

Gifts For Kids To Make And Give

(NAPSA)—The best gifts are handmade, and the smaller the hands, the more we appreciate the gift. Rather than giving your kids money to buy presents for their grandparents and teachers, help them make something special using on-hand ingredients from your kitchen.

Cookies in a Jar are as fun to make as they are to give, and every grownup on your child's list will love these wholesome oaty cookies chock full of dried cranberries and crunchy walnuts.

COOKIES IN A JAR Makes 4 Jars Mix

- 2³/₄ cups all-purpose flour**
- 2 tsp. salt**
- 1 tsp. baking soda**
- 2 cups firmly packed brown sugar**
- 1 cup granulated sugar**
- 2 cups solid vegetable shortening**
- 6 cups Quaker oats (quick or old fashioned, uncooked)**
- 4 (1 quart each) clear, unbreakable plastic jars**
- 2 cups each: dried cranberries* and chopped walnuts**
- * *Chocolate chips may be substituted for cranberries***

In large bowl, combine flour, salt and baking soda. Add sugars; mix well. Cut in shortening with



two knives until crumbly. Stir in oats. In 1-quart jar, layer 1¹/₃ cups cookie mix, 1/2 cup cranberries, 1 cup cookie mix, 1/2 cup nuts and 1 cup cookie mix. Seal jar tightly with lid. Repeat using remaining mix, cranberries and nuts to fill 3 more jars.

Add gift tags with the following directions:

TO PREPARE COOKIES: Heat oven to 350°F. In large bowl, combine **1 egg**, **1/4 cup water** and **1 tsp. vanilla**; mix well. Add entire contents of **1 jar of *Cookies in a Jar***; stir with fork until stiff dough forms. Drop by rounded tablespoonfuls onto greased cookie sheets. Bake 13 to 16 minutes or until light golden brown. Cool 1 minute on cookie sheets; remove to wire racks. Cool completely. Store tightly covered. Makes 2¹/₂ dozen.