

GLUTEN-FREE
COOKIE MIX

ADD YOUR PERSONAL TOUCH MAKES 24 COOKIES

Made of the best ingredients, our quick and easy mix is a perfect base for your favorite add-ins like chocolate chips, dried fruit, and nuts.

YOU'LL NEED

-  1/2 CUP (8 TABLESPOONS) BUTTER, SOFTENED OR SHORTENING*
-  1 LARGE EGG
-  2 TABLESPOONS WATER
-  1-3 CUPS ADD-INS (SEE BELOW), OPTIONAL

BAKER'S TIP:

For soft and chewy cookie bars, mix in additional 2 tablespoons butter, additional 2 tablespoons water, and 3 cups add-ins, along with the butter (melted), egg, water, and cookie mix. Press into greased 9" x 13" pan and bake for 20 to 25 minutes, or until top is lightly browned.

*TO MAKE NON-DAIRY, USE VEGETABLE SHORTENING, VEGAN BUTTERY STICKS, OR MARGARINE.

DIRECTIONS

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

For guidelines on baking at high altitude, visit: BakeWith.Us/Altitude

MIX IT UP WITH
CHEESECAKE COOKIE BARS

Get two decadent desserts in one by topping this buttery brown sugar cookie crust with a layer of creamy, lemony cheesecake filling.

GET THE RECIPE: BAKEWITH.US/MIXITUP



BAKING WITH JOY
SINCE 1790

Our gluten-free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients — the way we bake every day in our kitchens.

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GLUTEN-FREE
BAKING PRODUCTS



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GLUTEN-FREE
COOKIE MIX



PERFECT FOR
YOUR
FAVORITE
ADD-INS

MADE WITH
GLUTEN-FREE
OAT FLOUR

Add-ins not included
serving suggestion.



NET WT 16 OZ (1 LB) 454g



BEST IF BAKED BY:



GLUTEN-FREE
COOKIE MIX

Nutrition Facts

about 24 servings per container
Serving size 2 tbsp. mix (19g)

	Mix	Prepared
Calories	70	110
	% Daily Value*	% Daily Value*
Total Fat	0g 0%	4.5g 6%
Saturated Fat	0g 0%	2.5g 13%
Trans Fat	0g	0g
Cholesterol	0mg 0%	20mg 7%
Sodium	150mg 7%	150mg 7%
Total Carbohydrate	16g 6%	16g 6%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	8g	8g
Incl. Added Sugars	8g 16%	8g 16%
Protein	1g	1g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	10mg 0%	10mg 0%
Iron	0.4mg 2%	0.4mg 2%
Potassium	40mg 0%	40mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: GLUTEN-FREE WHOLE GRAIN OAT-FLOUR, RICE FLOUR, CANE SUGAR, BROWN SUGAR, MOLASSES (MOLASSES, MALTO-DEXTRIN), SALT, BAKING POWDER (BAKING SODA, SODIUM ACID PYROPHOSPHATE, CORN STARCH, MONOCALCIUM PHOSPHATE), NATURAL VANILLA FLAVOR, XANTHAN GUM.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

NON-DAIRY*

Certified Gluten-Free by GFCO | GFCO.org

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.