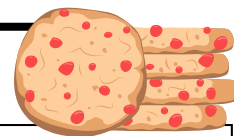


# Gluten-Free White Chocolate Cranberry Cookies



## INGREDIENTS:



- 1 jar of dry cranberry and white chocolate gluten-free cookie mix
- 1/2 cup butter, softened
- 2 eggs, at room temperature
- 1 teaspoon vanilla

## DIRECTIONS:



1. Preheat oven to 350°F.
2. Beat butter and eggs in a large mixing bowl.
3. Add vanilla to butter and egg mixture, stir until thoroughly combined.
4. Add the dry ingredients from the jar to the butter and egg mixture and stir until thoroughly combined.
5. Drop rounded tablespoons of cookie dough on ungreased baking sheet.
6. Bake 8 to 10 minutes, or until slightly browned.

# Gluten-Free White Chocolate Cranberry Cookie Jar Mix

## JAR INGREDIENTS:



- 1 3/4 cups gluten-free all-purpose flour blend
- 1 1/2 teaspoons salt
- 1 teaspoon baking powder
- 3/4 cup white sugar
- 1/2 cup brown sugar
- 1 cup dried cranberries
- 1/2 cup gluten-free white chocolate chips

## DIRECTIONS:

1. Combine flour, salt, baking powder, white sugar, and pour half of the mixture into the bottom of a quart-sized canning jar.
2. Add brown sugar to canning jar, and pack firmly.
3. Pour remaining flour mixture into canning jar.
4. Add cranberries to canning jar.
5. Add white chocolate chips to canning jar.
6. Close jar lid tightly, decorate as desired, and attach a label with instructions for use.