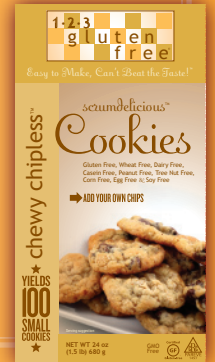


# butterscotch PECAN cookies



1 package 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix  
2 sticks unsalted butter, softened, but not room temperature  
2 large eggs, room temperature  
½ tsp. water  
1½ cup semi-sweet chocolate chips  
½ cup gluten free butterscotch chips  
½ cup shredded coconut  
¾ cup chopped pecans

- ① Using a mixer, cream butter in mixer for 3 minutes. Add in ½ cup of Mix. Blend. Add eggs. Beat until well incorporated. Add remainder of mix and ½ tsp. of water. Beat until well incorporated and dough forms. Add both kinds of chips, coconut, and pecans and blend in by hand.
- ② Divide dough in half and wrap in plastic wrap. Refrigerate until firm, at least one hour, or up to 2 days (or double-wrap, and put into freezer bag and freeze up to one month).
- ③ Preheat oven to 375° F. Place scoops of dough onto Silpat® or parchment-lined cookie sheet. Bake 6-8 minutes (or up to 11 minutes for large cookies), until edges are golden brown and cookies are very lightly evenly golden brown. Baking times may vary with different appliances.
- ④ Let cookies rest on baking sheet for 1 minute. Using thin-bladed spatula, transfer the cookies to a cooling rack.

*Thank you to Betsy L. from Atlanta, GA for this suggestion.*

