

MASON JAR LACTATION COOKIE KIT

Lactation
Cookie Kit

Add
1 stick (1/2 cup)
softened butter, 1 egg,
and 1 tsp vanilla in a large
bowl and mix until combined.
Empty jar contents into the
mixture and stir. Scoop a heaping
tablespoon of dough onto the
cookie sheet. Preheat oven to
350°F and bake for 10-12
minutes until slightly
golden on top.

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Cookie Kit

INGREDIENTS:
1/4 C brown sugar
1/4 C granulated sugar
3/4 C flour
1/4 tsp salt
1/4 tsp baking powder
1 TBS ground flaxseed
2TBS brewers yeast
1/2 C one-minute oats
1/2 C chocolate chips

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