



# Easter Cookie Mix Tags

Cut out along card edge. With a hole punch, make a hole in the top. Attach to jar with a ribbon.



## EASTER COOKIE MIX

### Directions for Baking Cookies

In a large mixing bowl, cream together 2/3 cup softened butter or margarine, 1 egg, 1 teaspoon water and 1/2 teaspoon vanilla until light and fluffy.

Remove chocolate eggs from jar, set aside. Add remaining contents to wet ingredients, mix well. Drop cookie dough by rounded tablespoonfuls onto ungreased cookie sheet. Top each cookie with 2 to 3 mini chocolate eggs.

Bake at 375°F for 8 to 10 minutes or until lightly browned.

Makes about 3 dozen cookies.

Mix contains: all-purpose flour; baking soda, salt, Domino® Light Brown and Granulated Sugars, and chocolate candy-coated mini eggs.



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