

Brace yourself for delicious

*gluten free* cookies . . .

**Ready. Set.**

**glow**<sup>™</sup>  
GLUTEN FREE





# puts the *yummy* in gluten free cookies



## Jill Brack

Cookie Commander in Chief

Gluten free since: 2004

Baking since: I was 5

Current obsession: Carla Bruni.  
I bake better with music. :)

Instant pick-me up: Red Sinner  
lipstick by The Lipstick Queen

Go to GF recipe: Chicken Marbella  
from the Silver Palate Cookbook

Favorite treat:  
Glow Gingersnap cookies

“Glow” moment: Being on the  
Martha Stewart Show

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New York, NY — When Jill Brack and her daughter Stella were diagnosed with celiac disease they began baking gluten free cookies for friends and family. The feedback was unanimous — everybody loved these **crave-worthy cookies!** Soon local stores began ordering and Glow Gluten Free was born.

Glow Gluten Free bakes four flavors of gluten free and dairy free cookies with natural and organic ingredients in a certified gluten free and kosher bakery. The secret recipe includes nutrient dense garbanzo bean and coconut flour, which makes them both wholesome and delicious.

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 diagnosed, the demand for good 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. Just ask fans like Rachael Ray and Martha Stewart!

# Delicious and gluten free in the same sentence? Believe it!



“ OHHHHHHHHH...your cookies are *scrumptious, delicious, delectable*, so, so very good! ”  
**Bernadette B., New York**

“ Thanks to the *miracles* performed at Glow Gluten Free people with gluten allergies can enjoy cookies so *delicious* that their wheat eating friends will be grabbing for them too. ”  
**The Nibble, Sept. 2009 Issue**

“ Glow Gluten Free makes the *best tasting, best selling* gluten-free cookie in our store and gluten-free is our specialty! ”  
**Jim & Margaret, New Canaan Healthcare**

Double Chocolate Chip Cookies

Snickerdoodle Cookies

Chocolate Chip Cookies

Gingersnap Cookies



Crave inducing, chocolately goodness. Chocoholics unite!

**INGREDIENTS:** GARBANZO & FAVA BEAN FLOUR, BROWN SUGAR, ORGANIC PALM OIL, SEMI-SWEET CHOCOLATE (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, DEXTROSE, SOY LECITHIN, VANILLA), ORGANIC EVAPORATED CANE JUICE, EGGS, NATURAL COCOA, ORGANIC COCONUT FLOUR, COFFEE, BAKING SODA, SEA SALT, XANTHAN GUM, PURE VANILLA AND CHOCOLATE EXTRACT.

**CONTAINS:** EGGS, SOY LECITHIN, TREE NUTS.

Pure cinnamon love. Do the doodle, Snicker if you must.

**INGREDIENTS:** GARBANZO & FAVA BEAN FLOUR, ORGANIC EVAPORATED CANE JUICE, ORGANIC PALM OIL, EGGS, CINNAMON, XANTHAN GUM, PURE VANILLA EXTRACT, SEA SALT, BAKING SODA, CREAM OF TARTAR.

**CONTAINS:** EGGS.

Sandwich them around a scoop of ice cream, if you dare.

**INGREDIENTS:** GARBANZO & FAVA BEAN FLOUR, BROWN SUGAR, SEMI-SWEET CHOCOLATE (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, DEXTROSE, SOY LECITHIN, VANILLA), ORGANIC PALM OIL, ORGANIC EVAPORATED CANE JUICE, EGGS, XANTHAN GUM, PURE VANILLA EXTRACT, SEA SALT, BAKING SODA.

**CONTAINS:** EGGS, SOY LECITHIN.

A snappy take on a classic cookie. Enough said!

**INGREDIENTS:** GARBANZO & FAVA BEAN FLOUR, ORGANIC EVAPORATED CANE JUICE, ORGANIC PALM OIL, MOLASSES, EGGS, GROUND GINGER, CINNAMON, XANTHAN GUM, SEA SALT, BAKING SODA, PURE VANILLA EXTRACT, COFFEE EXTRACT.

**CONTAINS:** EGGS.



gluten free wheat free casein free all natural kosher no trans fats no preservatives



But don't just take **our** word for it . . . click on each for more info



"I couldn't tell that these yummy *Glow Gluten Free Cookies* were baked with garbanzo bean flour!"

**REAL SIMPLE**

"Who knew chickpeas made delicious cookies? A mother-daughter duo crafts these thick, crunchy rounds with garbanzo bean flour. Grab a glass of milk and you're set."



"It's hard to make gluten-free food taste good and you have a secret for doing it!"

**SELF**

"Thanks to a mix of garbanzo bean and fava flour, eat you heart out!"



"Best Bets: It's hard to tell that these tasty cookies from *Glow Gluten Free* don't contain wheat flour or dairy products."

Wholesome *cookies*? Hear it from a registered dietician . . . . .



"Garbanzo and fava bean flour: while I know this information might deter many of you for me this sealed the deal. My newfound treat is made from legumes."



"I 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."



"I 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."

National Press . . . . .



Bloggers  our cookies . . . . .



gluten-free girl *and* the chef  
food • stories • recipes • love



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