

<p>GLUTEN-FREE CHOCOLATE CHIP OATMEAL COOKIES</p>	<p>In a bowl combine 1 egg, 1/2 cup softened butter, 1 teaspoon vanilla and jar contents. Mix well. The batter will be thick. Use a cookie scoop to drop 2 inches apart onto a cookie sheet lined with parchment. Bake at 375°F for about 10 minutes or until edges are light golden brown. Makes about 22 cookies.</p>
<p>GLUTEN-FREE DAIRY-FREE CHOCOLATE CHIP OATMEAL COOKIES</p>	<p>In a bowl combine 1 egg, 1/2 cup softened dairy-free butter, 1 teaspoon vanilla and jar contents. Mix well. The batter will be thick. Use a cookie scoop to drop 2 inches apart onto a cookie sheet lined with parchment. Bake at 375°F for about 10 minutes or until edges are light golden brown. Makes about 22 cookies.</p>