



Pamela's Cookie Mix

Wheat-Free, Gluten-Free, Non-Dairy



INGREDIENTS: Organic Evaporated Cane Sugar; Brown Rice Flour; Brown Sugar; White Rice Flour; Tapioca Starch; Sweet Rice Flour; Grainless and Aluminum-Free Baking Powder (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Potato Starch); Sea Salt; Organic Cocoa Powder (processed with alkali); Gluten-free Natural Flavor (contains corn derivative); Xanthan Gum; Baking Soda. Chocolate Chunks NOT included.

NUTRITION FACTS: Serving Size BULK (100g), Servings Per Container varies: Calories 380, Calories from Fat 80, Total Fat 8.9g (14% DV), Saturated Fat 1.4g (8% DV), Trans Fat 0g, Cholesterol 10.2mg (3% DV), Sodium 970mg (40% DV), Total Carbohydrate 67.5g (23% DV), Dietary Fiber 3.7g (16% DV), Sugars 8.7g, Protein 10.2g, Vitamin A (0% DV), Vitamin C (0% DV), Calcium (20% DV), Iron (4% DV), Percent Daily Values (DV) are based on a 2,000 calorie diet.

CHOCOLATE CHUNK COOKIES

Recipe for 30 Extra Large (1.5oz or 3-inch) Cookies

	GRAMS/ML	OZ/LIQ OZ	CUPS
Cookie Mix	600	21	3
Butter or Shortening	210	7.5	15 tbs (1 cup less 1 TBS)
Eggs	165 ml	5.6	3 eggs
Chocolate Chips	250	9	1½
Vanilla	5 m	.17	1 tsp
Optional Water if needed to gather crumbly dough	15-30 ml	.5-1	1-2 tbs

GINGER CRISP COOKIES

Recipe for 48 Small (.5oz or 2-inch) Cookies

	GRAMS/ML	OZ/LIQ OZ	CUPS
Cookie Mix	400	14	2
Salt	1.2	.04	¼ tsp
Ginger	6	.25	2 tsp
Optional Coriander	1.5	.0625	½ tsp
Shortening	113	4	½
Sugar	204	7.25	1
Eggs	55 ml	1.85	1 egg
Dark Molasses	84	2	¼

PEANUT BUTTER COOKIES

Recipe for 30 Extra Large (1.5oz or 3.5-inch) Cookies

	GRAMS/ML	OZ/LIQ OZ	CUPS
Cookie Mix	670	22	3¼
Salt	2.4	.08	½ tsp
Butter or Shortening	226	8	1
Brown Sugar	300	10.3	1½
White Sugar	100	3.5	½
Peanut Butter	280	8	1
Eggs	110 ml	3.7	2 eggs
Vanilla	5 m	.17	1 tsp

SUGAR COOKIES

Recipe for 36 4" Cut-Out Cookies

	GRAMS/ML	OZ/LIQ OZ	CUPS
Cookie Mix	800	28	4
Salt	2.4	.08	½ tsp
Butter or Shortening	226	8	1
Powdered Sugar	58	2	½
White Sugar	125	4.375	½ cup + 2 TBS
Eggs	110 ml	3.7	2 eggs
Vanilla	10 ml	.34	2 tsp
Lemon Zest	5	.17	1 tsp

OATMEAL COOKIES

Recipe for 30 Extra Large (1.5oz or 3.5-inch) Cookies

	GRAMS/ML	OZ/LIQ OZ	CUPS
Cookie Mix	480	16.8	2¾
Salt	2.4	.08	½ tsp
Nutmeg	1.5	.0625	½ tsp
Cinnamon	8	.25	1 TBS
Rolled Oats	360	12.75	3.5
Raisins	230	8.25	1.5
Shortening	226	8	1
Brown Sugar	200	6.9	1
White Sugar	100	3.5	½
Eggs	165 ml	5.6	3 eggs
Vanilla	10 ml	.33	2 tsp

Directions: USE HEAVY DUTY STAND MIXER. Preheat oven to 350°. In mixing bowl, soften butter, shortening or margarine. Add sugars, mix well, then add eggs and other liquids. Mix well. Combine Pamela's Cookie Mix with other dry ingredients, before adding to creamed mixture. Mix together until dough is fully incorporated. Add 1 tablespoon water if dough appears too dry or crumbly.

For Sugar Cookies: Mix and chill dough, wrapped in plastic, for about an hour. Divide dough and roll out between two pieces of plastic wrap or parchment paper to about 1/8-inch thick. Cut with cookie cutters and bake on parchment lined baking sheet at 350° for 9-12 minutes.

For Ginger Cookies: Place small teaspoon sized (.5oz) scoops of dough on greased cookie sheet. DO NOT flatten. Cookies will spread when baking. *Optional:* Roll dough balls in mixture of sugar and orange zest before baking. Bake at 365° for 9-12 minutes.

For Chocolate Chunk, Oatmeal, and Peanut Butter Cookies: Place heaping tablespoon (1.5 oz) scoops of dough on greased cookie sheet or parchment paper, and lightly flatten. Bake for 12-15 minutes. For crispier cookies, increase bake time. Remove cookies with spatula from baking sheet while still warm. Cookies will have a darker color due to cocoa powder in the mix.

Manufactured for: Pamela's Products, Inc.
Net Wt. 25 lbs.

