

# MIXING INSTRUCTIONS

## TOM SAWYER GLUTEN FREE

### ALL PURPOSE COOKIE MIX

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# SPICE 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/butter  
2 Each Fresh large egg, well beaten  
1 tsp. Gluten Free Vanilla  
1/4 tsp. Ginger, Cloves, and Nutmeg  
1/2 tsp Cinnamon

Place contents of package mix into a mixing bowl, add all or choice of spices and blend. Add shortening/butter into mix and blend until only small lumps remain. Mix eggs and vanilla together in another bowl and add to mixing bowl and blend into 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](http://www.glutenfreeflour.com) for Information, baking tips, & recipes

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2155 W. State Route 89A, Suite#106,  
Sedona, Arizona, 86336