

RECIPE 1:

Gluten Free, Vegan Lemon Shortbread Cookie Mix - Instructions:

Yield: Per batch of 24 cookies use:

Ingredients:

12 oz. Mix

1/2 cup unsalted butter, melted (Measure after melting)*

*for VEGAN prep option replace butter with melted coconut oil
or vegetable shortening

3 TBSP water**

Directions:

1. Add melted butter (or vegan alternative) and water to Mix.

2. Stir until dough starts to form, then knead for at least 2 full minutes by hand until a uniform dough is achieved.

** If dough seems dry, add up to 1 extra TBSP of water.

3. Roll out dough onto parchment paper until it is 1/4" thick.

4. Cut out shapes and gently transfer to baking sheet lined with parchment paper.

5. Bake 8 minutes in pre-heated 350°F oven.

6. Cool completely before (optional) frosting, glazing, or decorating.



Please Scan QR code for more information.