

pumpkin spice cake-in-a-jar

Makes 6 cakes-in-jars

- 6 clean, wide-mouthed, pint-size canning jars
- 2 Stop & Shop eggs
- $\frac{2}{3}$ cup Stop & Shop sugar
- $\frac{3}{4}$ cup mashed pumpkin
- 1 tsp. Stop & Shop vanilla extract
- $\frac{3}{4}$ cup Stop & Shop all-purpose flour
- 1 tsp. baking powder
- 1 tsp. Stop & Shop ground cinnamon
- $\frac{1}{2}$ tsp. ground ginger
- $\frac{1}{4}$ tsp. Stop & Shop salt
- $\frac{1}{8}$ tsp. nutmeg

1. Preheat oven to 325°.

2. Line canning jars on a cookie sheet, spaced evenly. (We recommend lining the sheet with a silicone mat to keep jars from sliding.)

3. With an electric mixer, beat eggs on high for 2 minutes. Gradually add sugar one tablespoon at a time for an additional 2 minutes until mixture is thick and pale. Add pumpkin and vanilla. Mix well.

4. In a separate bowl, sift flour and next 5 ingredients. Add flour mix to pumpkin mix and stir well.

5. Fill each canning jar with $\frac{3}{4}$ cup of cake batter, wiping rims clean of drips. (Cake will rise significantly, so do not use more than one cup!) It is not necessary to grease or spray jars with nonstick spray.

6. Bake for 35-40 minutes, or until a toothpick or knife inserted deep into center of cake comes out clean.

7. Decorate jars with fabric, ribbon, gift tags and labels as desired. (If you'll be giving your yummy gifts right away, top the cake with icing or sprinkles, and consider adding a spoon or fork, or perhaps a couple of cinnamon sticks!)

Note: To ensure food safety, make sure cakes are baked completely. Undercooked batter can contribute to food-borne illness. Consume cakes within a few days, or store in the refrigerator for one week. Cakes-in-a-jar may also be frozen.