

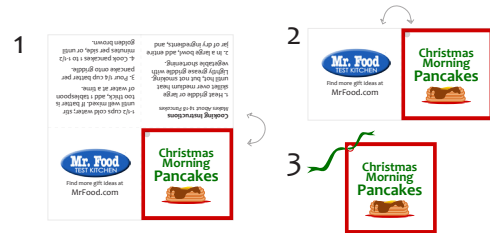
# Christmas Gifts in a Jar

Free Gift Tags from the Mr. Food Test Kitchen

until well mixed. If batter is too thick, add 1 tablespoon of water at a time.  
3. Pour 1/4 cup batter (per pancake) onto griddle.  
4. Cook pancakes 1 to 1-1/2 minutes per side, or until golden brown.

**Cooking Instructions**  
Makes About 12-14 Pancakes  
1. Heat griddle or large skillet over medium heat until hot, but not smoking. Lightly grease griddle with vegetable shortening.  
2. In a large bowl, add entire jar of dry ingredients, and 1-1/3 cups cold water, stir

1. Cut along the solid line
2. Fold along dotted lines



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



Find more gift ideas at  
[MrFood.com](http://MrFood.com)



until well mixed. If batter is too thick, add 1 tablespoon of water at a time.  
3. Pour 1/4 cup batter (per pancake) onto griddle.  
4. Cook pancakes 1 to 1-1/2 minutes per side, or until golden brown.

**Cooking Instructions**  
Makes About 12-14 Pancakes  
1. Heat griddle or large skillet over medium heat until hot, but not smoking. Lightly grease griddle with vegetable shortening.  
2. In a large bowl, add entire jar of dry ingredients, and 1-1/3 cups cold water, stir

until well mixed. If batter is too thick, add 1 tablespoon of water at a time.  
3. Pour 1/4 cup batter (per pancake) onto griddle.  
4. Cook pancakes 1 to 1-1/2 minutes per side, or until golden brown.

**Cooking Instructions**  
Makes About 12-14 Pancakes  
1. Heat griddle or large skillet over medium heat until hot, but not smoking. Lightly grease griddle with vegetable shortening.  
2. In a large bowl, add entire jar of dry ingredients, and 1-1/3 cups cold water, stir



Find more gift ideas at  
[MrFood.com](http://MrFood.com)



Find more gift ideas at  
[MrFood.com](http://MrFood.com)

