



# Basic Grain-Free Cookies

Enjoy delicious cookies without any grains at all. Add chocolate chips or dried fruit.

## Ingredients

- 4 tablespoons ( $\frac{1}{2}$  stick) butter, room temperature
- $\frac{2}{3}$  cup brown sugar
- 1 egg, large
- 1 cup Pamela's Nut Flour Blend
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  cup chocolate chips or dried fruit (optional)

## Directions

Preheat oven to 350°. Grease a baking sheet or line it with parchment paper.

In a large bowl, mix together butter and sugar until creamy. Beat in the egg. Add Nut Flour Blend, salt, baking soda, and chocolate chips or dried fruit, if using. Mix all ingredients together completely.

Spoon about 2 tablespoons of dough per cookie in rounded scoops onto baking sheet. Bake for 12 minutes. When cool enough, transfer to wire rack to finish cooling.

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