

## ***Gluten-Free Cookies-In-A-Jar Baking Instructions***

- 1: Pre-heat oven to 350 degrees Fahrenheit.
- 2: In a large mixing bowl add the following ingredients:
  - 1 stick of soft butter**
  - 1 large egg**
  - 2 tablespoons of milk**
  - 1 teaspoon of vanilla**
- 3: Mix or beat with electric mixer until completely combined.
- 4: Add in the contents of the jar and mix by hand until combined.
- 5: Drop tablespoon sized rounds of dough onto greased cookie sheet, slightly smoosh.
- 6: Bake for approximately 10-12 minutes until golden brown.
- 7: Transfer to cooling rack. Enjoy.

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