



### **SUGGESTIONS FOR BROWN SUGAR [1 LB.] COOKIE BASE**

1. BLONDE BROWNIES - Add one half cup of APPLESAUCE plus one additional EGG to mix along with ingredients from package directions. Mix per package instructions and add one half cup of WALNUTS or PECAN pieces. Spread batter in a greased 9 x 9 baking pan and bake at 375 degrees F for 20-25 minutes. Cut into 2 x 2 inch squares. You might like to frost these prior to cutting with a rich fudge icing.
2. M&M COOKIES – Mix cookies per package instructions and add one cup of M&M Candies. Form your cookies into desired size and bake.
3. COCOANUT/PINEAPPLE DELIGHTS – Add one half cup of shredded or flake COCOANUT and one quarter cup of drained CRUSHED PINEAPPLE to the contents of the bag of mix. Add the ingredients as per the package instructions and mix. Form your cookies into desired size and bake. When cool, dust with POWDERED SUGAR or frost with a rich Vanilla Icing.
4. PEANUT BUTTER COOKIES- Add one quarter cup of PEANUT BUTTER to the contents of the package. ***OMIT*** the melted BUTTER, since the PEANUT BUTTER will provide the needed fat. Form your cookies into desired size and bake.
5. CHOCOLATE CHUNK COOKIES – Break up your favorite CANDY BAR and add the pieces to the cookie dough. Form your cookies into desired size and bake.

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