

Baked-in-the-Jar Recipes

How do the cakes get out of the jars once they are baked?

If you'll read the directions carefully you'll see that they call for a WIDE-MOUTH PINT JAR. This jar has no "neck" and thus the cake can slide out with no problem.

Is it safe to put glass jars in the oven and bake them?

I have seen this type of recipe in several different sources, so I guessing it must be safe to bake in canning jars if you don't go over the temperature specified in the recipe. I have not tried it myself.

Is it safe to keep these in storage once they are baked?

Some say that you can store them for several months at room temperature. However, I believe that it is safer to err on the side of caution.

Banana Nut Bread in a Jar

2 2/3 cups sugar
2/3 cup shortening
4 eggs
2/3 cup buttermilk
bananas
1 tsp. vanilla
3 1/2 cups flour
1/2 tsp. ginger
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2 cups mashed ripe
2/3 cup chopped nuts

In large bowl cream sugar and shortening with electric mixer.

Add eggs and mix well.

Add buttermilk and vanilla and mix well.

Place dry ingredients in a separate large bowl and blend with a whisk.

Add creamed ingredients to dry ingredients and mix with whisk and spoon.

Gently stir in mashed bananas and nuts.

Place 1 cup batter each in 7 well-greased 1-pint wide-mouth canning jars. Wipe batter from rims.

Place jars on a baking sheet. Bake at 325 degrees F for 45 minutes, or until a toothpick inserted in center comes out clean.

Wipe rims. Place hot sterilized seals and rings on hot jars.

Keep in refrigerator for prolonged storage.

Caramel Nut Cake in a Jar

2 cups brown sugar
2/3 cup sugar
1 cup (2 sticks) butter
4 eggs

2/3 cup milk
1 Tbsp. vanilla
3 1/2 cups flour
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
1 cup chopped nuts

In large bowl cream sugars and butter with electric mixer.

Add eggs and mix well.

Add milk and vanilla and mix well.

Place dry ingredients and spices in a separate large bowl and blend with a whisk.

Add creamed ingredients to dry ingredients and mix with whisk and spoon.

Gently stir in nuts.

Place 1 cup batter each into 6 well-greased 1-pint wide-mouth canning jars. Wipe batter from rim.

Place jars on a baking sheet. Bake at 325 degrees F for 50 minutes, or until a toothpick inserted in center comes out clean.

Wipe rims. Place hot sterilized seals and rings on hot jars.

Keep in refrigerator for prolonged storage.

Carrot Cake in a Jar

2 2/3 cups sugar
2/3 cup shortening
4 eggs
2/3 cup water
2 tsp. vanilla
3 1/2 cups flour
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
2 cups peeled, grated carrots
2/3 cup chopped nuts

In large bowl, cream sugar and shortening with electric mixer.

Add eggs and mix well.

Add water and vanilla and mix well.

Place dry ingredients in a separate large bowl and blend with a whisk

Add creamed ingredients to dry ingredients and mix with whisk and spoon.

Gently stir in grated carrots and nuts.

Place 1 cup batter each into 6 well-greased 1-pint wide-mouth canning jars. Wipe batter from rim.

Place jars on a baking sheet. Bake at 325 degrees F for 55 minutes, or until a toothpick inserted in center comes out clean.

Wipe rims. Place hot sterilized seals and rings on hot jars.

Keep in refrigerator for prolonged storage.

Carrot-Raisin Jar Bread

2 2/3 cups sugar
2/3 cup shortening
4 eggs
2/3 cup water
2 cups shredded carrots
3 1/2 cups all-purpose flour
1/4 tsp. cloves
1 tsp. cinnamon
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
2/3 to 1 cup raisins

You'll need 6 wide-mouth pint-size canning jars, metal rings and lids. Don't use any other jars. Sterilize jars, lids and rings according to manufacturer's directions. Grease inside, but not the rim of jars. Cream sugar and shortening, beat in eggs and water, add carrots. Sift together flour, cloves, cinnamon, baking powder, baking soda and salt; add to batter. Add raisins and mix. Pour one cup of batter into prepared jars. Do not use more than one cup or batter will overflow and jar will not seal. Place jars evenly spaced on a cookie sheet. Place in a pre-heated 325-degree oven for 45 minutes. Remove jars from oven one at a time keeping remaining jars in oven. Working quickly, wipe rim, place lid and ring on jar and secure. Jars will seal quickly. Repeat with remaining jars.

Chocolate Jar Cakes

8 pint-sized wide mouth canning jars
1 stick plus 3 Tbsp. unsalted butter
3 cups sugar
4 eggs
1 Tbsp. vanilla
2 cups applesauce, unsweetened
3 cups flour
3/4 cup unsweetened cocoa powder
1 tsp. baking soda
1/2 tsp. baking powder
1/8 tsp. salt

Pre-wash canning jars (be sure to use the kind that have no shoulders) in hot, soapy water. Rinse well, dry and let them come to room temperature. Grease insides of jar well. Beat together butter and half of sugar until fluffy. Add eggs and remaining sugar, vanilla and applesauce. Sift dry ingredients together and add to the applesauce mixture a little at a time: beat well after each addition. Pour one cup of batter into each jar and carefully remove any batter from the rims. Place jars in a preheated 325-degree oven and bake for

40 minutes. While cakes are baking, bring a saucepan of water to a boil and carefully add jar lids. Remove pan from heat and keep lids hot until ready to use. When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly) Place lids on jars, and screw rings on tightly. Jars will seal as they cool. Cakes will slide right out when ready to serve. Unsealed jars should be stored in the refrigerator and eaten within 2 weeks. Sealed jars may be stored with other canned food or placed in a freezer. The cake is safe to eat as long as the jar remains vacuum-sealed and free from mold. To enjoy the best flavor, try to eat all canned cakes within 6 months.

Gingerbread in a Jar

2 cups brown sugar
2/3 cup sugar
2/3 cup shortening
4 eggs
1/2 cup molasses
3 1/2 cups flour
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
1 tsp. ginger
1/2 tsp. cinnamon
1/4 tsp. cloves

In large bowl cream sugars and shortening with electric mixer.

Add eggs and mix well.

Add molasses and mix well.

Place dry ingredients and spices in a separate large bowl and blend with a whisk.

Add creamed ingredients to dry ingredients and mix with whisk and spoon.

Place 1 cup batter each in 6 well-greased 1-pint wide-mouth canning jars. Wipe batter from rim.

Place jars on a baking sheet. Bake at 325 degrees F for 50 to 55 minutes, or until a toothpick inserted in center comes out clean.

Wipe rims. Place hot sterilized seals and rings on hot jars.

Keep in refrigerator for prolonged storage.

Lemon Poppy Seed Cake in a Jar

2 2/3 cups sugar
2/3 cup shortening
4 eggs
1/2 cup fresh lemon juice
1/4 cup water
3 Tbsp. grated lemon peel
1 tsp. lemon extract
1/2 cup poppy seeds

3 1/2 cups flour
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt

In large bowl cream sugar and shortening with electric mixer.

Add eggs and mix well.

Add lemon juice, water, lemon peel, extract and poppy seeds.

Place dry ingredients in a separate large bowl and blend with a whisk.

Add creamed ingredients to dry ingredients and mix with whisk and spoon.

Place 1-cup batter each in 7 sterilized well-greased 1-pint wide-mouth canning jars. Wipe batter from rim.

Place jars on a baking sheet. Bake at 325 degrees F for 55 minutes, until a toothpick inserted in center comes out clean

Wipe rims. Place hot sterilized seals and rings on hot jars.

Keep in refrigerator for prolonged storage.

Spice Cake In A Jar

This is the best cake I've ever tasted cooked in a jar. I gave these as gifts two years ago and got a lot of compliments!

2/3 cup shortening

2 2/3 cup sugar

2 cups applesauce

2/3 cup water

4 eggs

1 1/3 cup flour

1/2 tsp. salt

1 tsp. baking soda

1 tsp. cinnamon

1/2 tsp. baking powder

1 tsp. cloves

2/3 cup nuts or raisins(optional)

Cream shortening and sugar; add applesauce, water and eggs, mix well. Mix dry ingredients in another bowl and add to first mixture. Add nuts(or raisins). Spray wide mouth pint jars with Pam and fill about 1/2 full. This will fill 6-8 jars. Bake at 325 degrees exactly 45 minutes. Remove jars one at a time and quickly screw the lid on each jar. When you use canning jar lids these cakes have a shelf life of one year.

Zucchini Bread in a Jar

2 cups sugar
1 cup oil
3 eggs
2/3 cup water
1 tsp. vanilla
3 1/4 cups flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 1/2 Tbsp. cinnamon
3 cups grated zucchini
1 cup chopped nuts

In large bowl cream sugar and oil with electric mixer.

Add eggs and mix well.

Add water and vanilla and mix well.

Place dry ingredients in a separate large bowl and blend with a whisk.

Add creamed ingredients to dry ingredients and mix with whisk and spoon.

Place 1 cup batter each into 6 well-greased 1-pint wide-mouth canning jars. Wipe batter from rim.

Place jars on a baking sheet. Bake at 325 degrees F for 55 to 60 minutes, or until a toothpick inserted in center comes out clean

Wipe rims. Place hot sterilized seals and rings on hot jars.

Keep in refrigerator for prolonged storage.

Cake in a coffee cup (read all instructions before starting)

1 cake mix any flavor

1 (4 serving size) instant pudding mix (not sugar free), any flavor

Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 – 4 ½ cups dry mix and will make 8-9 coffee cup cake mixes. Place ½ cup dry mix into a sandwich bag. Place mix into a corner of the bag and tie it there with a twist tie. Continue making packets until all your dry mix is used.

Flavors

Lemon cake mix- lemon pudding

Yellow cake mix- chocolate pudding
Devils food cake mix- chocolate pudding
Pineapple cake mix- coconut pudding
Butterscotch cake mix- butterscotch pudding

Select a large coffee cup. Check it to be sure it holds 1 ½ cups of water. That way you will be sure you have bought the size the recipe calls for. It can't have any metallic paint on it because it will be used in the microwave. Places like WalMart and craft stores sell plain cups.

Decorating the cups

Paint on the cup if you like. DecoArt Ultra Gloss Acrylic Enamel is one brand of craft paint that can be made dishwasher safe by baking the painted cup in the oven. (instructions are on the bottle of paint usually).

Glaze mix

1/3 cup powdered sugar

1 ½ tsp dry flavoring (such as powdered lemonade mix, powdered orange breakfast drink mix, cocoa powder)

Vanilla powder sold by coffee flavorings

Select the flavoring appropriate to the cake you are making.

For the pineapple coconut cake include flaked coconut in a separate bag with instructions to sprinkle it over the frosted cake.

Place the glaze mix ingredients into a sandwich bag and tie into corner of bag. Label this bag "glaze mix" and attach it to the other bag with a twist tie.

Place one baggie cake mix and one baggie glaze mix in each coffee cup. Now attach the following baking instructions to each coffee cup.

Bake a cake in a coffee cup

Generously spray inside of coffee cup with cooking spray.

Empty contents of large packet into cup.

Add 1 egg white, 1-tbs. oil, and 1-tbs. water to dry mix.

Mix 15 seconds, carefully mixing in all the dry mix.

Microwave on full power 2 minutes.

While cake is cooking, place ingredients from "Glaze Mix" into a very small container and add 1 ½ tsp water. Mix well.

When cake is done, pour glaze over cake in cup. Enjoy while warm.

