Marson Jar Cookbook)

Lonnette Parks

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Lonnette Parks : The Mason Jar Cookie Cookbook (Marson Jar Cookbook) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Mason Jar Cookie Cookbook (Marson Jar Cookbook):

0 of 0 people found the following review helpful. RecycledBy danzzingI purchased this for my sister because she was always asking how to make the Mason jars. I was somewhat reluctant because it was a "used" book but my sister was overjoyed and said the book was in excellent condition. She made one of the recipes to take to work, and now one of her office mates is planning to order a book of her own. Recommend.2 of 3 people found the following review helpful. Recipes do NOT fit in jars that they are supposed to fit in!!!!By Kindle CustomerAs a Christmas tradition, we make up a recipe in a jar to give every year to all of the couples in our family. We always pre-make the recipes to ensure that we like the way they taste before we give them to friends and family. We carefully selected a cookie recipe (Death by Chocolate Cookies) tried it, gave some to our friends, everybody loved the recipe. I stocked up on sugar and cocoa, lined up my jars and started filling them. Luckily I ran out of flour at 7 jars (forgot to get more flour when I was stocking up); I say luckily because by the time I had 2/3 of the sugar in one of the jars (with the chocolate chips still to go) I was completely out of room! Now, mind you, I DID make the age old mistake of assuming (and we all know what happens when we assume) that the recipe would fit in the jar without adding up the measurements of the ingredients to discover that I had about 5 cups worth of ingredients to go in a 1 quart jar (and yes, that IS what the book calls for, we double checked!) so I now have 6 jars with a bunch of flour, cocoa, baking soda, and salt and 1 jar with all that plus 1 cup of sugar and I am about to go dump all of it in the trash! While I have been writing this, I

assigned my husband to check some of the other recipes and he has discovered 1 out of 5 recipes so far that will actually fit! The recipe that we tried was tasty, but if you are buying it for jar recipes, pick a different book! 10 of 0 people found the following review helpful. Three Stars By C. Jewell The cookbook had some good recipes/ideas. It was a prize for a Cookie Exchange party.

The popularity of Mason jar mixes is taking the country by storm! These beautifully decorated jars are filled with attractive layers of ingredients for making a variety of scrumptious kitchen creations. Topped with an eye-catching square of fabric that is tied on with decorative twine or ribbon, these jars are a pleasure to give and a joy to receive. If you've ever wanted to create beautiful Mason gift jars in your own home, or try your hand at making the recipes yourself, here's the good news: You don't have to be a craft expert to assemble the containers, nor do you have to be a culinary school graduate to prepare the recipes in your own kitchen. Best-selling writer Lonnette Parks shows you just how easy it is. In her first book, *The Mason Jar Cookie Cookbook*, Lonnette shares fifty of her favorite cookie recipes. In her second book, *The Mason Jar Soup-to-Nuts Cookbook*, she presents fifty fantastic recipes for soups, muffins, breads, beverages, cakes, and more. Finally, in *The Mason Jar Dessert Cookbook*, Lonnette offers fifty delectable dessert recipes guaranteed to put a smile on your face. Just like the other books in the series, this one is designed for both the cook and the crafter. Each recipe includes easy-to-follow directions for creating the jarred mix. You'll learn what size jar to use and how to make neat ingredient layers. Then Lonnette will show you how to add those finishing touches that turn the jar into a beautiful gift. Whether you want to prepare the Mason jar recipes yourself or create impressive gift jars for family and friends, *The Mason Jar Cookbook Series* is all you need. Enjoy the experience!

From *Library Journal* Parks's "Mason jar cookies" are cookies whose dry ingredients are layered in a 1-quart canning jar, ready to give-along with the recipe-as a gift to friends and others. She includes 50 recipes for easy cookies and bars, each one set up as a two-page spread: the complete recipe is given on the left page, and the facing page provides instructions on "creating the jar"-a diagram of the specific way the ingredients should be layered in the jar, along with a box (that can be photocopied) providing a list of the eggs, butter, etc., needed in addition to the dry ingredients and a concise version of the recipe. Many of the recipes are familiar, but both home bakers and "crafters," as Parks calls them, will find her book of interest; for larger baking collections. Copyright 2002 Reed Business Information, Inc. "Demonstrates that a cook can prepare personalized combinations of ingredients at home and thus enjoy the mixes' advantages without their drawbacks." (Booklist) About the Author Lonnette Parks has been cooking and baking since she was seven years old, and is an awardwinning pie maker and cake decorator. She is constantly honing her craft and adding to her repertoire of Mason jar treats. Ms. Parks currently resides with her family in Charlottesville, Virginia, where she is a highly sought-after speaker and cooking demonstrator at local clubs, schools, and organizations.