

Crunchy Brown Sugar Clove Cookies

Yield: 36 bite size cookies

Ingredients:

- 1 Cup (144g) Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 3 Tbsp (42g) Oil/Butter
- 3 Tbsp (45g) Water
- 1/4 Cup (50g) Light Brown Sugar
- 1 Tbsp (12.5g) Sugar or Light Brown Sugar
- 1/2 Tbsp (6g) Vanilla Extract
- 2 Tsp (10g) GF White Vinegar
- 1/4 Tsp Ground Clove
- 1/4 Tsp Ground Cinnamon
- 1/8 Tsp Ground Nutmeg
- 1/8 Tsp Ground Mace

Directions: (Images below)

Add the Lost Creek Pancake & Waffle Mix to a large mixing bowl

Add the spices, mix.

Add the oil, water, sugars, vanilla, and vinegar to the bowl.

Using a wooden spoon or spatula, stir to combine.

Stir ingredients slowly until a loose and sticky dough forms.

Scrape down the bowl and allow the dough to rest for an hour.

Pre-heat oven to 325°F

Prepare the baking sheet. Parchment paper is recommended.

Cut parchment paper to cover your cookie sheet.

Stir the dough and “knock the rise” out of the mixture.

Drop the cookie dough onto the prepared pan.

I use a scale; an 8g per cookie target typically yields 36 cookies.

Place the pan in the oven.

Turn the oven off, then restart the oven at 315°F

Bake for 18 - 22 minutes or until the edges begin to brown

Allow cookies to rest in the baking pan for at least five minutes before removing

The flour continues to hydrate and bind during the initial cooling process

Best the next day, and even better after.