

MIXING INSTRUCTIONS

TOM SAWYER GLUTEN FREE ALL PURPOSE COOKIE MIX

APPLE SPICE COOKIE

ADDED INGREDIENTS MUST BE GLUTEN FREE

Preheat oven to 375 degrees

One package of Tom Sawyer All Purpose
Cookie Mix 18.2 oz. (516 gram)

- ¼ Cup Vegetable shortening/butter
- ½ Cup Apple Sauce
- 1 Each Fresh large egg (well beaten)
- 1 tsp. Gluten Free Vanilla
- ¼ tsp Spice of choice:
 - Ginger
 - Nutmeg
 - Cloves
 - Cinnamon
- ½ Cup Small or chopped raisins

Place contents of package mix into mixing bowl. Add shortening/butter, apple sauce, and spices into mix. Blend until only very small lumps remain. Place raisins, eggs and vanilla into mixture and combine well. The dough will be stiff. Grease hands and form dough into 1 ½ inch balls. Place all the balls on greased baking sheet and press down slightly. Insert sheet into pre-heated oven for 10 to 12 minutes or until done. Recipe makes about 18 cookies.

Visit www.glutenfreeflour.com for
Information, baking tips, & recipes

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