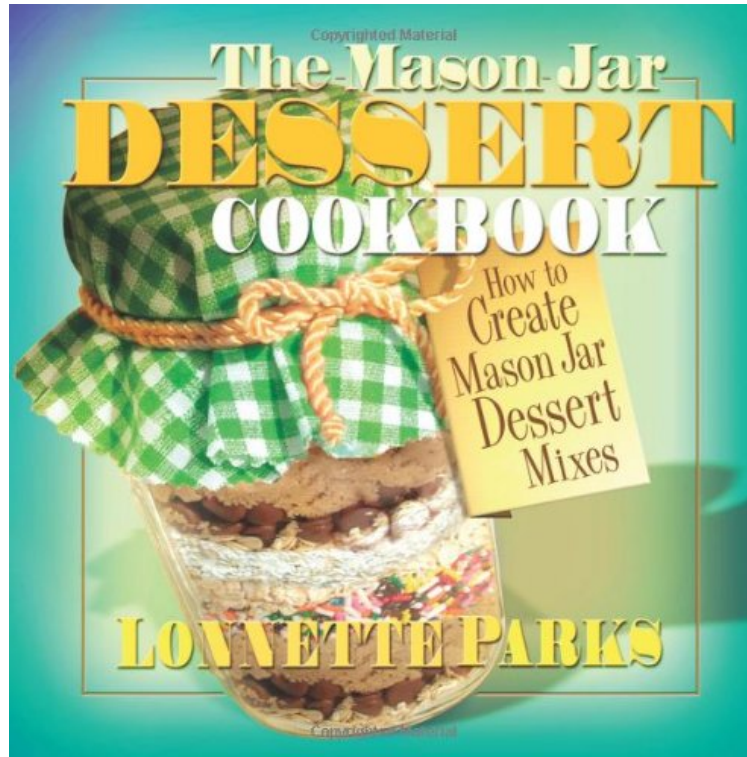


(Get free) The Mason Jar Dessert Cookbook (Mason Jar Cookbook)

The Mason Jar Dessert Cookbook (Mason Jar Cookbook)

Lonnette Parks

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

0 of 0 people found the following review helpful. Love the book By Karen Gulley This is exactly what I wanted to make yummy presents for my family and friends 1 of 1 people found the following review helpful. Christmas is coming! By Linda A. Wilson What a great idea to make your Christmas gifts special and memorable by the person who receives it and the person who makes the gift will have the satisfaction of creating a useable gift. 6 of 6 people found the following review helpful. Great book By GKKI love these mixes! I don't actually give them as gifts, I use them myself. To save space, I actually put them in plastic bags seal them with my Foodsaver; they keep fresh for a long time. Quite handy to have in the pantry.

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*, Lonnelle 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 Lonnelle 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!

"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 Lonnelle Parks has been cooking and baking since she was seven years old, and is an award-winning 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. Excerpt. copy; Reprinted by permission. All rights reserved. Everyone loves the aroma of cookies, cakes, and muffins baking in the oven. But with today's busy lifestyles, homemade desserts are for special occasions only—or they were, until Mason jar mixes came along. Decorated with a square of fabric and a brightly colored ribbon, each container holds the nonperishable ingredients—flour, sugar, and the like—needed to create a wonderful dessert. All you have to do is follow the simple instructions on the attached card, and you have a batch of yummy cookies, a pan of fudgy brownies, a warm coffee cake, or an array of tempting scones. No fuss. No bother. Just sweet satisfaction. If you have ever wanted to create beautiful Mason gift jars in your own home, or try your hand at making the desserts 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 make the recipes in your own kitchen. *The Mason Jar Dessert Cookbook* will show you just how easy it is. Within its pages, you'll find recipes for fifty delectable desserts, including cookies, brownies, muffins, scones, quick breads, cakes, and cupcakes. These sweet treats are easy to make for even the novice baker, and are guaranteed to please family and friends alike. The book begins with a chapter called "The Basics." The first part of this chapter guides you in buying the best ingredients and equipment for your dessert-making adventures, and provides tips for getting successful results. It then covers all the ins and outs of creating the jars, including what size jar to use; how to make neat, even ingredient layers; and how to add those finishing touches that turn the jar into a beautiful gift. Following the "Basics" chapter are fifty recipes for heavenly baked treats such as Oatmeal Scotchies, Easy Chocolate Lovers' Bars, Banana Snack Cake, Chocolate Chip Cupcakes, and more. Because this book is designed for both the baker and the crafter, most recipes have been presented in a two-page spread. Intended for the home baker, the left-hand page contains the recipe itself. Kitchen-tested, each recipe is simple to follow and yields simply scrumptious results. Intended for the crafter, the right-hand page provides directions for creating the jarred mix. For each dessert, a diagram shows you how to layer the ingredients for attractive results, and a box neatly displays the baking instructions you'll want to include on your gift tag. For the more adventurous baker, the book also includes recipes for five jar cakes—unique cakes that are actually baked in Mason jars. Unique, certainly—but wonderfully simple, too. The easy-to-follow instructions guide you in making a batch of jar cakes in your own kitchen. Then, as the occasion arises, you either present them as ready-to-eat desserts, or you happily eat them yourself. The jar cakes, which vacuum seal as they cool, stay fresh for months in your pantry, waiting to be enjoyed. So take out your mixing bowl and get ready to experience the joys of Mason jar desserts. Whether you want to fill your kitchen with the aroma of home-baked goods; you'd like to give distinctive Mason jar mixes and cakes to dessert-loving friends and family; or you're searching for a unique fund-raising idea, *The Mason Jar Dessert Cookbook* is all you need. Enjoy the experience!