

**RED
VELVET
COOKIES**
○○○ *in a jar* ○○○

DIRECTIONS:

Beat together 1/2 cup Melted Butter, and 1 Egg in a bowl. Mix in entire contents of jar, stirring well. Form dough into 1 large ball, then cover top of dough ball with saran wrap. Refrigerate 1 hour. After chilled, form into balls. Dough may be crumbly, just use the heat from your hand when forming the balls. Preheat oven to 350° F (177° C) degrees. Bake for 8–9 minutes, or until done. Transfer to wire racks to cool. Makes 2 dozen.

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