

Cookies in a Jar Recipe

A GARLIC HEAD DESSERT

ingredients

- 1 flax egg (1 TBS ground flaxseed + 3 TBS water), or one regular egg
- 3/4 cup room-temperature butter (1 1/2 sticks), like Miyokos
- 1 tsp vanilla extract



directions

- 1) Preheat the oven to 375 degrees F and line two baking sheets. Blend 1 flax egg with 3/4 cup butter and 1 tsp vanilla extract in a mixer. Pour in jar of cookie mix and beat to combine.
- 2) Scoop out 1 TBS-sized cookies and space them evenly across the baking sheets, around 25 in total.
- 3) Bake cookies for 10-12 minutes. Let cool on the baking sheets. Store cookies in a sealed container at room temperature for 5-7 days.

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