

10 Homemade Gift Jar Recipes

Complete Collection with Printable Tags & Assembly Tips

From MarathonsAndMotivation.com

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Welcome to Gift Jar Giving!

Gift jars are the perfect solution for thoughtful, budget-friendly gifting. Whether you're shopping for teachers, neighbors, coworkers, or friends, these homemade mixes deliver both visual appeal and practical value. Each jar becomes a beautiful gift that creates a delicious treat or meal.

This collection includes 10 complete recipes with detailed assembly instructions and printable gift tags. From sweet treats to savory meals, you'll find options perfect for every occasion and taste preference.

What Makes Gift Jars Special

- Budget-friendly: Cost just a few dollars per jar to create
- Personal touch: Shows you took time to create something special
- Shelf-stable: Recipients can store and use when ready
- Beautiful presentation: Layered ingredients create natural visual appeal
- Easy to customize: Adjust ingredients to suit dietary needs or preferences

Essential Tips for Success

Jar Selection

- Use wide-mouth mason jars for easier layering
- Quart (32-ounce) jars work for most recipes
- Ensure jars are completely clean and dry before filling
- Purchase in bulk from craft stores for better value

Assembly Tips

- Press down firmly after each layer to prevent shifting
- Use a funnel for powdered ingredients to keep jar sides clean
- Fill jars to the top to prevent ingredients from settling
- If there's space at the top, add extra dry ingredients or crumpled paper towel under the lid

Storage Guidelines

- Store assembled jars in a cool, dry place
- Most mixes keep for 6 months when properly sealed
- Avoid direct sunlight and humidity
- Label jars with contents and preparation date

Presentation Ideas

- Tie fabric circles over lids with ribbon or twine
- Attach recipe cards with raffia or baker's twine
- Include a wooden spoon or additional ingredient as part of the gift
- Create gift baskets with multiple jar varieties
- Add personalized tags with recipient names

Recipe 1: Three Bean Chili Mix Gift Jar

A hearty, warming gift that makes 10-12 servings

Jar Size Needed

1 quart (32-ounce) wide-mouth mason jar

Ingredients for Jar

- 1 cup dried kidney beans
- 1 cup dried pinto beans
- 1 cup dried black beans
- 2 tablespoons dried minced onion
- 2 teaspoons garlic powder
- ¼ cup chili powder
- ⅛ teaspoon cayenne pepper (optional)
- 2 tablespoons dried parsley
- 1 tablespoon dried oregano
- 2 tablespoons ground cumin

Assembly Instructions

1. Combine dried minced onion and garlic powder in a small bowl
2. Combine chili powder and cayenne in another bowl
3. Combine parsley and oregano in a third bowl
4. Layer in jar in this order: kidney beans, onion mixture, pinto beans, black beans, chili mixture, herb mixture, cumin
5. Press down firmly after each layer
6. If space remains at top, add extra beans or paper towel to prevent shifting

Gift Tag Instructions (for recipient)

Additional Ingredients Needed:

- 2 pounds ground beef or turkey
- 1 fresh onion, diced
- 3 quarts water or beef stock
- 2 (28-ounce) cans diced tomatoes
- 1 (8-ounce) can tomato paste
- Salt and pepper to taste

Cooking Instructions:

7. Brown ground meat with diced onion, drain excess fat
8. Add jar contents, water, tomatoes, and tomato paste to large pot
9. Bring to boil, then reduce heat and simmer 2-3 hours until beans are tender
10. Season with salt and pepper. Serves 10-12.

Recipe 2: Classic Chocolate Chip Cookie Mix

Makes approximately 4 dozen cookies

Jar Size Needed

1 quart (32-ounce) wide-mouth mason jar

Ingredients for Jar

- 1¼ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ⅔ cup packed brown sugar
- ½ cup granulated sugar
- 1 cup chocolate chips
- ½ cup chopped walnuts or pecans (optional)

Assembly Instructions

1. Mix flour, baking soda, and salt in a bowl
2. Layer in jar: flour mixture, brown sugar (pressed firmly), granulated sugar, chocolate chips, nuts (if using)
3. Press each layer down firmly before adding the next

Gift Tag Instructions

Additional Ingredients Needed:

- ½ cup (1 stick) softened butter
- 1 egg
- 1 teaspoon vanilla extract

Baking Instructions:

4. Preheat oven to 375°F
5. Cream butter, egg, and vanilla
6. Add jar contents and mix well
7. Drop by spoonfuls onto baking sheet
8. Bake 9-11 minutes until golden. Makes 4 dozen.

Recipe 3: Oatmeal Raisin Cookie Mix

Makes approximately 3 dozen hearty cookies

Jar Size Needed

1 quart (32-ounce) wide-mouth mason jar

Ingredients for Jar

- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ⅔ cup packed brown sugar
- 1½ cups old-fashioned oats
- 1 cup raisins

Assembly Instructions

1. Mix flour, baking soda, cinnamon, and salt
2. Layer in jar: flour mixture, brown sugar (pressed firmly), oats, raisins
3. Press down firmly after each layer

Gift Tag Instructions

Additional Ingredients Needed:

- ½ cup (1 stick) softened butter
- 1 egg
- 1 teaspoon vanilla extract

Baking Instructions:

4. Preheat oven to 350°F
5. Cream butter, egg, and vanilla
6. Add jar contents and mix well
7. Drop by rounded tablespoons onto baking sheet
8. Bake 10-12 minutes until edges are golden. Makes 3 dozen.

Recipe 4: Fudge Brownie Mix

Makes one 9x13 pan of rich, chocolatey brownies

Jar Size Needed

1 quart (32-ounce) wide-mouth mason jar

Ingredients for Jar

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ⅔ cup unsweetened cocoa powder
- 2 cups granulated sugar
- 1 cup chocolate chips (optional)

Assembly Instructions

1. Mix flour, baking powder, and salt
2. Layer in jar: flour mixture, cocoa powder, sugar, chocolate chips (if using)
3. Press down firmly after each layer

Gift Tag Instructions

Additional Ingredients Needed:

- ¾ cup (1½ sticks) melted butter
- 4 eggs
- 2 teaspoons vanilla extract

Baking Instructions:

4. Preheat oven to 350°F. Grease 9x13 pan
5. Mix melted butter, eggs, and vanilla
6. Add jar contents and mix until just combined
7. Spread in pan and bake 25-30 minutes
8. Cool completely before cutting

Recipe 5: Peppermint Hot Cocoa Mix

Makes 8-10 servings of festive hot chocolate

Jar Size Needed

1 pint (16-ounce) or quart (32-ounce) mason jar

Ingredients for Jar

- 1½ cups powdered milk
- ¾ cup unsweetened cocoa powder
- ¾ cup granulated sugar
- ½ cup mini chocolate chips
- ½ cup crushed peppermint candies or candy canes
- 1 cup mini marshmallows

Assembly Instructions

1. Layer in jar: powdered milk, cocoa powder, sugar, chocolate chips, crushed peppermint, marshmallows
2. Press down gently between layers (don't crush marshmallows)

Gift Tag Instructions

Preparation Instructions:

3. For one serving: Mix ⅓ cup cocoa mix with 8 ounces hot water or milk
4. Stir well until fully dissolved
5. Top with whipped cream and extra peppermint if desired

Recipe 6: Cranberry White Chocolate Cookie Mix

Makes approximately 3 dozen festive cookies

Jar Size Needed

1 quart (32-ounce) wide-mouth mason jar

Ingredients for Jar

- 1¼ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ⅔ cup packed brown sugar
- ½ cup granulated sugar
- 1 cup white chocolate chips
- ¾ cup dried cranberries

Assembly Instructions

1. Mix flour, baking soda, and salt
2. Layer: flour mixture, brown sugar (pressed firmly), granulated sugar, white chocolate chips, cranberries
3. Press each layer down firmly

Gift Tag Instructions

Additional Ingredients Needed:

- ½ cup (1 stick) softened butter
- 1 egg
- 1 teaspoon vanilla extract

Baking Instructions:

4. Preheat oven to 375°F
5. Cream butter, egg, and vanilla
6. Add jar contents and mix well
7. Drop by spoonfuls onto baking sheet
8. Bake 9-11 minutes. Cool on pan 2 minutes. Makes 3 dozen.

Recipe 7: Hearty Vegetable Soup Mix

Makes 8-10 servings of nourishing soup

Jar Size Needed

1 quart (32-ounce) wide-mouth mason jar

Ingredients for Jar

- ½ cup dried split peas
- ½ cup dried lentils
- ½ cup pearl barley
- ¼ cup dried minced onion
- 2 tablespoons dried parsley
- 1 tablespoon dried basil
- 1 teaspoon dried thyme
- 2 bay leaves
- Salt and pepper blend to taste

Assembly Instructions

1. Layer: split peas, lentils, barley, dried onion, herbs, bay leaves
2. Press each layer firmly

Gift Tag Instructions

Additional Ingredients Needed:

- 8 cups vegetable or chicken broth
- 1 (14.5-ounce) can diced tomatoes
- 2 cups fresh or frozen mixed vegetables (carrots, celery, green beans)
- Salt and pepper to taste

Cooking Instructions:

3. Combine jar contents with broth in large pot
4. Bring to boil, reduce heat, simmer 45 minutes
5. Add tomatoes and vegetables, simmer 15 more minutes
6. Remove bay leaves, season, and serve. Serves 8-10.

Recipe 8: Sweet Cornbread Mix

Makes one 9-inch pan of moist cornbread

Jar Size Needed

1 pint (16-ounce) mason jar

Ingredients for Jar

- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- $\frac{1}{3}$ cup granulated sugar
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon salt

Assembly Instructions

1. Mix all dry ingredients together
2. Pour into jar and press down firmly

Gift Tag Instructions

Additional Ingredients Needed:

- 1 cup milk
- $\frac{1}{4}$ cup vegetable oil
- 1 egg

Baking Instructions:

3. Preheat oven to 400°F. Grease 9-inch square pan
4. Mix milk, oil, and egg
5. Add jar contents and stir until just combined
6. Pour into pan and bake 20-25 minutes until golden

Recipe 9: Snickerdoodle Cookie Mix

Makes approximately 4 dozen cinnamon-sugar cookies

Jar Size Needed

1 quart (32-ounce) wide-mouth mason jar

Ingredients for Jar

- 2¾ cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1½ cups granulated sugar

Cinnamon-Sugar Topping (include separately)

- 3 tablespoons granulated sugar
- 1 tablespoon cinnamon

Assembly Instructions

1. Mix flour, cream of tartar, baking soda, and salt
2. Layer in jar: flour mixture, sugar
3. Put cinnamon-sugar topping in small bag and attach to jar
4. Press each layer firmly

Gift Tag Instructions

Additional Ingredients Needed:

- 1 cup (2 sticks) softened butter
- 2 eggs
- 2 teaspoons vanilla extract

Baking Instructions:

5. Preheat oven to 375°F
6. Cream butter, eggs, and vanilla
7. Add jar contents and mix well
8. Roll dough into 1-inch balls, roll in cinnamon-sugar topping
9. Place on baking sheet and bake 8-10 minutes
10. Cool on pan 2 minutes. Makes 4 dozen.

Recipe 10: Everything Bagel Seasoning Mix

Perfect for bagels, eggs, avocado toast, and more

Jar Size Needed

1 half-pint (8-ounce) or pint (16-ounce) mason jar

Ingredients for Jar

- 2 tablespoons poppy seeds
- 2 tablespoons white sesame seeds
- 2 tablespoons black sesame seeds
- 1 tablespoon dried minced garlic
- 1 tablespoon dried minced onion
- 1 tablespoon coarse sea salt

Assembly Instructions

1. Mix all ingredients together in a bowl
2. Pour into jar and seal tightly

Gift Tag Instructions

Usage Ideas:

- Sprinkle on bagels with cream cheese
- Top avocado toast
- Season roasted vegetables
- Add to scrambled eggs or omelets
- Rim for Bloody Mary cocktails
- Sprinkle on popcorn for a savory snack

Printable Gift Tag Templates

Each recipe includes instructions that you can copy onto printable gift tags. Here are formatting tips for creating professional-looking tags:

Tag Design Tips

- Print on cardstock (67-110 lb weight) for durability
- Use 2.5 x 3.5 inch or 3 x 4 inch tag sizes
- Include recipe name, additional ingredients, and preparation steps
- Punch hole in corner for ribbon attachment
- Consider laminating tags to protect from kitchen spills
- Leave space for 'To:' and 'From:' personalization

Basic Tag Template Format

Front of tag:

[Recipe Name]

To: _____ From: _____

Back of tag:

Additional Ingredients:

[List ingredients not in jar]

Instructions:

[Brief numbered steps]

Printable Gift Cards

Ready-to-Print Tags for Each Recipe

- Print on cardstock (67-110 lb weight)
 - Cut along the border lines
 - Punch hole in corner for ribbon
- Optional: Laminate for durability

Three Bean Chili Mix

A hearty gift that serves 10-12

To: _____ From: _____

You'll Need to Add:

- 2 lbs ground beef or turkey
- 1 fresh onion, diced
- 3 quarts water or beef stock
- 2 (28-oz) cans diced tomatoes
- 1 (8-oz) can tomato paste
- Salt and pepper to taste

Instructions:

1. Brown meat with diced onion, drain fat
2. Add jar contents, water, tomatoes, and paste to large pot
3. Bring to boil, reduce heat, simmer 2-3 hours until beans are tender
4. Season with salt and pepper. Enjoy!

Chocolate Chip Cookie Mix

Makes 4 dozen delicious cookies

To: _____ From: _____

You'll Need to Add:

- ½ cup (1 stick) softened butter
- 1 egg
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 375°F
2. Cream butter, egg, and vanilla together
3. Add jar contents and mix well
4. Drop by spoonfuls onto baking sheet
5. Bake 9-11 minutes until golden brown

Oatmeal Raisin Cookie Mix

Makes 3 dozen hearty cookies

To: _____ From: _____

You'll Need to Add:

- ½ cup (1 stick) softened butter
- 1 egg
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 350°F
2. Cream butter, egg, and vanilla together
3. Add jar contents and mix well
4. Drop by rounded tablespoons onto baking sheet
5. Bake 10-12 minutes until edges are golden

Fudge Brownie Mix

Makes one 9x13 pan of rich brownies

To: _____ From: _____

You'll Need to Add:

- $\frac{3}{4}$ cup (1½ sticks) melted butter
- 4 eggs
- 2 teaspoons vanilla extract

Instructions:

1. Preheat oven to 350°F. Grease 9x13 pan
2. Mix melted butter, eggs, and vanilla
3. Add jar contents, mix until just combined
4. Spread in pan and bake 25-30 minutes
5. Cool completely before cutting

Peppermint Hot Cocoa Mix

Makes 8-10 servings of festive hot chocolate

To: _____ From: _____

Instructions:

1. For one serving: Mix $\frac{1}{3}$ cup cocoa mix with 8 oz hot water or milk
2. Stir well until fully dissolved
3. Top with whipped cream and extra peppermint if desired
4. Enjoy your cozy, festive treat!

Perfect for cold winter evenings!

Cranberry White Chocolate Cookies

Makes 3 dozen festive cookies

To: _____ From: _____

You'll Need to Add:

- ½ cup (1 stick) softened butter
- 1 egg
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 375°F
2. Cream butter, egg, and vanilla together
3. Add jar contents and mix well
4. Drop by spoonfuls onto baking sheet
5. Bake 9-11 minutes, cool on pan 2 minutes

Hearty Vegetable Soup Mix

Makes 8-10 servings of nourishing soup

To: _____ From: _____

You'll Need to Add:

- 8 cups vegetable or chicken broth
- 1 (14.5-oz) can diced tomatoes
- 2 cups fresh or frozen mixed vegetables

Instructions:

1. Combine jar contents with broth in large pot
2. Bring to boil, reduce heat, simmer 45 minutes
3. Add tomatoes and vegetables, simmer 15 more minutes
4. Remove bay leaves, season, and serve

Sweet Cornbread Mix

Makes one 9-inch pan of moist cornbread

To: _____ From: _____

You'll Need to Add:

- 1 cup milk
- $\frac{1}{4}$ cup vegetable oil
- 1 egg

Instructions:

1. Preheat oven to 400°F. Grease 9-inch square pan
2. Mix milk, oil, and egg together
3. Add jar contents and stir until just combined
4. Pour into pan and bake 20-25 minutes until golden

Snickerdoodle Cookie Mix

Makes 4 dozen cinnamon-sugar cookies

To: _____ From: _____

You'll Need to Add:

- 1 cup (2 sticks) softened butter
- 2 eggs
- 2 teaspoons vanilla extract

Instructions:

1. Preheat oven to 375°F
2. Cream butter, eggs, and vanilla together
3. Add jar contents and mix well
4. Roll into 1-inch balls, roll in cinnamon-sugar (attached)
5. Bake 8-10 minutes, cool on pan 2 minutes

Everything Bagel Seasoning

Perfect for bagels, eggs, avocado toast & more

To: _____ From: _____

How to Use:

- Sprinkle on bagels with cream cheese
- Top avocado toast
- Season roasted vegetables
- Add to scrambled eggs or omelets
- Rim for Bloody Mary cocktails
- Sprinkle on popcorn for a savory snack

Store in cool, dry place. Enjoy within 6 months!

Happy Gift Giving!

Thank you for downloading this gift jar collection! These recipes are perfect for creating thoughtful, homemade gifts that your friends and family will truly appreciate.

Remember, the most meaningful gifts come from the heart. The time and care you put into assembling these jars shows how much you value the recipient.

For more recipes, gift ideas, and inspiration, visit MarathonsAndMotivation.com. Happy cooking and happy gifting!