

MIXING INSTRUCTIONS

TOM SAWYER GLUTEN FREE ALL PURPOSE COOKIE MIX

MOLASSES 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)

- 1/4 Cup Vegetable shortening/butter
- 1/3 Cup Molasses
- 1 Each Fresh large egg, well beaten
- 1 tsp. Gluten Free Vanilla
- 1/4 tsp. Each spice: Nutmeg
Cinnamon
- 1/2 Cup Small or chopped raisins

Place contents of package mix into mixing bowl. Add shortening/butter, molasses, and spices into mix and blend until only small lumps remain. Mix eggs and vanilla together in another bowl and add to mixing bowl and blend well. The dough will be stiff. Add the raisins and work into 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. Recipe makes about 18 cookies.

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

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