

Recipe Cards by The Wooden Bear

Intended for use with Kelly Mueller's book, *Happy Harvest*.

Please enjoy these recipe cards, compliments of The Wooden Bear! Use the top card to create a wonderful jar mix to keep in your pantry for a quick sweet fix, or decorate your jar for gift-giving! You will find some oh-so-cute jar topper patterns in our book, *Happy Harvest*. Add the bottom recipe card to your jar to tell the recipient how to bake this delicious bread! For best results, print on a heavier cardstock paper. I use Epson Premium Presentation Paper Matte.



Jar toppers above are from the *Happy Harvest* book! Check out all of our books, patterns, and fabrics at www.thewoodenbear.com.

These recipe cards are not to be sold. It is intended to be **free** for individuals to use. Quilt shops may insert the recipe cards as part of a kit featuring projects from the *Happy Harvest* book by Kelly Mueller. We have more free printables on our website! Go to www.thewoodenbear.com and click on Free Downloads! Kelly Mueller 10/01/12

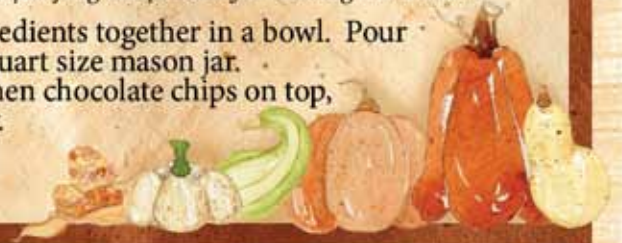
Chocolate Chip Pumpkin Bread Jar Mix

1 1/2 c. flour	1/2 tsp ground nutmeg
1 1/4 c. sugar	1/4 tsp. salt
1/2 tsp. baking soda	1/2 c. chopped pecans
1/4 tsp. baking powder	1/2 c. chocolate chips
3/4 tsp. ground cinnamon	

Here's what to do to make a starter for a delicious version of pumpkin bread. A canning funnel is very helpful in layering the ingredients. When giving the jar as a gift, add the accompanying recipe card for making the bread.

1. Mix the first seven ingredients together in a bowl. Pour the ingredients into a quart size mason jar.
2. Layer the pecans and then chocolate chips on top, and close the jar tightly.

Recipe adapted from Chocolate Chip Pumpkin Bread on allrecipes.com. Artwork is property of The Wooden Bear

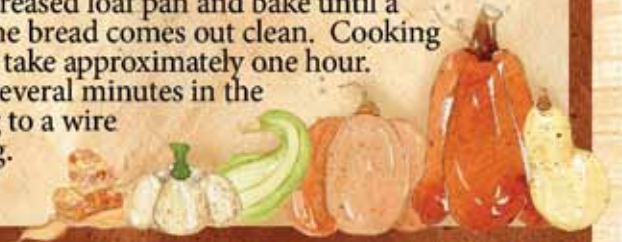


Chocolate Chip Pumpkin Bread

1 c. canned pumpkin	2 eggs
1/2 c. vegetable oil	1 Chocolate Chip Pumpkin Bread Jar Mix

1. Preheat oven to 350 degrees. Grease one 8" x 4" loaf pan.
2. Mix the first three ingredients together in a mixing bowl until blended.
3. Pour the contents of the jar mix into the bowl. Mix until blended.
4. Pour the batter into a greased loaf pan and bake until a toothpick inserted in the bread comes out clean. Cooking time varies, but should take approximately one hour.
5. Let the bread cool for several minutes in the pan before transferring to a wire rack for further cooling.

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