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gluten-free, light & delicious



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By Alaina Ho & Megan Rolerkite

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gift packs for every bud

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18 TEA BAGE





HE SWEETEST GIFT

lates, cookies and treats—oh my!

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SURPRISES

Dream.

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Natural Clover Ho,

STICKS • HET WT 3 OZ (85g)

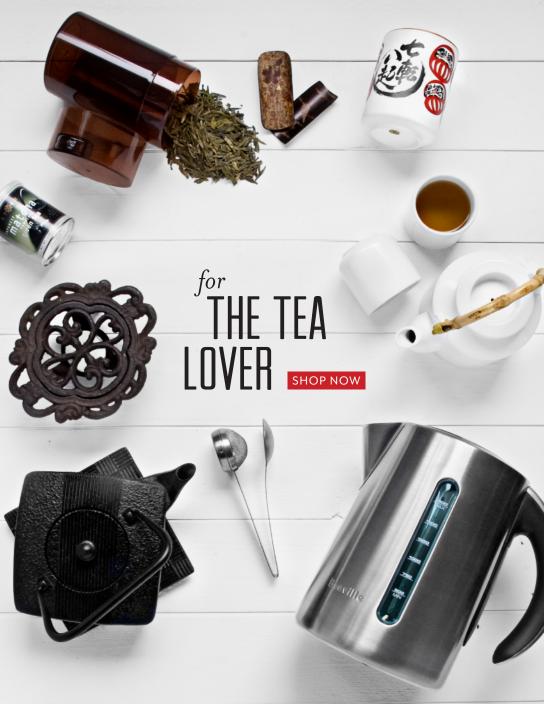
that pack a big punch

HOP NOW

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WINTER WARMTH







GIFT A CUP OF GOOD CHEER

a unique style for everyone

SHOP NOW





CHEWY CHOCOLATE PEPPERMINT TEA COOKIES

1 tbsp

1/8 cup

milk

Andes[™] peppermint

crunch baking chips

Gluten-free, light & delicious!

1½ cuppowdered sugar½ cupcocoa powder½ tspbaking powder2egg whites

1/8 tsp salt

Start by preheating the oven to 350°F. Line your baking sheet with either parchment paper or foil. Spray the foil with a light coat of oil.

In a large mixing bowl, stir together the powdered sugar, salt, cocoa powder and baking powder. Combine the egg whites and milk in a small bowl, then add to the dry ingredients and mix.

Drop scoops of batter onto your baking sheet. Sprinkle the peppermint chips over the cookies.

Bake for 15 minutes (adjust for less time for smaller cookies). Take the cookies out of the oven and set on a baking rack. Once cool, enjoy with a hot cup of tea.











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