

Recipe in a Jar

Let's create! Grab an old jar, a recipe, and some ingredients and you have what it takes to make a recipe in a jar! A recipe in a jar is what it sounds like, most of the ingredients needed to make a delicious homemade recipe, all nicely layered in a jar. It makes for an awesome personalized gift. In the video, Kelsey makes jar recipes for chocolate chip cookies and trail mix, but you can make any type of recipe! Soups, cookies, granola, and more!



How-to video

<https://www.youtube.com/watch?v=Sra-Fo21jew>

Materials:

- Jar
- Measuring utensils
- Paper
- Ribbon, yarn, or string
- Hole punch
- Pens and other art supplies
- Recipe
- Dry ingredients from the recipe

Steps:

1. **Clean and fully dry jar.** Fully dry the jar and then dry it again! Since you'll be putting dry ingredients in the jar, you want as little moisture as possible.
2. **Learn about any food intolerances or allergies.** Before making a recipe in a jar for someone, be sure to know of any allergies so you can give them a tasty treat safely. As a bonus, ask for favorite types of food so you can further customize their gift.



3. **Find a recipe.** Grab a trusted adult and go on a recipe-finding mission! Cookbooks and food blogs are an awesome place to find recipes.
4. **Gather ingredients.**
5. **Measure in ingredients.** Check out the recipe again to see how the ingredients are used in the recipe. Layer in ingredients in the order they're used, putting the ingredients used later-on in the recipe at the bottom, and then layering until the ingredients that are used first are at the top. In the video, Kelsey noticed the sugars and salt get mixed together first with butter, so she separated them into a plastic baggie and put the baggie in the jar last so it was on top, ready to use first thing. *Pro tip! When layering, move, shake, and use tools like a spoon to get the layers even.
6. **Seal up tight.** Keep those ingredients safe! Use some muscle and screw the lid on TIGHT!
7. **Create labels.** Add some flair, and include information like everything that's in the jar, everything else that's needed to create the recipe, and instructions for making.
8. **Try to not eat your tasty creation.** Probably the toughest part!

Caregiver Tip:

Try asking your learner some open-ended questions to get the sharing started!

What was your favorite part of the process?

What was the most challenging part of the process?

What other kinds of recipes would work well?

What would you do differently the next time?