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Recipe: *Cider Shortbread Cookies*

- 1 cup melted butter
- 1 cup blue agave syrup (or honey)
- 2 eggs
- 1 teaspoon Simply Organic® vanilla extract
- 2 tablespoons Simply Organic® Mulling Spice
- 4 cups all-purpose flour
- 2 tablespoons baking powder
- Plastic wrap

Directions: In a large mixing bowl, cream butter, agave, eggs and vanilla together. In a spice or coffee grinder, grind Mulling Spice to a coarse powder. Sift out any larger pieces and then whisk powder into cream mixture. Slowly add flour and baking powder, stirring constantly until completely blended. Divide dough into 4 equal parts. Roll each section into a cylinder approximately 10 inches in length by 1½ inches in diameter. Wrap in plastic and refrigerate a minimum of 1 hour. When ready, preheat oven to 350°F, slice dough into ¼ inch rounds, place on cookie sheet and bake 8 to 10 minutes or until light golden on top.

Makes 24 servings. (2 cookies)

Nutrition Facts: As prepared, each serving contains 190 calories, 8 g of fat, 40 mg of cholesterol, 115 mg of sodium, 27 g of carbohydrates and 3 g of protein.