





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, chopped dried fruit, or nuts.

YOU'LL NEED

-  1/2 CUP (8 TABLESPOONS) SOFTENED BUTTER\* 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 melted butter, 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.

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. DROP** dough by heaping tablespoonfuls 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](http://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.

**RECIPE AT [BAKEWITH.US/MIXITUP](http://BAKEWITH.US/MIXITUP)**



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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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NEW  
LOOK!

GLUTEN FREE  
COOKIE MIX




GLUTEN FREE  
COOKIE MIX



PERFECT FOR  
YOUR  
FAVORITE  
ADD-INS

MADE WITH  
GLUTEN FREE  
OAT FLOUR

NET WT 16 OZ (1 LB) 454g 

Add-ins not included  
serving suggestion.



Nutrition Facts

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

Calories	Mix		Prepared	
	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, MALTODEXTRIN), 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](http://KingArthurBaking.com)

NON-DAIRY\*  
Certified Gluten Free by GFCO | [GFCO.org](http://GFCO.org)

For information on allergens and cross-contact prevention, visit:  
[KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

**DO NOT EAT RAW MIX,  
DOUGH, OR BATTER.**

BEST IF BAKED BY:



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