

Nancy's Nifty Nook

BRADFORD'S ORIGINAL BULK FOOD & HEALTH SUPPLEMENT STORE



Nancy's Nifty Nook presents.....

ALZHEIMER'S SOCIETY FUNDRAISER

PLEASE JOIN US
Tues. Sept. 12th – Sat. 16th
11 a.m.-3 p.m.

We will be serving

COFFEE & COOKIES IN A CAFÉ SETTING

**BRING A MUG & A FRIEND
 & LEAVE A SMALL DONATION**

- Receipts issued for over \$20.00.

Also there will be a draw for one of
 Ingrid Schienke's paintings of the

Auld Kirk

- Proceeds from the draw will go to our
 fundraiser as well

Draw to take place on Sat. Sept. 30th

**Meet & Greet with PC candidate
 Caroline Mulroney for Coffee and Cookies on
 Friday, September 15 from 11am - 3pm**

NO FLOUR PEANUT BUTTER COOKIES:

Mix together:

- 1 egg
- 1 tsp. baking soda
- ¾ cup white sugar
- 1 cup Peanut Butter



Drop onto parchment paper-lined cookie sheet. Pat down with a fork dipped in cold water. Bake at 350F for 10-15 minutes. Cool and store in airtight container and enjoy. If you wish, put a pecan half on top of each cookie before baking.

CHOCOLATE CHUNK SHORTBREAD

Cream together until very light:

- 2 cups butter
- 1 cup fruit sugar

In a separate bowl, stir together:

- 3 cups all purpose flour
- ½ cup Rice flour

Beat into butter and sugar mixture. Stir in 1 cup semi-sweet chocolate chunks

1 cup toasted pecan pieces Mound cookies on parchment paper. Bake at 350 degrees F. for 15-20 min. or until lightly brown. Cool on wire rack and lightly dust with Icing Sugar. For Gluten Free Cookies, substitute all purpose flour with the G/F Multi Blend Flour Mix and 1/2 cup sweet rice flour for the ½ cup Rice Flour