Anleitung: Backmischungen im Glas

Instructions No. 1302

Difficulty: Beginner

Baking mixes in glass jars are the latest trend in creative cuisine. Take a **simple recipe** for muffins **, cookies,** homemade muesli bars **or brownies , a** decorative **bottle or jar and** some decoration material **-** and you have a delicious gift idea or a pretty decoration for your kitchen shelf. How you can easily make a baking mix in a jar yourself, we will tell you here.



And it's that easy:

Layering of ingredients

1. Select a **recipe**. It is important for the optimal effect that the ingredients **are** as colourful as possible. Brown sugar, different types of chocolate, Cacao, dried fruits, nuts, colorful crumbles, candies, etc. are best suited for this

2. Next, you need a suitable preserving jar or an oblong glass jar **for the dry** ingredients of your recipe (e.g. VBS Glass bottles "Milk" or VBS Storage jars "Mini"). The container should be washed **and dried** well before. Also note the quantities - **the glasses should be filled to the brim,** otherwise the individual layers will shift. If the glass is too big, they can be a little more generous with sprinkles, rasps or Chocolate . This way you can keep the proportions of your recipe.

3. Now it is important that the **ingredients are layered decoratively** . Make sure that the colours of the ingredients directly layered together should be different for a better visual effect. If you have large quantities of ingredients in one colour (e.g. flour) you can divide them up again and distribute them between the coloured layers of other ingredients. If there are small amounts of salt, soda or baking powder in your recipe, you can mix them with the flour.

Light and soft ingredients in the recipe, such as flour or cocoa powder, should be distributed **as much as possible** at the **bottom** during layering, while heavy **and hard ingredients** are more **suitable** for the upper **layers**. Each layer should be pressed down as well as possible (for example, using a latte macchiato spoon or the pestle of a mortar).

4. In between, the walls of the glasses should be wiped with a cloth again and again. Even if flour and cocoa powder are poured in with the help of a funnel, the remains of it will stick to the walls of the glasses and become unattractive in further layers.

Decorate

Now close the glass and decorate it. You can use the trend materials cork and **Kraft paper** as well as **decorative gift tags,** decorative ribbons **and stamps** .

5. With the help of a **motif puncher** you can **punch out decorative labels** from the cork blanks, which you can then decorate with matching stamps (e.g. Clear Stamp Set "Bon Appétit"). You can either stick the labels on the glasses or use a **Cotton cord** ..and attach it. You can achieve a special effect if you first apply a piece **Chalkboard fabric** on the bottle. Fring the edges of the board fabric - this will give you a **nice Black-white look**.

6. You can also **use** the cork labels as **tags** and attach them to Cotton cord . Then tie the Cotton cord around the glass or around the bottle neck. You can also **punch** the labels with **motif holes of** your choice in the shape of a circle or a heart and decorate them with decorative beads **and** buttons **or** other materials. You can give your baking mixes a **special charm** by **decorating** them additionally with miniature **kitchen utensils**.

7. The longish glasses can be covered from both sides lengthwise with the check or **crochet ribbon .** Fix the Ribbon

at the top of the cork closure with some glue and **stick** one of the **papier-mâché gift tags on it**. To additionally decorate the closure, you can cut a small circle out of the cork and stamp it with a stamp of your choice (e.g. "Made with love" or "For you").

Tip: Write the **recipe on a small label** and put it on the glass with a-Cord decoration. You can use larger gift tags for this or you can punch out or cut out labels yourself, e.g. from Kraft paper . You can also **stencil** the name of the recipe on **a piece of fabric or write** it on a larger piece of **Chalkboard fabric and** stick **it on the** glass

In the book **" Baking Mixturesin Glass"** you will **find** many great inspirations for sweet and savoury baking mixtures in a glass.

Must Have



VBS Glass bottles "Milk", set of 3

Fill volume: 350 ml
Content: 3 pieces
Diameter (outside): 6 cm
Height: 20 cm
Material: Glass

5,99 €

Item details

Quantity: - 1 + Add to cart



VBS Storage jars "Mini", 2 pieces

Fill volume: 250 ml
Content: 2 pieces
Diameter (outside): 6.5 cm
Height: 12 cm
Material: Clear glass

3,99 €

Item details

Quantity: 1

Add to cart

Article information:

Article number	Article name	Qty
686303	VBS Glass bottles "Milk", set of 3	1
686280	VBS Storage jars "Mini", 2 pieces	1
860123-01	Kraft paper-BlockDIN A4	1
418577-03	VBS Cotton cord, 100 mBrown/White	1
418447	VBS Crochet ribbon "Cream", 20 mm, 10 m	1
692083	Miniatures Kitchen utensils, 8 pcs.	1