## **Christmas Gifts in a Jar**

Free Gift Tags from the Mr. Food Test Kitchen

Cut along the solid line
Fold along dotted lines



3. Punch a hole and use a ribbon to attach the tag to your jar!

 2. In a large bowl, add entire jar of dry ingredients and 1/3 cups cold water; stir until

1. Heat griddle or large skillet over medium heat until hot, but not smoking. Lightly grease griddle with vegetable shortening.

**Cooking Instructions** Makes About 12-14 Pancakes

4. Cook pancakes 1 to 1-1/2 minutes per side, or until golden brown.

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3. Pour 1/4 cup batter per pancake onto griddle.

well mixed. If batter is too thick, add 1 tablespoon of water at a time.





Find more gift ideas at MrFood.com

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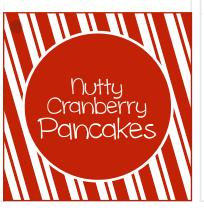
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