

*The recipe for these labels can be found in the Kindle and paperback book
100 Easy Recipes in Jars by Bonnie Scott*

CAPPUCCINO NOEL BALLS - LABELS



CAPPUCCINO NOEL BALLS





CAPPUCCINO NOEL BALLS

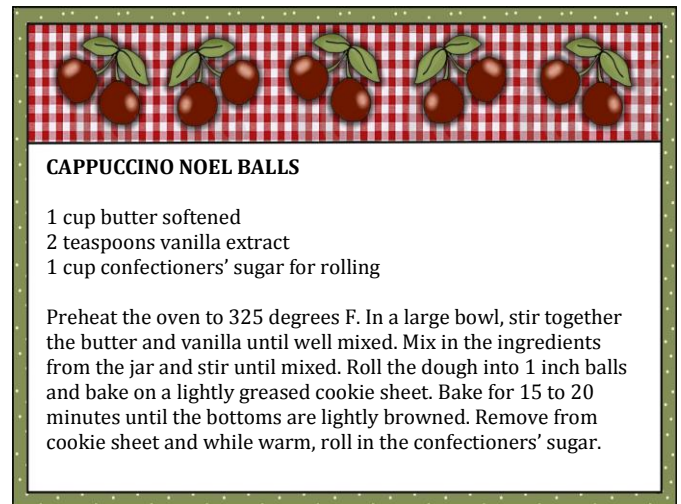
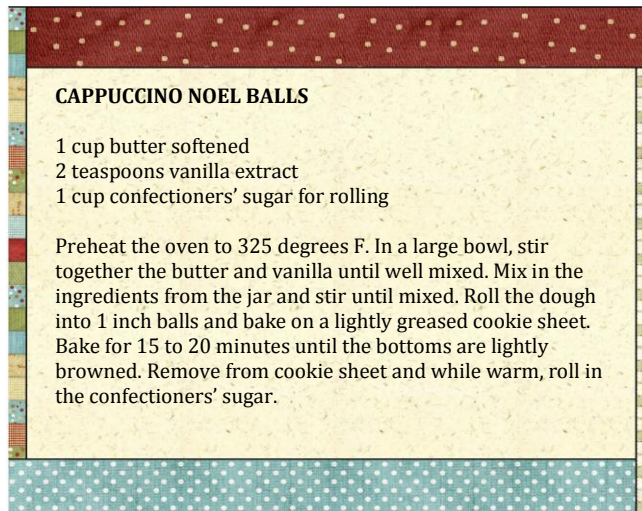
1 cup butter softened
 2 teaspoons vanilla extract
 1 cup confectioners' sugar for rolling

Preheat the oven to 325 degrees F. In a large bowl, stir together the butter and vanilla until well mixed. Mix in the ingredients from the jar and stir until mixed. Roll the dough into 1 inch balls and bake on a lightly greased cookie sheet. Bake for 15 to 20 minutes until the bottoms are lightly browned. Remove from cookie sheet and while warm, roll in the confectioners' sugar.

QUART JAR TOP AND MATCHING LABEL

CAPPUCCINO NOEL BALLS

Recipe Cards to Attach to Jars:




COOKIES

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