

# MIXING INSTRUCTIONS

## TOM SAWYER GLUTEN FREE ALL PURPOSE COOKIE MIX

\*\*\*\*\*

# OATMEAL COOKIE RECIPE

READ ALL ADDED INGREDIENT LABELS TO INSURE

ITEMS ARE GLUTEN FREE

Preheat oven to 375 degrees

One package of Tom Sawyer All Purpose  
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
- 1/2 Cup Rolled Oats
- 1/3 Cup Raisins
- 3 ½ Tbls. Milk

Place contents of package mix into mixing bowl. Add shortening/butter into mix and blend until only small lumps remain. Add the oats and raisins and combine. Mix eggs, milk, and vanilla together in another bowl and then add to mixing bowl and blend well. The dough will be stiff. Grease hands and form dough into 1 ½ inch balls. Place the balls on greased baking sheet and press down slightly. Insert sheet into pre-heated oven for 10 to 12 minutes or until done. The recipe makes about 18 cookies.

Visit [www.glutenfreeflour.com](http://www.glutenfreeflour.com) for  
Information, baking tips, & recipes

Distributed by: Sawyer & Associates, LLC,  
2155 W. State Route 89A, Suite#106,  
Sedona, Arizona, 86336