

MIXING INSTRUCTIONS

TOM SAWYER GLUTEN FREE

ALL PURPOSE COOKIE MIX

CHOCOLATE CHIP

COOKIE RECIPE

READ ALL ADDED INGREDIENT LABELS TO INSURE

ITEMS ARE GLUTEN FREE

Preheat oven to 375 degrees

One package of Tom Sawyer GF Chocolate
Chip Cookie Mix 18.2 oz. (516 gram)

- 1/2 Cup Vegetable shortening or butter
- 2 Each Fresh large egg, well beaten
- 1 tsp. Gluten Free Vanilla
- 1/3 Cup Semi-sweet chocolate chips
- 1/3 Cup Chopped nuts (optional & choice)

Place contents of package mix into mixing bowl. Add shortening or butter into mix and blend until fine texture is achieved. Add the chips and nuts and combine well. Mix eggs, and vanilla in small bowl, add to mixing bowl and blend into a stiff dough. Grease hands and form dough into 1 ½ inch balls. Place the balls on greased baking sheet and press down slightly. Insert sheet into preheated oven for 10 to 12 minutes or until done. The recipe makes about 18 cookies.

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

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