

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

**CINNAMON OATMEAL COOKIES - LABELS**



***CINNAMON OATMEAL COOKIES***

**CINNAMON  
OATMEAL  
COOKIES**

**CINNAMON  
OATMEAL  
COOKIES**

**CINNAMON  
OATMEAL  
COOKIES**

**CINNAMON  
OATMEAL  
COOKIES**

**CINNAMON  
OATMEAL  
COOKIES**

**CINNAMON  
OATMEAL  
COOKIES**

**CINNAMON  
OATMEAL  
COOKIES**

**CINNAMON  
OATMEAL  
COOKIES**



## CINNAMON OATMEAL COOKIES

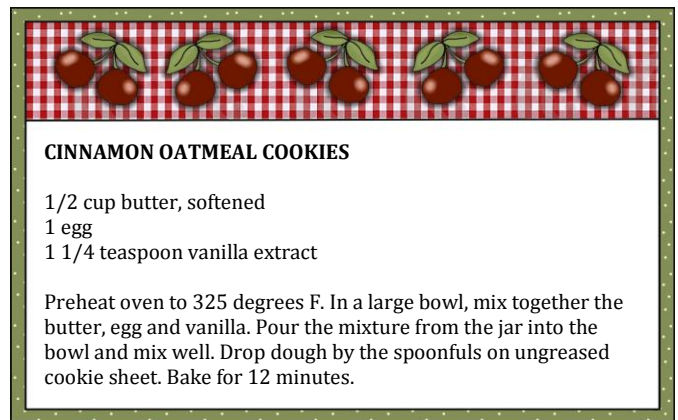
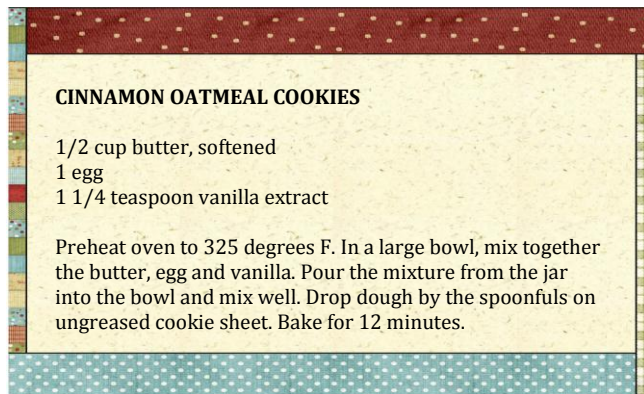
1/2 cup butter, softened  
 1 egg  
 1 1/4 teaspoon vanilla extract

Preheat oven to 325 degrees F. In a large bowl, mix together the butter, egg and vanilla. Pour the mixture from the jar into the bowl and mix well. Drop dough by the spoonfuls on ungreased cookie sheet. Bake for 12 minutes.

### *QUART JAR TOP AND MATCHING LABEL*

## *CINNAMON OATMEAL COOKIES*

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



# COOKIES

## CINNAMON OATMEAL COOKIES

1/2 cup butter, softened  
1 egg  
1 1/4 teaspoon vanilla extract

Preheat oven to 325 degrees F. In a large bowl, mix together the butter, egg and vanilla. Pour the mixture from the jar into the bowl and mix well. Drop dough by the spoonfuls on ungreased cookie sheet. Bake for 12 minutes.



## CINNAMON OATMEAL COOKIES

1/2 cup butter, softened  
1 egg  
1 1/4 teaspoon vanilla extract

Preheat oven to 325 degrees F. In a large bowl, mix together the butter, egg and vanilla. Pour the mixture from the jar into the bowl and mix well. Drop dough by the spoonfuls on ungreased cookie sheet. Bake for 12 minutes.