

Maple Shortbread Cookie Mix

BAGM

Product Description

OliveNation Maple Shortbread 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, Potato Starch, Whole Grain Sweet Sorghum Flour, Tapioca Flour, Xanthan Gum), Sugar, Baking Powder (Sodium Acid Pyrophosphate, Corn Starch, Sodium Bicarbonate, Monocalcium Phosphate), Natural Flavor, Vanilla Bean, Salt

Allergens

None

Shelf Life

12 Months

Origin

United States

Storage

Keep tightly sealed in a cool, dark place

Appearance

Finely granulated cream cookie mix

Aroma

Slight maple aroma

Flavor

Sweet flavor with hints of caramel & toffee

| Nutrition Facts | |
|---|----------------|
| Serving size | 14g |
| Amount per serving | |
| Calories | 50 |
| | % Daily Value* |
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 30mg | 1% |
| Total Carbohydrate 12g | 4% |
| Dietary Fiber 0g | 0% |
| Total Sugars 4g | |
| Added Sugars 4g | 8% |
| Protein 1g | |
| | |
| Vitamin D 0mcg | 0% |
| Calcium 20mg | 2% |
| Iron 0.1mg | 0% |
| Potassium 0mg | 0% |
| *The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 calories a day is used for general nutrition advice. | |

| Blondie Recipe |
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| <u>You'll need:</u> |
| 12 oz Maple Shortbread Cookie Mix |
| 1/2 cup vegetable shortening, melted |
| 3 Tbsp Water |
| <u>Directions:</u> |
| Preheat oven to 350oF |
| Line a baking sheet with parchment paper |
| Add melted vegetable shortening, water and Maple Shortbread Cookie Mix to bowl |
| Stir until dough forms, then knead for 2 full minutes |
| Add 1 Tbsp water if dough is dry |
| Roll out dough to 1/4" thickness |
| Cut out shapes with cookie cutters |
| Gather & re-roll scraps and repeat |
| Transfer shapes to baking sheet |
| Bake 8 minutes |
| Cool completely before frosting or decorating |