

How to Make the Mix

- 1 cup Gluten Free flour
- 1/4 tsp. Xanthan Gum
- 1/4 tsp. salt
- 1/2 cup brown sugar
- 1/3 cup granulated sugar
- 1/2 cup mini chocolate chips

Directions:

Fill a wide mouthed 1 Pint jar with the ingredients in the order given. Top with a lid and vacuum seal or top with a jar. Add a label giving instructions.



Gluten-Free Cookie Dough Balls



How to Use the Mix:

- Pour the jar ingredients into a mixing bowl.
- Blend in 1/2 cup soft butter and 1 tsp vanilla until a dough forms.
- Form the dough into balls, about the size of walnuts.
- You can dip them in chocolate or eat them as they are!

