

Take your recipe from good to great with

EINKORN FLOUR

TRY ADDING THE GOODNESS OF EINKORN TO YOUR FAVORITE RECIPES

When you're whipping up that special recipe for the people you love, reach for Einkorn Flour to add extra nutrition to your sweet treats. When compared to highly modified modern wheat, Einkorn Flour's natural unhybridized genetics make it more compatible with the human body and easier to digest.

Never used Einkorn Flour? Try this simple recipe from the Einkorn Flour Cookbook that will have everyone coming back for more!

CREATIVE CUT-OUT COOKIES

INGREDIENTS

- 1 cup butter, softened
- 1½ cups organic evaporated cane juice crystals
- 3 eggs
- 1–3 drops Orange Vitality™, Lime Vitality, Grapefruit Vitality or other Vitality Dietary Essential Oil.
- 3 cups sifted Einkorn Flour
- 3 teaspoons baking powder
- 1 tablespoon milk of your choice
- 2 teaspoons vanilla extract

DIRECTIONS

- 1- Cream the butter and cane juice crystals together until light and fluffy. Blend in eggs and essential oil (if using) and beat well. Sift together the Einkorn Flour and baking powder; add to the creamed mixture. Add the milk and vanilla; mix well.
- 2- Cover and chill for 1–2 hours.
- 3- Grease baking sheet and preheat oven to 400° Fahrenheit.
- 4- Roll dough to ¼ inch thick and cut with cookie cutters dipped in flour. Place on a greased baking sheet and bake in preheated oven for 6–8 minutes.
- 5- Enjoy!



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