

glow™

GLUTEN FREE



Brace yourself for
gluten free delicious . . .

Ready. Set. glow™
GLUTEN FREE

Our story...

"I couldn't tell these yummy gluten free cookies were baked with garbanzo bean flour!"
– Everyday with Rachael Ray Magazine

"Hard to tell these tasty cookies don't contain wheat flour or dairy products."
– New York Magazine

New York, October 2010 - When Jill Brack and her daughter Stella were diagnosed with celiac disease she went to work in the kitchen and began experimenting baking gluten free. After a year reworking family recipes she cooked up a secret formula that replaced traditional wheat flour with a garbanzo bean flour blend. She started giving her cookies to friends and family and the responses were unanimous -- these crave-worthy cookies were getting glowing reviews! People started asking for more -- even those who weren't restricted to a gluten free diet.



*Jill Brack, Glow Gluten Free
Cookie Commander in Chief*

Nearly 1 in every 100 Americans are affected by celiac disease, an auto immune disorder in which the intestines become damaged by eating gluten, the protein found in wheat, rye, and barley. As more and more people are being diagnosed, the demand for gluten free goodies is rising.

"It takes one to bake one," says Jill, who has been diagnosed with celiac disease for many years. "Eating gluten free doesn't mean you have to settle for less. Fans tell us they crave our cookies whether they are gluten free or not." And that's good news for Brack, whose cookies are poised to conquer not only the gluten free aisle but the gourmet cookie counter as well.

Glow Gluten Free cookies are baked with natural and organic ingredients in a certified gluten free bakery. The secret recipe includes garbanzo bean and coconut flour which makes these wholesome gluten free and casein free cookies both nutritious and delicious. Glow Gluten Free cookies have impressed the most discriminating

cookie connoisseurs and are proud participants in the 2010 Food Network New York City Wine and Food Festival Milk and Cookies event hosted by Martha Stewart. Most recently, Jill was honored by the Celiac Disease Center at Columbia University's 9th Annual Fundraiser Gala for her contributions to the celiac community.



Glow Gluten Free cookie flavors include Double Chocolate, Gingersnap, Snickerdoodle and Chocolate Chip and are available in the natural, specialty or cookie aisle, and online. Look for our new products on the shelves in 2011.



Stay in touch and get Glowing news updates:
glowglutenfree.com
twitter.com/glowglutenfree
facebook.com/glowglutenfree

Our Recipes...



Chocolate Chip • Garbanzo & Fava Bean Flour, Brown Sugar, Semi-Sweet Chocolate (Sugar, Chocolate Liquor, Cocoa Butter, Dextrose, Soy Lecithin, Vanilla), Organic Palm Oil, Sugar, Eggs, Xanthan Gum, Pure Vanilla Extract, Baking Soda



Snickerdoodle • Garbanzo & Fava Bean Flour, Sugar, Organic Palm Oil, Eggs, Spices, Xanthan Gum, Pure Vanilla Extract, Salt, Baking Soda, Cream of Tartar.



Gingersnap • Garbanzo & Fava Bean Flour, Brown Sugar, Organic Palm Oil, Molasses, Eggs, Ground Ginger, Xanthan Gum, Spices, Baking Soda, Pure Vanilla Extract, Natural Flavor



Double Chocolate • Garbanzo & Fava Bean Flour, Brown Sugar, Organic Palm Oil, Semi-Sweet Chocolate (Sugar, Chocolate Liquor, Cocoa Butter, Dextrose, Soy Lecithin, Vanilla), Sugar, Eggs, Cocoa (processed with Alkali), Organic Coconut Flour, Coffee, Baking Soda, Natural Flavor, Salt, Xanthan Gum, Pure Vanilla Extract



Recent press...

REALSIMPLE®



Living on 112

The Martha Stewart Living Radio Blog



BigAppleParent | QueensParent | BrooklynParent | NassauParent
NYMETROPARENTS
WestchesterParent | RocklandParent | FairfieldParent | SuffolkParent

