

# GF COOKIE MIX (Well & Good)

500g Cookie Mix  
150g Butter slightly softened  
100g Golden syrup  
50g Water

Place all ingredients into mixing bowl. Blend on medium speed for 40 seconds to combine. Add any additional ingredients if desired.

Roll out to about 5mm thick and cut into shapes.

Bake until golden at 160C for 22-25mins, this will vary according to your oven and shape of cookie and additives used. Let sit on baking tray for a few minutes before transferring to a cooling rack.



Ideas for additives include: Choc chips, coconut, spices, grated orange or lemon peel, sultanas, currants, nuts, etc. Search our website for the Anzac Biscuit Recipe!

Ingredients: Potato starch, Rice flour, Tapioca starch, vegetable gum (415), sugar, inulin, raising agents (450, 500), thickener (466), emulsifier (471), nature identical flavour.