

*The recipe for these labels can be found in the Kindle and paperback book  
100 Easy Recipes in Jars by Bonnie Scott  
BAKERY STYLE CHOCOLATE CHIP COOKIES - LABELS*



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## BAKERY STYLE CHOCOLATE CHIP COOKIES

2 1/4 teaspoons vanilla extract  
1 egg  
1 egg yolk  
1/2 cup butter, melted

Preheat the oven to 325 degrees F. Remove the white and brown sugar from the jar (top 2 layers) and place in a large bowl. Add the melted butter to the sugars and stir until well mixed. Add the egg, egg yolk and vanilla and mix well until light and creamy. Mix in the rest of the contents of the jar. Place the cookie dough by spoonfuls on a cookie sheet and flatten cookies a bit. Bake the cookies for 15 to 16 minutes or until edges are turning light brown.

***QUART JAR TOP AND MATCHING LABEL***

***BAKERY STYLE CHOCOLATE CHIP COOKIES***

***Recipe Cards to Attach to Jars:***



# COOKIES

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