Sugar Cookie Mix - Gluten Free, Vegan BAEY

Product Description

OliveNation Sugar Cookie Mix is made from a gluten free flour blend, processed in accordance with 21 CFR Part 117 subpart B and in compliance with state and federal requirements for food safety and quality.

Product Ingredients

Gluten Free Flour (Sweet White Rice Flour, Whole Grain Brown Rice Flour, Whole Grain Sweet White Sorghum Flour, Tapioca Flour, Xanthan Gum), Sugar, Baking Powder (Sodium Acid Pyrophosphate, Corn Starch, Sodium Mono Bicarbonate, Calcium Phosphate), Vanilla Bean, Salt

| Allergens | Shelf Life | Origin | Storage |
|------------------------------------|------------|---------------------|---|
| None | 12 Months | United States | Keep tightly sealed in a cool, dark place |
| | | | |
| Appearance | | Aroma | Flavor |
| Finely granulated cream baking mix | | Sweet vanilla aroma | Vanilla flavor |

| Nutrition Fa | acts |
|---|----------------|
| Serving size | 148 |
| Amount per serving | |
| Calories | 50 |
| | % Daily Value* |
| Total Fat Og | 0% |
| Saturated Fat Og | 0% |
| Trans Fat Og | |
| Cholesterol Omg | 0% |
| Sodium 30mg | 1% |
| Total Carbohydrate 12g | 4% |
| Dietary Fiber 0g | 0% |
| Total Sugars 4g | |
| Added Sugars 4g | 8% |
| Protein 1g | |
| | |
| Vitamin D Omcg | 0% |
| Calcium 20mg | 2% |
| Iron 0.1mg | 0% |
| Potassium 20mg | 0% |
| *The % Daily Value (DV) tells you how muc food contributes to a daily diet. 2000 calor | - |

nutrition advice.

| Sugar Cookie Recipe |
|---|
| You'll need: |
| 12oz Sugar Cookie Mix |
| 1/2 cup melted vegetable shortening |
| 3 Tbsp Water* *Add an extra tbsp if dough is dry |
| |
| <u>Directions:</u> |
| Preheat oven to 350°F |
| Line baking sheet with parchment paper |
| Melt vegetable oil and ensure you have 1/2 cup |
| Put 12oz Sugar Cookie Mix in a medium bowl |
| Add melted vegetable oil and water |
| Stir until dough starts to form; knead for at least 2 |
| minutes with hands until uniform dough is |
| achieved. Add extra tbsp water if dough is dry |
| Roll dough until 1/4" thick |
| Use cookie cutters or rim of glass to create your |
| shapes |
| Gather and reroll scraps & repeat |
| Transfer to a parchment lined baking sheet |
| Bake for 8 minutes |
| Completely cool before touching or decorating |