

GLUTEN FREE

COOKIE MIX



EASY TO PREPARE

GLUTEN FREE

COOKIE MIX

**BAKES 24 COOKIES
STAYS FRESH LONGER**

THIS MIX IS:
**MADE WITH REAL BROWN SUGAR
NON-DAIRY***



NET WT 16 OZ (1 LB) 454g ©

Chocolate chips not included

OUR RECIPE FOR GLUTEN-FREE COOKIES

YOU'LL NEED

- 1 stick (8 tablespoons) butter, softened or 1/2 cup shortening*
- 1 large egg
- 2 tablespoons water
- 1-3 cups add-ins (optional)

**BAKES
24 COOKIES**

Bake classic brown sugar cookies at home, just the way you like them. Made of the best ingredients, our quick and easy mix is a perfect base for your favorite add-ins, like chocolate chips, dried cranberries, or nuts.

***TO MAKE NON-DAIRY: USE
VEGETABLE SHORTENING.**

- 1 • **PREHEAT** oven to 350°F.
- 2 • **PLACE** half the cookie mix in a bowl, and beat in butter. Add egg and water, and beat until fluffy.
- 3 • **BEAT** in remaining cookie mix, scraping bottom and sides of bowl. If desired, stir in up to 3 cups chocolate chips, nuts, or dried fruit.
- 4 • **DROP** by heaping tablespoons onto ungreased baking sheets, leaving 2" between cookies. Gently flatten cookies to 1/2" thick.
- 5 • **BAKE** until just browned, 10-12 minutes.
- 6 • **COOL** on pan for 5 minutes before transferring to rack to cool completely.

BAKERS TIP:

For white chocolate macadamia nut cookies: Add 1 cup white chocolate chips, 1 cup chopped macadamia nuts and 1 tablespoon orange zest. Bake 12-14 minutes.

COMPLIMENTS OF
The King Arthur Flour Kitchen

NO COMPROMISES:

Our mixes are carefully crafted in our test kitchen through meticulous taste-testing (it's a tough job, but we're up to the challenge!) and blending to replicate our favorite recipes. The result? Wholesome mixes that make the finest gluten-free baked goods around. Simple ingredients, reliable results, and deliciousness for everyone to enjoy!

**TRY ALL
KING ARTHUR FLOUR
GLUTEN-FREE
BAKING PRODUCTS.**

KingArthurFlour.com/glutenfree

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)

KingArthurFlour.com/contact

**100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.**



ALL INGREDIENTS IN THIS MIX ARE
NON-GMO FROM THE SOURCE.
Learn more at:
KingArthurFlour.com/non-gmo



We're committed to using the power of business as a force for social and environmental good.

Nutrition Facts

Serving Size 2 Tbsp. mix (19g)
Servings Per Container about 24

Amount Per Serving	Mix	Prepared
Calories	70	110
Calories from Fat	0	35
	% Daily Value**	
Total Fat 0g*	0%	6%
Saturated Fat 0g	0%	13%
Trans Fat 0g		
Cholesterol 0mg	0%	7%
Sodium 160mg	7%	7%
Total Carbohydrate 16g	5%	5%
Dietary Fiber 0g	0%	0%
Sugars 7g		
Protein 0g		
Vitamin A	0%	2%
Vitamin C	0%	0%
Calcium	0%	2%
Iron	2%	2%

*Amount in Mix. Prepared contributes an additional 40 Calories (35 Calories from Fat), 4 g Total Fat (2.5 g Saturated Fat), 20 mg Cholesterol, 1 g Protein.
**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: SPECIALTY FLOUR BLEND (TAPIOCA STARCH, RICE FLOUR), CANE SUGAR, BROWN SUGAR, WHOLE GRAIN BROWN RICE FLOUR, CORNSTARCH, MOLASSES (MOLASSES, MALTODEXTRIN), NATURAL VANILLA FLAVOR, SALT, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORNSTARCH, MONOCALCIUM PHOSPHATE), BAKING SODA.

DISTRIBUTED BY:
THE KING ARTHUR FLOUR COMPANY, INC.
Norwich, Vermont 05055
800.827.6836 | kingarthurfLOUR.com

Do not eat raw mix, dough, or batter.

Produced in a GFCO-certified gluten-free facility.

07504G201B_RH



BEST IF BAKED BY:



Printed on 100% recycled (35% post-consumer) content. Please recycle.