



Fruit and Nuts Oatmeal

Before using, shake ingredients in jar to mix. For two servings: In a medium saucepan, bring 1½ cups water and, if you like, 1 tablespoon butter to boiling. Add 2/3 cup of the jar contents; reduce heat. Simmer, uncovered, for 10 to 12 minutes or until cereal reaches desired consistency (cereal will thicken slightly as it cools). Let stand 1 to 2 minutes before serving. To serve, drizzle with honey if you like.



Spicy Three-Bean Soup

Remove bag of seasoning mix. Rinse beans. In large saucepan, mix beans and 4 cups water. Bring to boiling; reduce heat. Simmer, uncovered, 2 minutes. Remove from heat. Cover; let stand 1 hour. (Or place beans in water in pan. Cover; soak in cool place overnight.) Drain; rinse beans. In same saucepan, mix beans, 6 cups fresh water and seasoning mix. Bring to boiling; reduce heat. Simmer, covered, 1¼ to 1½ hours or until beans are tender. Makes 6 servings.



Chocolate-Nut Cookies

In a large bowl, beat ½ cup butter, softened, with an electric mixer until smooth. Beat in 1 egg and 1 teaspoon vanilla until combined. Using a wooden spoon, stir in jar contents until combined. Drop the cookie dough by 2-tablespoon portions or by using a medium cookie scoop, 2 inches apart onto ungreased cookie sheets. Lightly press the dough down to flatten. Bake in a 350° oven about 12 minutes or until edges are browned. Cool cookies on cookie sheets for 1 minute; cool on wire rack. Makes 20 cookies.



Cranberry-Bran Muffins

Remove bag of streusel topping. Shake remaining ingredients in jar to mix. Line twelve 2½-inch muffin cups with paper bake cups or grease. Combine 1 lightly beaten egg, 1 cup milk and ¼ cup vegetable oil. Stir in jar contents until just combined. Spoon batter into muffin cups until two-thirds full. **For streusel topping:** In a small bowl, cut 2 tablespoons butter into streusel topping mix for coarse crumbs. Sprinkle over batter in cups. Bake in a 400° oven 15 to 18 minutes or until done. Serve warm. Makes 12 muffins.



Blueberry-Ginger Hotcakes

Shake jar to mix ingredients. **For one batch:** Whisk together 1 egg, ¾ cup water and 2 tablespoons vegetable oil until combined. Add half of jar (1¾ cups). Stir just until combined but slightly lumpy. Let stand 5 minutes. Cook on lightly greased griddle over medium heat using ¼ cup for a standard-size pancake, spreading if you like. For dollar-size, use 1 tablespoon. Cook 2 to 3 minutes or until golden brown, turning halfway. Serve immediately or keep warm in loosely covered ovenproof dish in 300° oven. Makes 12 standard-size cakes.



Fudgy Snack Cake

Remove bag of topping. Shake remaining ingredients in jar to mix. Lightly grease 8x8x2-inch or 9x9x2-inch baking pan. In large bowl, mix 1 lightly beaten egg; ¾ cup milk; ⅓ cup butter, melted and cooled, or ⅓ cup vegetable oil; and 1½ teaspoons vanilla. Using wooden spoon, stir in jar contents until combined. Spread in pan. Sprinkle with topping. Bake in 350° oven 35 minutes for 8x8x2-inch baking pan or 25 to 30 minutes for 9x9x2-inch pan or until toothpick inserted in center comes out clean. Cool in pan on wire rack. Serve warm or at room temp. Serves 9.

Enjoy! • Enjoy! • Enjoy! • Enjoy!

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Happy holidays • Happy holidays • Happy holidays