

FOR MORE INFORMATION AND
ADDITIONAL RECIPES, OR TO PLACE AN
ORDER, CONTACT US AT;

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Manufactured by;

JW International Corp.

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INGREDIENTS :

Chocolate Chips, Brown Sugar, Rice Flour,
Vegetable Shortening [Soy Bean & Cotton Seed
Oil], Corn Starch, Tapioca Flour, Salt, Xanthan
Gum, Baking Soda.

NOTE: This **GLUTEN FREE CHOCOLATE CHIP
COOKIE MIX** is only a base to which you will add
additional liquid and solid ingredients.
Consequently the Nutritional Analysis will vary
based on the additional ingredients you chose to
incorporate.
We certify that these statements are true and
accurate to the best of our knowledge and ability.
Contains Soy products

**GLUTEN FREE
CHOCOLATE CHIP COOKIE
MIX**



**ENDLESS MOUNTAIN
MUFFIN MAN**

NET WEIGHT 1LB. [454 gr]

RITZY PECAN DELIGHTS

½ Cup Chopped Pecans
½ Cup White Chocolate Chips
¼ Teaspoon Rum Flavor
Gently fold the above into the **GLUTEN FREE
CHOCOLATE CHIP COOKIE** dough after it is
mixed. **REMEMBER! DO NOT OVERMIX!** The dough
should be slightly moist to the touch. Bake the
cookies per directions above. When cool, frost with
Chocolate Icing and sprinkle Chopped Nuts and
Shredded Coconut on the surface. Allow icing to
dry and hide these from the family!

PS: Rumor has it that this is the same cookie served
by a 5 Star hotel chain. But I won't tell if you make
them.

Directions for use: Yield About 12 Cookies
1 Pack **GLUTEN FREE CHOCOLATE CHIP COOKIE
MIX**

1 Whole Egg
2 Ounces Melted Butter or Vegetable Oil
1 Teaspoon Vanilla
Pre-heat oven to 375 Degrees F.
Grease or Paper Line Cookie Sheet.
Whisk Eggs, Vanilla, and Melted Butter in mixing
bowl. Stir in 1 Package [1 LB.]
GLUTEN FREE CHOCOLATE CHIP COOKIE MIX. Mix
to incorporate ingredients. Divide dough
into 12 equal pieces. Place on cookie
sheet and flatten each piece slightly.
Bake, 12- 14 Minutes. Cool and enjoy!

MINT CHOCOLATE CHIP

1 Cup Miniature Peppermint Patties
1 Teaspoon Crème d'Minthe

Add these ingredients to the **CHOCOLATE CHIP
COOKIE MIX** before mixing cookie dough. Handle
finished dough as described above.

After baking and when cool, frost with the
following mixture.

2 ounces Melted Butter
1 Cup 6X Confectionary Sugar
1 Teaspoon Peppermint Flavor
1 Drop Green Food Color.

WOW!