



Cookie Mix Packet

(1.3lbs, makes 60+ palm-sized cookies)

To the mix, simply add:

8 Tbs. butter or non-dairy alternative (e.g. Earth Balance Buttery Sticks®)

8 Tbs. shortening (e.g. Earth Balance Shortening Sticks®)

2 large eggs

additions of your choice (chocolate chips, M&M's, nuts, etc.)

Bring the butter and shortening to room temperature, then add 1/2 of the cookie mix into a large mixing bowl. Cream until light and fluffy. Add the eggs and beat until incorporated. Finally, add the remaining mix and beat until thoroughly mixed. Stir in any chips, nuts or other add-ins last. Because of variations between brands of shortening and butter/non-dairy substitutes, it may be necessary to add up to 2 teaspoons of water if the dough is too stiff after mixing.

Cover the dough tightly and refrigerate or freeze until cold, at least two hours. Preheat your oven to 350 F (static) or 325 F (convection) and prepare a cookie sheet by lining with parchment paper. Drop teaspoons of dough onto the prepared cookie sheets, leaving 1-2 inches between each cookie to allow for some spread. Bake for approximately 8-10 minutes, or to your liking (some like 'em chewy, some like 'em crunchy - you be the judge!). Allow to cool on a wire rack before removing to serve.

Visit www.JulesGlutenFree.com for ingredients, nutritional information, questions/feedback, or to order more mix. Enjoy!

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