

**GLUTEN FREE-LICIOUS™
COLLECTION**

BY
PENN STREET BAKERY

Recipe for

**Oatmeal Raisin Tarlets with
Gluten Free-Licious™
Oatmeal Raisin Cookie Dough**

Ingredients:

- Your choice of fresh fruits
- Gluten Free-Licious Oatmeal Raisin Cookie Dough
- Your Choice of Frosting or cream (for filling)

Directions:

1. Using a lightly greased Cupcake/Muffin tin place Oatmeal Raisin Cookie dough to about the 1/3 of the way full in each cupcake hole.
2. After each one is full place your thumbs in the center of each tin and spread the dough into little mini pie shells.
3. Bake for 5 to 8 mins at 375 degrees
4. Take out of oven and let rest for a few mins. You will notice that the oatmeal dough has spread some.
5. After letting the cupcake tin cool down a bit redo step 2 (be careful the dough could be very hot).
6. After reshaping leave the cupcake tin to set for 30 mins.
7. Fill with your favorite frosting and add on your favorite fruits.
8. Enjoy



Gluten Free-Licious™ Products used in this recipe:

Gluten Free Oatmeal Raisin Cookie Dough

Available to order here:

<http://www.pennstreetbakery.com/glutenfree>

Or Call 1-800-842-2537