

Gluten Free Swiss Treats



Dry Ingredients:

- 1 Package New Hat Baking Chocolate Chip Cookie Mix
- $\frac{1}{3}$ Cup Finely Chopped Walnuts or Pecans
- $\frac{1}{3}$ Cup Finely Chopped Coconut Flakes
- $\frac{1}{3}$ Cup Drained and Finely chopped Homemade Maraschino or Tart Cherries (if frozen, thaw and pat dry before adding to mix)
- $\frac{1}{4}$ Cup Mini Chocolate Chips (Optional- if you desire more)

Wet Ingredients (At Room Temperature):

- 2 Teaspoons Vanilla Extract
- 6 Tablespoons Unsalted Butter
- 1 Large Egg

Directions:

- 👉 Prepare New Hat Chocolate Chip Cookie Mix according to the directions provided for you in your cookie mix package and chill the dough at least 4 hours, or overnight in the refrigerator.
- 👉 When ready to bake off Swiss Treats, grease an 8" x 11 $\frac{1}{2}$ " x 2" baking dish and preheat your oven to 375°F.
- 👉 Add the Nuts, Coconut, Cherries, and additional Chocolate Chips (if using). Mix in the cherries last to keep the cherries from bleeding and changing the color of your dough.
- 👉 Scoop dough into prepared baking dish. Press down and evenly distribute dough with buttered hands. Smooth out cracks in dough.
- 👉 Bake for 20-25 minutes, or until a toothpick inserted into the center comes out clean. (Hint-hint, avoid poking a cherry).
- 👉 Allow Swiss Treats to cool on wire rack completely before cutting into squares.

Note: This recipe has been in our family for 4 Generations, going on 5. This is how we remember our Grandma Coyle- 'Gluten-Free Style'. When we want to remember our Grandma Rosepink we make her rendition of 'Sugar Cookies' - Gluten-Free Style' by using our New Hat All-Purpose Blend.