

# Vanilla Crunch Cookies

Yield: 36 bite size cookies

## Ingredients:

- 1 Cup (144g) Cucina Pantry Staples Lost Creek Pancake & Waffle Mix
- 3 Tbsp (42g) Oil/Butter
- 2 Tbsp (30g) Water
- ½ Cup (100g) Sugar
- 2 Tbsp (36g) Vanilla Extract
  - Hint: Substitute half to all vanilla in powdered form.
- 2 Tsp (10g) GF White Vinegar

Add the oil, water, sugar, vanilla, vinegar to a mixing bowl.

Using a wooden spoon or spatula, stir to combine.

Add the **Lost Creek Pancake & Waffle Mix**

Stir ingredients slowly until a loose and sticky dough forms.

Scrape down the bowl and allow the dough to rest for ten minutes.

## **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.