

The Great Gift Jar Recipes – 103 – Apple Cake in a Jar.

APPLE CAKE IN A JAR

2/3 cup shortening
2 2/3 cups white sugar
4 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons salt
2 teaspoons baking soda
3 cups all-purpose flour
2/3 cup water
3 cups grated apple
2/3 cup raisins
2/3 cup chopped walnuts
8 straight-sided wide-mouth pint canning jars

Attach the graphic below to the Gift Jar: To print this graphic first click on the graphic, when it turns light blue then right click the graphic and save as an image to your computer. Then open in your favorite graphic program and then print on a white label material with a sticky back. Apply the sticker to each gift jar.



Use the custom box calculator to create that special gift.

Create the Painted box that can hold one or two jars of this fine addition to your morning coffee. Use the Dynamic Box Calculator to create the measurements needed to hold your customer's Gift Jars.

Calculator Tip: Use the inside measurement feature on the dynamic calculator and add a divider piece with the two jars. Be sure to make the box tight enough to hold the jars plus the divider. This will keep the two jars apart and safe from breaking. Create the custom boxes and be sure to include the correct sized jar and lid.

Use the Dynamic Calculator called the Magic Box [found at the following link](#). To purchase the plan and video to episode 103 and PDF plan 103. [Follow this link for the How To information.](#)

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Cooking Instructions:

Preheat oven to 325 degrees F (165 degrees C). Lightly grease the insides of 8 straight-sided wide-mouth pint canning jars. Sift together flour, baking soda, salt, nutmeg and cinnamon. Set aside.

Cream shortening and sugar until fluffy. Add eggs and beat in well. Add flour alternately with water and mix until smooth. Fold in apples, raisins and nuts. Fill jars 1/2 full of batter, being careful to keep the rims clean. Wipe off any batter that gets on the rims. Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water.

As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Unsealed jars should be eaten or kept in refrigerator for up to a week. Sealed jars can be stored with other canned food for up to a year.