

# Cookies baked with *bean flour*. *Nutritionist* and taste bud *approved*.



I'm convinced they are just about the *healthiest* and *BEST tasting* cookie you'll ever have.

**nu-train**

Heather Bauer RD CDN  
nu-train

Every now and then a guy's *gotta have* a cookie and these are some of the tastiest.

**TONY HORTON**

Tony Horton  
P90X Creator

No need to feel guilty about these indulgences from Glow Gluten Free – they're actually *good for you*. Made with an ingenious combo of garbanzo and fava bean flour, each generously-sized cookie sports an *impressive 2 grams of fiber* and only 9 grams of sugar.

**Cooking Light**

Karen Ansel MS RD CDN  
Cooking Light

Garbanzo and fava bean flour. While I know this information might deter many of you for me this *sealed the deal*. My new-found treat was made from legumes, and it *tasted fantastic*.

**FOODTRAINERS**

Lauren Slayton MS RD  
Foodtrainers

Food Find! Here's a fun *"treat"* to know about... Glow Gluten Free cookies. *Amazing* crunch, texture, and flavor. Snickerdoodle was the *top choice* in the Bauer house!

**JOYBAUER**

Joy Bauer MS RD CDN  
The Today Show

I had *finally found* a gluten free cookie that I would eat *even if I didn't have to* AND which offered a list of ingredients I could feel good about. The very first ingredient in Glow cookies is garbanzo and fava bean flour, a *nutrient rich flour* instead of the starchy, empty-calorie flours that dominate gluten-free products.

**The Gluten Free RD**



Rachel Begun MS RD  
The Gluten Free RD

Ready. Set. **glow** GLUTEN FREE [glowglutenfree.com](http://glowglutenfree.com)