

P&P's Cranberry Pecan Muffin Mix

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 cup dried cranberries
- $\frac{3}{4}$ cup chopped pecans
- $\frac{1}{2}$ cup packed light brown sugar
- 2 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt

Layer ingredients attractively in any order in 1-quart Mason-type canning jar with tight-fitting lid. Pack each layer down slightly before adding another. Cover top of jar with fabric using rubber-band; attach gift tag with raffia or ribbon.

Makes one (1-quart) jar



- 1 jar Cranberry Pecan Muffin Mix
- $\frac{3}{4}$ cup milk
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter, melted
- 1 egg, beaten

Preheat oven to 400°F. Grease or paper-line 12 regular-size (2 $\frac{1}{2}$ -inch) muffin cups. Pour contents of jar into large bowl. Combine milk, butter, and egg in small bowl until blended. Stir wet ingredients into jar mixture just until moistened. Spoon evenly into prepared muffin cups. Bake 16 to 18 minutes or until toothpick inserted into centers comes out clean. Cool in pan on wire rack 5 minutes; remove from pan and cool completely on wire rack.

Yield: 12 muffins