

## BAKING TIPS

When preheating the oven, always wait for ten minutes after the light indicates it is ready, to ensure even heat before baking. When the light indicates the oven is ready, it is only actually hot enough at the site of the thermostat, the back bottom of the oven. Baking too soon will result in cookies that are too dark or burnt on the base before they are cooked through.

Use parchment paper to bake; this eliminates the need for greasing the pans, always results in more even cooking than baking sheets alone and cleanup is a snap!

Ensure baking pans are not too dark; when a pan has been used over a number of years and its surface has become dark, it will cause cookies to burn on the bottom.

If using a convection oven, reduce temperature by 25 degrees F.

For the holidays, why not add a personal touch to your shortbread cookies? Roll out dough to 1 cm. thickness and cut into seasonal shapes Before baking, top with candied cherries, ginger, raisins or any dried berry.  
OR After baking(when still warm), chop up & melt your favourite chocolate bar right on top  
OR Cool, then ice with frosting or melted chocolate and “glue” candy decorations onto them.

All-Butter, Nut-Free, Top-Quality Cookie Dough  
Nutfree Gourmet, Inc., Apsley, Ontario, Canada Tel: 1-800-806-8966