

merry  
Christmas



from:



White Chocolate Craisin Cookies

*(Makes about 1 dozen)*

- 1/3 c. butter, softened
- 2 T. water
- 1 jar White Chocolate Craisin Cookie Mix

Preheat oven to 375°F. Using an electric mixer, beat butter until smooth. Add water. Stir contents of jar together and stir into butter. in several additions.. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

[www.everydayfoodstorage.NET](http://www.everydayfoodstorage.NET)

merry  
Christmas



from:



White Chocolate Craisin Cookies

*(Makes about 1 dozen)*

- 1/3 c. butter, softened
- 2 T. water
- 1 jar White Chocolate Craisin Cookie Mix

Preheat oven to 375°F. Using an electric mixer, beat butter until smooth. Add water. Stir contents of jar together and stir into butter. in several additions.. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

[www.everydayfoodstorage.NET](http://www.everydayfoodstorage.NET)

merry  
Christmas



from:



White Chocolate Craisin Cookies

*(Makes about 1 dozen)*

- 1/3 c. butter, softened
- 2 T. water
- 1 jar White Chocolate Craisin Cookie Mix

Preheat oven to 375°F. Using an electric mixer, beat butter until smooth. Add water. Stir contents of jar together and stir into butter. in several additions.. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

[www.everydayfoodstorage.NET](http://www.everydayfoodstorage.NET)

merry  
Christmas



from:



White Chocolate Craisin Cookies

*(Makes about 1 dozen)*

- 1/3 c. butter, softened
- 2 T. water
- 1 jar White Chocolate Craisin Cookie Mix

Preheat oven to 375°F. Using an electric mixer, beat butter until smooth. Add water. Stir contents of jar together and stir into butter. in several additions.. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until golden brown. Cool on wire rack.

[www.everydayfoodstorage.NET](http://www.everydayfoodstorage.NET)

Print on cardstock and cut along dotted lines for a gift tag/recipe card!