2013

gluten-free

Cookies

for *Santa*

40+ recipes!

FREE courtesy of thebakingbeauties.com

Ho-Ho-Ho!

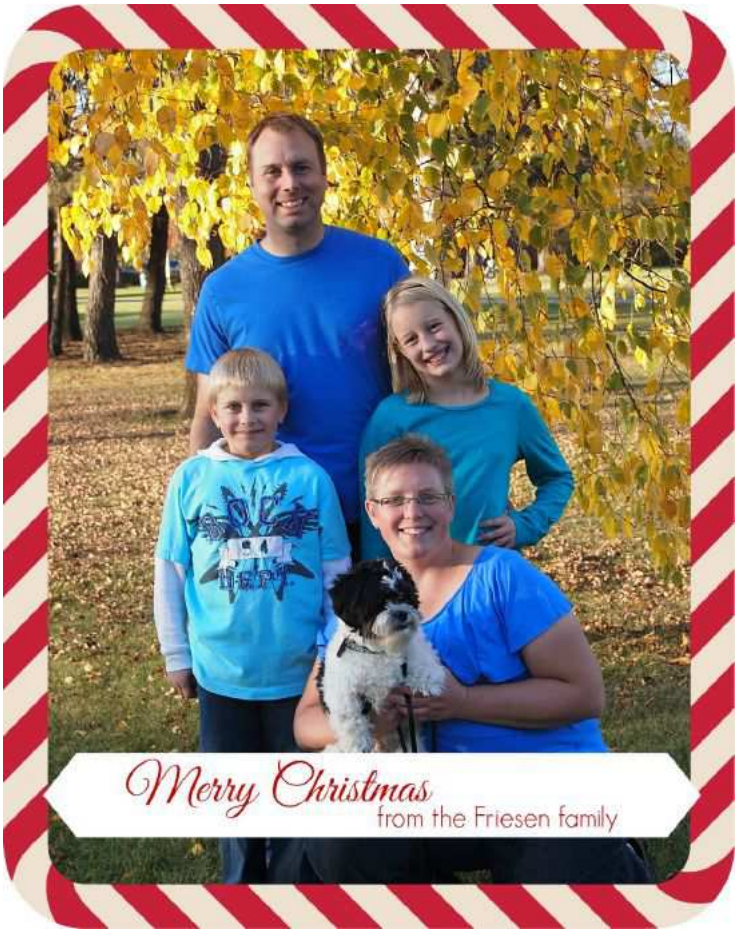
It's that time of year again.
Time to tie on those Christmas aprons,
cranks the fa-la-la-la-las,
and get baking!

I hope you enjoy this compilation of gluten-free
Christmas cookies from TheBakingBeauties.com.

Be sure to check the recipe index for more great gluten-free recipes.

And don't forget, always read the labels on your ingredients
to ensure that they are gluten-free.

From my family to yours, Merry Christmas!



Jeanine

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Gluten Free Gingerbread Cut-Out Cookies

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Gluten Free Gingerbread Cut-Out Cookies

This dough does require at least 1 hour of refrigeration time after mixing. Take that into account when planning your baking! Adapted from Crosbys.com

Ingredients

- 1 cup brown rice flour
- 1 cup millet flour
- 1 cup sweet rice flour
- 1/2 cup potato starch
- 1/4 cup tapioca starch
- 2 teaspoons xanthan gum
- 2 teaspoons ground cinnamon
- 2 teaspoons ground ginger
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground allspice
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg
- 1 cup unsalted butter, room temperature
- 1 cup granulated sugar
- 1/2 cup Crosby's Fancy Molasses
- 1 large egg
- 2 tablespoons lemon juice

Instructions

1. In a large bowl, whisk together the brown rice flour, millet flour, sweet rice flour, potato starch, tapioca starch, xanthan gum, baking soda, salt, and spices.
2. In the bowl of a mixer fitted with a paddle attachment, beat the butter and sugar together until creamy. Beat in the molasses and egg, scraping down the bowl as necessary. Add the lemon juice.
3. With the mixer on low speed, gradually add the dry ingredients to the creamed mixture. Mix until the dry ingredients have been fully incorporated.
4. Divide the dough in two, placing each piece of dough on a sheet of plastic wrap. Pat the dough into a disk, wrap tightly, and refrigerate for at least 1 hour.
5. Preheat the oven to 350 degrees F and line your baking sheets with parchment paper.
6. Lightly flour the counter with sweet rice flour. With a sheet of plastic wrap on top of the dough, roll the dough out to about 1/4-inch thick. Use your favourite cookie cutters and get creative. Although the cookies hold their shape pretty well, don't use anything too detailed, since they do grow a bit.
7. Place cut out cookies on prepared baking pan, leaving 2-inches between cookies.
8. Bake in preheated oven for 8-10 minutes. Allow cookies to cool on the baking sheet for 3-5 minutes before removing to a cooling rack. Cool completely before using a simple frosting of confectioners' (icing) sugar and milk.
9. Repeat until all the dough has been formed. Off-cuts can be re-rolled and used again.

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Gluten Free Peppermint and White Chocolate Cookies

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Gluten Free Peppermint and White Chocolate Cookies

Yields 48 cookies

Ingredients:

- 1/2 cup butter, softened
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 2 large eggs
- 1 tsp vanilla extract
- 3/4 cup brown rice flour
- 1/2 cup potato starch
- 1/4 cup tapioca flour
- 1 tsp xanthan gum
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 cup white chocolate chips
- 1/2 cup crushed peppermint candy canes (about 7)

Instructions:

1. Preheat oven to 350 degrees F. Line cookie sheets with parchment paper.
2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the eggs and vanilla.
3. Sift all remaining dry ingredients together to mix well.
4. Stir the dry ingredients into the butter, sugar & egg mixture. Mix in the chocolate chips and crushed candy canes.
5. Form into small balls (about 1 1/2 tsp each) and place on prepared cookie sheets, leaving 2″ between cookies.
6. Bake approximately 12 minutes in the preheated oven. For best results, take them out while they are still slightly doughy. Allow cookies to cool for a few minutes on the cookie sheets before transferring to wire racks to cool completely.

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Gluten Free Peanut Butter Cup Cookies

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Gluten Free Peanut Butter Cup Cookies

Yields 48 cookies

Ingredients:

- 1 1/4 cup brown rice flour
- 1/3 cup potato starch
- 1/4 cup tapioca starch
- 1/2 tsp xanthan gum
- 1/2 tsp salt
- 1 tsp baking soda
- 1/2 cup softened butter
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup creamy peanut butter (commercially prepared peanut butter, like Kraft, works best)
- 1 large egg, beaten
- 1 teaspoon vanilla
- 2 tablespoons milk
- 48 miniature Reese's Peanut Butter Cups follow(not minis)
- 2 tablespoons decorating sprinkles (optional)

Directions:

1. Preheat oven to 375 degrees F. Unwrap all the Reese's Peanut Butter Cups and place them in the freezer until ready to use.
2. In a large bowl, whisk together the brown rice flour, potato starch, tapioca starch, xanthan gum, salt, and baking soda. Set aside.
3. In the bowl of a stand mixer, beat the butter, sugars, and peanut butter until smooth and fluffy. Beat in the egg, vanilla, and milk. With the mixer running on low, slowly add in the dry ingredients. Mix until evenly blended.
4. Roll dough into 48 little balls (about 2 teaspoons per cookie) and place in a mini muffin tin. Bake in preheated oven for 8 minutes. Remove from oven and immediately press the frozen Reese's Peanut Butter cup into the middle of the cookie. Return to oven and bake for an additional 2 minutes.
5. Remove baking pan from the oven and sprinkle the top of the chocolate with Christmas sprinkles (optional). Let the cookies remain in the pan for 3-5 minutes* before carefully lifting them out of the pan with a sharp knife. Allow cookies to cool completely before storing in air-tight containers.

***NOTE:** Do NOT let the cookies cool in the pan for longer than 5 minutes or they will begin to stick to the pan and not come out easily. Please learn from my mistakes.

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Gluten Free Swirl Cookies

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Gluten Free Swirl Cookies

Yields approximately 45 cookies

Ingredients:

- 1 cup white rice flour
- 2/3 cup potato starch (not flour)
- 1/3 cup tapioca starch
- 1/4 cup sweet rice flour
- 1 tsp xanthan gum
- 1/2 tsp baking powder
- 1/4 tsp salt
- 2/3 cup confectioners' sugar (icing sugar)
- 1/4 cup granulated sugar
- 1 cup (2 sticks) softened unsalted butter, cut into chunks
- 1 large egg, slightly beaten
- 1 1/2 tsp gluten-free vanilla extract
- 1/2 tsp food colouring of your choice (or enough gel colouring to get the desired colour)
- 1/2 tsp strawberry extract (or any other desired gluten-free extract)
- 1 Tbsp white rice flour
- 2/3 cup sprinkles or course sugar

Directions:

1. In the bowl of a stand mixer, whisk together the flours, starches, xanthan gum, baking powder, salt, confectioners' sugar, and granulated sugar.
2. With the paddle attachment, slowly beat in the butter until the dough starts to come together. Add the beaten egg and vanilla and mix until the dough is evenly blended.
3. Use a scale and weighed all the dough, then placed half of it back into the bowl (or eye ball it, but try to be accurate). To the dough in the bowl, add strawberry extract (or other extract, mint would be wonderful at Christmas as well) and colouring. Add 1 tablespoon rice flour and mix until well blended.
4. Roll each colour of dough out between sheets of waxed paper, until the dough is a rectangle, measuring approximately 11″ x 9″, and about 1/4″ thick. Remove the top sheet of waxed paper from each piece of dough.
5. Carefully lift one rectangle, and using the waxed paper to help you, turn it over on top of the other rectangle of dough. Gently rub on the top of the waxed paper, to help the two layers stick together. Use a sharp knife to cut the edges of the dough to make a rectangle, this will make it easier to roll the dough into a log.
6. If the dough feels too soft, refrigerate it on a baking sheet for 30 minutes. Remove from fridge and allow to become pliable again before attempting to roll up. Carefully roll the dough up along the long side, similar to a cinnamon roll. Try to keep the rolls as tight as possible, or you will have a hole in the middle of your cookies. Continue rolling & running your hands over the dough to ensure it is not cracking. Use the waxed paper to help you roll the dough into a circle.
7. Place the sprinkles in a baking sheet, and roll the log of cookie dough in the sprinkles, until the entire outside of the dough is coated in the sprinkles.
8. Tightly wrap cookie dough in plastic wrap and refrigerate for at least one hour.
9. Preheat oven to 350 degrees F and line your baking sheets with parchment paper.
10. Remove your cookie dough from the fridge, unwrap, and using a sharp knife, cut into 1/4″ slices. Place slices on prepared baking sheet, leaving 2″ between cookies. Re-wrap and refrigerate dough until you are ready to prepare another pan for baking.

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11. Bake in preheated oven for 13-15 minutes, or until the edges are just slightly golden brown. Allow to cool on cookie sheets for a few minutes before transferring to cooling racks. Allow cookies to cool completely before storing in air-tight containers.

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Gluten Free Rolled Sugar Cookies

Gluten Free Rolled Sugar Cookies

Yields approx. 30 cookies

Ingredients:

- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1/2 tsp almond extract (optional, but good)
- 2 tsp gluten-free vanilla extract
- 1 large egg
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1 1/3 cup white rice flour
- 2/3 cup tapioca starch
- 2/3 cup potato starch (not flour)
- 1 1/2 tsp xanthan gum

Directions:

1. In the bowl of a stand mixer on medium speed, beat the softened butter and sugar until fully incorporated. Reduce the speed to low and add the extracts and the egg. Mix just until blended.
2. In a separate mixing bowl, whisk together the salt, baking powder, rice flour, tapioca starch, potato starch, and xanthan gum.
3. With the mixer on low speed, slowly add the dry ingredients, scraping down the bowl as necessary. Mix just until the dough comes together.
4. Scrape the dough out onto a sheet of plastic wrap, and wrap tightly before refrigerating for at least 1 hour. This will help your butter to solidify and help your cookies to keep their shape while baking.
5. When you are ready to bake, preheat your oven to 350 degrees F and line your baking sheets with parchment paper.
6. Working with a quarter of the dough at a time, roll the dough to about 3/8-inch thick between two sheets of plastic wrap, dusting with a small amount of sweet rice flour if necessary. Cut to desired shapes and place on prepared baking sheets, leaving 2-inches between cookies. You can re-roll the scraps until all the dough has been used.
7. Bake in preheated oven for 8-12 minutes, depending on the size of your cookies. The cookies should just barely be turning brown around the edges, and have just a light brown colour on the bottom of the cookie.
8. Let cookies sit on the baking sheet for 5 minutes before removing to a cooling rack. Allow cookies to cool completely before decorating with icing or storing in an air-tight container.

Note: This is the Royal Icing recipe I used. It comes from www.sweetopia.net.

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Chewy Gluten Free Oatmeal Chocolate Chip Cookies

Chewy Gluten Free Oatmeal Chocolate Chip Cookies

Yields 6 dozen cookies

Ingredients:

- 1 cup certified gluten-free quick cook oats
- 1 cup sorghum flour
- 1/2 cup brown rice flour
- 1/4 cup tapioca starch
- 1 tsp xanthan gum
- 1 tsp baking soda
- 1/2 tsp ground cinnamon (optional)
- 1/2 tsp salt
- 2/3 cup canola oil
- 1 cup granulated sugar
- 1/2 cup brown sugar
- 1 tsp vanilla extract
- 3 large eggs
- 2 cups semi-sweet chocolate chips

Directions:

1. Preheat oven to 350 degrees F and line your baking pans with parchment paper.
2. Using a food processor or coffee grinder, quickly pulse the oats to form smaller flakes, but not too much, or you will have flour.
3. In the bowl of a stand mixer, combine the pulsed oats, sorghum flour, brown rice flour, tapioca starch, xanthan gum, baking soda, ground cinnamon, and salt.
4. In a separate bowl, whisk together the canola oil, sugars, vanilla, and eggs.
5. With the mixer running on slow speed, add the wet ingredients to the dry ingredients. Mix until combined. Add the chocolate chips and mix until evenly distributed.
6. Scoop 2 teaspoons of dough on your baking sheet, leaving 3-inches between cookies to allow for them to expand while baking. Dampen your hands with a small amount of water and roll the scooped dough into a smooth ball. This will give your finished cookies a nice round shape.
7. Bake cookies in preheated oven for 10-12 minutes, decreasing for a chewier cookie, increasing for a crispier cookie. Allow cookies to cool for a few minutes before moving them to a wire rack to cool completely.
8. Store cookies in an airtight container.

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Gluten Free Turtle Cookies

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Gluten Free Turtle Cookies

Serves: 72

Ingredients

- 4 large eggs
- 1 1/2 cups granulated sugar
- 1/2 cup brown sugar
- 1/2 cup canola oil
- 4 (1-ounce) squares unsweetened chocolate, melted
- 2 teaspoons vanilla extract
- 1 1/2 cups brown rice flour
- 3/4 cup sorghum flour
- 2/3 cup potato starch
- 1/3 cup tapioca starch
- 2 teaspoons baking powder
- 1 teaspoon xanthan gum
- 1/2 teaspoon espresso powder (optional, but good)
- 1/2 teaspoon salt
- 30 squares of caramel, unwrapped (about 8 ounces)
- 3 Tablespoons heavy cream
- 3/4 cup finely chopped pecans
- 4 ounces semi-sweet chocolate, melted

Instructions

1. Preheat oven to 350 degrees F and line baking sheets with parchment paper. Set aside.
2. In a mixing bowl, or bowl of a stand mixer, beat the eggs and sugars until light yellow in colour and fluffy. Slowly add the melted chocolate, oil, and vanilla.
3. In another large bowl, whisk together the flours, starches, baking powder, xanthan gum, espresso powder, and salt until combined.
4. With the mixer running on low, slowly add the dry ingredients to the wet ingredients, mixing until totally combined.
5. Scoop 2 teaspoons of dough on your baking sheet, leaving 2-inches between cookies to allow for them to expand while baking. Dampen your hands with a small amount of water and roll the scooped dough into a smooth ball. This will give your finished cookies a nice round shape.
6. Bake in preheated oven for 10-12 minutes.
7. Remove from oven and immediately use the handle of a wooden spoon to form an indent in the middle of the cookie. Allow cookies to cool for 5 minutes before removing to a wire cooling rack.
8. Meanwhile, in a microwave safe bowl, combine the unwrapped caramels and heavy cream. Heat on low power (60%) in 30 second intervals, stirring frequently, until the caramel has completely melted.
9. Carefully spoon melted caramel into the indent on the baked cookies and sprinkle with finely chopped pecans. Allow caramel to cool before moving the cookies.
10. Once all of the cookies are baked, place them on a cooling rack that has been placed over waxed paper. Place melted chocolate into a resealable plastic bag. Snip a tiny hole in one corner, and drizzle the melted chocolate in a zig-zag pattern over the cookies. Allow cookies to cool completely before storing in an air-tight container. Do not stack the cookies, as the caramel may cause the cookies to stick together.
11. Notes
12. To bake the cookies ahead of time for your Christmas trays, follow steps 1-7. Once cookies are completely cooled, store in an air-tight container before freezing. Remove cookies from the freezer. Once they have defrosted, continue with steps 8-10.

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Gluten Free Sour Cream Sugar Cookies

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Gluten Free Sour Cream Sugar Cookies

Yields approximately 45 cookies

Ingredients:

- 1/4 cup sour cream
- 1/2 cup oil (I used canola)
- 1 1/4 cup granulated sugar
- 2 tsp vanilla extract
- 1 large egg
- 1 egg yolk
- 1 1/3 cup white rice flour
- 2/3 cup potato starch
- 2/3 cup tapioca starch
- 3 Tbsp cornstarch
- 1 1/2 tsp xanthan gum
- 1 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp salt

Directions:

1. Preheat oven to 350 degrees F and line your baking sheets with parchment paper.
2. In the bowl of a stand mixer, whisk together the sour cream, oil, sugar, vanilla, egg, and egg yolk until smooth. Set aside.
3. Place all the remaining dry ingredients in a separate mixing bowl and whisk to combine.
4. With the mixer running on low, slowly add the dry ingredients to the wet ingredients. Mix on medium speed until completely blended.
5. Scoop 2 teaspoons of dough on your baking sheet, leaving 2-inches between cookies to allow for them to expand while baking. Dampen your hands with a small amount of water and roll the scooped dough into a smooth ball. This will give your finished cookies a nice round shape.
6. Bake cookies in preheated oven for 12-13 minutes, or until just slightly browned around the outside. Allow cookies to cool for a few minutes before moving them to a wire rack to cool completely.
7. Only frost cookies when they are completely cooled. I prefer to frost the cookies just before serving them, so that the icing does not cause a problem when storing them. Store cookies in an airtight container.
8. NOTE: Cookies can be rolled in sugar before baking. Just spoon the dough into a bowl of sugar, and roll dough to coat in sugar. Form dough into balls and bake as directed.

Frosting

Ingredients:

- 2 cups confectioners' sugar (icing sugar), sifted
- 1/4 cup softened unsalted butter
- pinch salt
- 1 tsp vanilla extract
- 3-5 Tbsp heavy cream (enough to get the consistency you want)
- colour – optional

Directions:

In a tall mixing bowl, beat all the ingredients with an electric mixer until smooth.
Store in an airtight container until you are ready to frost the cookies.

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Crisp Gluten Free Gingersnap Cookies

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Crisp Gluten Free Gingersnap Cookies

Yields 100 1-1/4" cookies

Ingredients:

- 1 cup granulated sugar
- 1/2 cup oil (I used canola oil)
- 1 tsp vanilla extract
- 2 large eggs
- 1/4 cup molasses
- 1 cup sorghum flour
- 1/2 cup millet flour
- 1/2 cup brown rice flour
- 1/3 cup potato starch
- 1/4 cup tapioca starch
- 2 Tbsp cornstarch
- 1 tsp xanthan gum
- 2 tsp baking soda
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 tsp ground cloves
- 1/3 cup granulated sugar (for rolling cookies in)

Directions:

1. Preheat oven to 375°F and line baking sheets with parchment paper.
2. In a large bowl, whisk together 1 cup granulated sugar, oil, vanilla, eggs, and molasses.
3. In a separate mixing bowl, whisk together the flours and starches, xanthan gum, baking soda, and spices.
4. Mix the dry ingredients into the wet ingredients, and stir until fully combined.
5. Roll 1 teaspoon of dough into a ball, and roll in the remaining sugar to coat. Place on prepared baking sheet, leaving 2-inches between cookies.
6. Bake in preheated oven for 8-10 minutes. Allow cookies to remain on cookie sheet for 2 minutes before transferring them to a cooling rack to cool completely. Once cooled, store cookies in an airtight container.

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Gluten Free Cherry Chocolate 'n' Nut Blondies

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Gluten Free Cherry Chocolate 'n' Nut Blondies

Yields one 9×13-inch pan

Ingredients:

- 3/4 cup sorghum flour
- 3/4 cup brown rice flour
- 1/4 cup cornstarch
- 1/4 cup potato starch
- 1 teaspoon xanthan gum
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped walnuts or pecans
- 1/2 cup chopped dried cherries
- 2/3 cup oil
- 1 1/2 cups brown sugar
- 3 large eggs, beaten
- 1 tablespoon vanilla extract
- 1/2 cup semi-sweet chocolate chips

Directions:

1. Preheat the oven to 350°F. Lightly grease a 9×13-inch baking pan.
2. In a large mixing bowl, whisk together the flours, starches, xanthan gum, baking powder, baking soda, salt, nuts, and dried cherries. Set aside.
3. In a small mixing bowl, whisk together the brown sugar and oil. Add the eggs and vanilla; whisk to combine.
4. Pour the wet ingredients into the dry ingredients, and stir until no lumps remain.
5. Pour batter into the prepared baking pan, leveling the batter with a rubber spatula. Sprinkle the chocolate chips evenly over the top.
6. Bake in preheated oven for 22-27 minutes, or until a toothpick inserted into the middle comes out clean. Cool completely before cutting into squares.

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Gluten Free Peanut Butter and Chocolate Cookies

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Gluten Free Peanut Butter and Chocolate Cookies

Yields 6 dozen cookies

Ingredients:

- 1 1/2 cups brown rice flour
- 1/2 cup potato starch
- 1/4 cup tapioca starch
- 4 Tbsp cornstarch
- 1 tsp xanthan gum
- 1 tsp baking soda
- 3/4 cup margarine or butter
- 3/4 cup brown sugar
- 3/4 cup granulated sugar
- 2 large eggs
- 3/4 cup peanut butter (crunchy or smooth)
- 1 tsp vanilla extract
- 1 cup chopped roasted, salted peanuts
- 1/2 cup peanut butter chips
- 1/2 cup semi-sweet chocolate chips

Directions:

1. Preheat the oven to 350°F. Line your baking sheet with parchment paper.
2. In a mixing bowl, whisk together the brown rice flour, potato starch, tapioca starch, cornstarch, xanthan gum, and baking soda. Set aside.
3. Cream together the margarine, brown sugar, and granulated sugar. Beat in the eggs, peanut butter, and vanilla.
4. Mix in the dry ingredients, chopped peanuts, peanut butter chips, and chocolate chips.
5. Drop 1-inch balls of dough onto the parchment lined baking sheets, leaving 2-inches between cookies to allow for them to expand.
6. Bake in preheated oven for 10 minutes, or until just golden brown around the outside edges.
7. Remove from oven and allow to sit on baking sheet for 5 minutes before removing to cooling rack. Cool completely before storing in air-tight container. These cookies also freeze very well.

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Gluten Free Cream Puffs

Gluten Free Cream Puffs

Yields 12 servings

Ingredients:

- 2/3 cup white rice flour
- 1/3 cup sweet rice flour
- 1/2 tsp xanthan gum
- Pinch salt
- 1 tsp baking powder
- 1 cup water
- 1/2 cup unsalted butter
- 4 large eggs, room temperature

Directions:

1. Preheat the oven to 400 degrees F. Line a baking sheet with parchment paper, and set aside.
2. In a mixing bowl, whisk together the white rice flour, sweet rice flour, xanthan gum, salt, and baking powder. Set aside.
3. In a medium sauce pan, bring the water and butter to a boil. Once they have reached a boil, pour all of the dry ingredients in at once, and stir with a wooden spoon until the dry ingredients are completely incorporated, and the mixture looks similar to play dough.
4. Place hot dough into a large mixing bowl or bowl of a stand mixer fitted with a paddle attachment. Beat on medium-high speed for a minute or two to cool the dough down a bit. With the mixer on medium speed, add one egg at a time. Beat dough until the egg is completely incorporated before adding the next one. Repeat until all 4 eggs have been added.
5. Mix on medium-high speed for 1 minute, until the dough is smooth.
6. Spoon the dough (about a 1/4 cup per cream puff) onto prepared baking sheet, leaving about 2-inches between cream puffs.
7. Bake in preheated oven for 30 minutes. Turn off the oven, open the door, and pierce each cream puff with a sharp knife. This will help any steam trapped inside them to escape, giving a nice crisp cream puff. Leave the cream puffs in the oven, with the door open a few inches, until the oven has cooled completely.
8. Once cream puffs have completely cooled, fill them with a sweet or savory filling. They are best served the same day, but can be stored in an air tight container. To crisp unfilled cream puffs again, place in a 400 degree F oven for 10 minutes.

Note: The Choux Paste can be frozen to use later. Spoon the dough onto a wax paper lined baking sheet and place in the freezer. Once they are frozen, store in a zipper seal freezer bag. To bake, place frozen dough onto parchment lined baking pan, and let come to room temperature before baking (about 15 minutes). Bake the same way you would if you were baking immediately.

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Gluten Free Peanut Butter Sandwich Cookies

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Gluten Free Peanut Butter Sandwich Cookies

Makes approximately 30 sandwich cookies

Ingredients:

Cookies:

- 1/2 cup brown rice flour
- 1/4 cup tapioca starch
- 1/2 teaspoon xanthan gum
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup peanut butter, smooth or chunky
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 large egg
- 1 teaspoon gluten free vanilla extract
- 1 cup gluten-free quick-cook oats

Filling:

- 3 tablespoons unsalted butter, softened
- 1 cup confectioners' sugar, sifted
- 1/2 cup smooth peanut butter
- 2-4 tablespoons heavy whipping cream

Directions:

Cookies:

1. Preheat oven to 350 degrees F. Line two baking sheets with parchment paper.
2. In a large bowl, cream together the 1/2 cup butter, 1/2 cup peanut butter, granulated sugar and brown sugar. Add the egg and vanilla and beat until well combined.
3. In a separate bowl, whisk together the brown rice flour, tapioca starch, xanthan gum, baking soda, baking powder and salt. Stir the flour mixture into the peanut butter mixture. Add the oats and stir until well blended.
4. Roll 1 teaspoon of dough into a ball and place 2-inches apart on a prepared baking sheet. Bake in the preheated oven for 7-9 minutes, or until the edges are just starting to brown. Cool on baking sheet for 5 minutes before moving to wire cooling rack. Cool completely before filling.

Filling:

1. Beat together the 3 tablespoons of butter, confectioners' sugar and 1/2 cup smooth peanut butter. Slowly add the heavy cream until the filling is the consistency of cookie dough. Use a small cookie scoop to spoon about 1 teaspoon of the filling onto a cookie. Top with a cookie of similar size, and press down until the filling reaches the edge of the cookie. Store cookies in an airtight container.

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Gluten Free Magic Peanut Butter Middles Cookies

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Gluten Free Magic Peanut Butter Middles Cookies

Yields approximately 48 small cookies

Ingredients:

- 1 1/2 cup all-purpose gluten-free flour (see NOTE)
- 1/2 tsp xanthan gum
- 1/2 cup unsweetened cocoa powder
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1/3 cup granulated sugar
- 1/3 cup packed brown sugar
- 1/2 cup butter, softened
- 1/4 cup peanut butter
- 1 tsp vanilla
- 1/2 cup mini chocolate chips (optional, but really, really good)
- 2 eggs
- 3/4 cup confectioners' sugar
- 3/4 cup peanut butter

NOTE: 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper-top bag. Shake until well blended.

Directions:

2. Mix the confectioners' sugar and 3/4 cup peanut butter until smooth. Refrigerate for one hour. Form into 48 small balls (about 1/2″ in size).
3. Preheat oven to 375 degrees F and line your baking pans with parchment paper. Set aside.
4. In a mixing bowl, whisk together the gluten-free flour, xanthan gum, cocoa powder and baking soda until well blended.
5. In the bowl of a stand mixer, beat the sugars, butter and 1/4 cup peanut butter until light and fluffy. Add vanilla and eggs, mix until well blended. With the mixer running, slowly add the dry ingredients. Mix just until blended. Stir in the mini chocolate chips, if using.
6. Form about 1 Tbsp of the chocolate cookie dough around the peanut butter ball, covering completely. I cupped my hand and made a hole in the middle of the chocolate dough, put the peanut butter ball in there, and closed the chocolate dough around the peanut butter ball. Place on prepared baking sheet, about 2-inches apart. Flatten the cookies with a the bottom of a drinking glass dipped in sugar. Repeat until all of the cookies have been formed.
7. Bake in preheated oven for 6-7 minutes. When cookies are done, they should be set and slightly cracked. Allow to cool on pan for 5 minutes before transferring to a cooling rack. Once completely cool, store in an airtight container.

Source: Based on a recipe from AllRecipes.com

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Gluten Free Lime Meltaways
www.thebakingbeauties.com

Gluten Free Lime Meltaways

Yields approximately 24 cookies

Ingredients:

- 12 tablespoons (1 1/2 sticks) unsalted butter, room temperature
- 1/3 cup powdered sugar
- zest of 2 limes
- 2 Tbsp lime juice
- 1 Tbsp vanilla extract
- 1 3/4 cup plus 2 Tbsp all-purpose gluten-free flour (see NOTE)
- 1/2 tsp xanthan gum
- 2 Tbsp cornstarch
- 1/4 tsp salt
- 2/3 cup powdered sugar

NOTE: 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper-top bag. Shake until well blended.

Directions:

1. Cream the butter and 1/3 cup powdered sugar. Beat in the lime zest, lime juice, and vanilla.
2. In a mixing bowl, whisk together the gluten-free flour, xanthan gum, cornstarch and salt.
3. Mix the dry ingredients into the wet ones until well blended.
4. Place a sheet of plastic wrap on the counter. Scrape the cookie dough onto the plastic wrap, and form into a log about 1 1/4″ thick. Wrap tightly in plastic wrap and refrigerate for at least one hour (I did overnight).
5. Preheat oven to 350 degrees F and line baking sheets with parchment paper.
6. Remove cookie dough from the refrigerator and cut into 1/4″ thick slices. Place on baking sheet, about 1″ apart.
7. Bake in preheated oven for 12-15 minutes, or until lightly golden brown.
8. Let cool on a wire rack for 5 minutes. Dredge cookies in the remaining 2/3 cup powdered sugar. Allow to cool completely before storing in an airtight container.

Source: Closet Cooking

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Gluten Free Pumpkin Snickerdoodles

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Gluten Free Pumpkin Snickerdoodles

Yields approximately 40 cookies

Ingredients:

- 1/2 cup butter, softened
- 3/4 cup granulated sugar
- 1/3 cup pumpkin puree
- 1 large egg
- 1 tsp vanilla
- 2 cups all-purpose gluten-free flour (see Note)
- 1 tsp xanthan gum
- 1 tsp baking powder
- pinch salt
- 1/4 tsp ground cinnamon
- Rolling sugar:
- 1/2 cup granulated sugar
- 1 tsp pumpkin pie spice

NOTE: 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper-top bag. Shake until well blended.

Directions:

1. In a stand mixer, fitted with a paddle attachment, beat the butter and 3/4 cup granulated sugar until light and fluffy. Add the pumpkin puree, egg and vanilla and beat until well mixed, scrape down the bowl and mix again.
2. In a separate mixing bowl, whisk together the gluten-free flour, xanthan gum, baking powder, salt and ground cinnamon.
3. With the mixer running on low, slowly add the dry ingredients to the wet ingredients. Mix until well combined. Chill dough for 1 hour.
4. Preheat your oven to 350 degrees F and line your baking sheets with parchment paper.
5. In a small bowl, stir together the 1/2 cup granulated sugar and the pumpkin pie spice.
6. Scoop dough into 1-inch balls (I use my small cookie scoop for this) and roll dough in the sugar/pumpkin pie mixture. Place cookies on prepared baking sheets, leaving about 2-inches between cookies, leaving room for the cookies to spread. Lightly press down on the tops of the cookies with the bottom of a drinking glass.
7. Bake in the preheated oven for 10-14 minutes, or until the cookies are just starting to get lightly brown.
8. Allow to cool on the pan for 5 minutes, before transferring to a cooling rack. Store in airtight containers once they are fully cooled.

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Soft Gluten Free Ginger Cookies

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Soft Gluten Free Ginger Cookies

Yields approximately 48 cookies

Ingredients:

- 3/4 cup butter, softened but still cool (if the butter is too soft, your cookies will be flat. Still taste great, but flat)
- 1 cup granulated sugar
- 1 large egg
- 1/4 cup molasses
- 1 cup brown rice flour
- 3/4 cup sorghum flour
- 1/2 cup potato starch
- 1/4 cup tapioca starch
- 1 tsp xanthan gum
- 1 tsp baking soda
- 2 tsp ground ginger
- 3/4 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/4 tsp salt
- Additional sugar for rolling the cookies in.

Directions:

1. Preheat oven to 350 degrees F. Line baking sheets with parchment paper. Set aside.
2. In a stand mixer, beat the butter and sugar until light and fluffy. Add in the egg and molasses. Mix until blended.
3. In a mixing bowl, whisk together the brown rice flour, sorghum flour, potato starch, tapioca starch, xanthan gum, baking soda, ginger, cinnamon, cloves and salt.
4. Gradually add the dry ingredients to the butter mixture, mixing until well blended.
5. Roll the dough into 1″ balls (I used my small cookie scoop for this), and roll in the additional granulated sugar. Place on baking sheet, 2-inches apart.
6. Bake in preheated oven for 10-12 minutes or until puffy and lightly browned. Remove to wire racks to cool. Store in an air-tight container once completely cool.

Source: Based on a recipe from AllRecipes.com

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Thin, Crisp Gluten Free Oatmeal Chocolate Chip Cookies

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Thin, Crisp Gluten Free Oatmeal Chocolate Chip Cookies

Ingredients:

- 1 cup all-purpose gluten-free flour (see Note)
- 1/2 tsp xanthan gum
- 3/4 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 3/4 cup butter, softened but still cool
- 1 cup granulated sugar
- 1/4 cup brown sugar
- 1 large egg
- 1 tsp vanilla
- 2 1/2 cups gluten-free old-fashioned rolled oats (Pulse 1 1/2 cups in the food processor for a finer oat)
- 1 cup chocolate chips (milk, semi-sweet, dark, or a combination. The choice is yours)

NOTE: 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper-top bag. Shake until well blended.

Directions:

1. Preheat oven to 350 degrees F. Line your baking sheets with parchment paper. Set aside.
2. In the bowl of a stand mixer fitted with a paddle attachment, cream the butter and sugars until light and fluffy, scraping down the bowl in between. Add egg and vanilla and beat until fully incorporated.
3. In a small mixing bowl, whisk together the gluten-free flour, xanthan gum, baking powder, baking soda and salt. With the mixer on low speed, slowly add the flour mixture to the butter mixture. Once that is mixed in, slowly add the oats. Lastly, add the chocolate chips.
4. Using a small cookie scoop (about 1 Tbsp size), scoop the dough onto the parchment lined baking sheet, leaving 2-inches space between cookies (these do spread quite a bit).
5. Bake in preheated oven for 10-12 minutes, or until desired colour is reached. These cookies can be left a paler colour, but are best if they get a nice light brown colour. Leave them on the pan for 5 minutes before removing to a cooling rack. Cool completely before storing in an airtight container.

Source: Based on a recipe from Cooks Illustrated

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Gluten Free Chocolate Kahlua Cheesecake Blondies

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Gluten Free Chocolate Kahlua Cheesecake Blondies

These blondies are so moist and gooey, loaded with chocolate chips, espresso powder, and toffee bits, with a baked cream cheese layer on top. The perfect indulgence.

Ingredients

- 3/4 cup melted butter
- 2 tablespoons espresso powder
- 2 cups brown sugar
- 1/2 teaspoons salt
- 1 teaspoon vanilla extract
- 3 large eggs
- 2 3/4 cups all-purpose gluten-free flour (see Note)
- 1 1/2 teaspoons xanthan gum
- 2 teaspoons baking powder
- 1 3/4 cups semi-sweet chocolate chips
- 8 ounces cream cheese
- 1 can sweetened condensed milk
- 1 large egg
- 3 tablespoons Kahlua liquor
- 1/2 cup toffee bits

Instructions

1. Preheat oven to 350 degrees F. Spray a 9×13-inch pan with cooking spray and line with parchment paper so that it runs up the sides (making the squares easy to remove from the pan).
2. In a bowl, combine the all-purpose gluten-free flour, xanthan gum and baking powder. Set aside.
3. In a large mixing bowl, combine the espresso powder and melted butter. Stir in brown sugar, salt, vanilla and eggs. Add in flour mixture and stir to mix well. Stir in the chocolate chips. With wet hands, press batter into your prepared baking pan. Press into an even layer. Set aside.
4. In a second bowl, mix together the cream cheese, sweetened condensed milk, egg and Kahlua. Whisk until very smooth. Pour over batter in baking dish, and sprinkle top with toffee bits.
5. Bake in preheated oven for 38-40 minutes.
6. Remove from oven and let cool 5-10 minutes before removing from baking dish to cooling rack. Cut into 12 squares and serve.
7. Notes
8. The all-purpose gluten-free flour blend consists of 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper-top bag. Shake until well blended.

Adapted from: Hun, What's for Dinner?

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Gluten Free Black Forest Cheesecake Brownies

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Gluten Free Black Forest Cheesecake Brownies

Ingredients

Brownies

- 1/4 cup cocoa powder
- 1/2 cup butter, melted
- 2 large eggs
- 1/4 cup brown sugar, packed
- 1/2 cup granulated sugar
- 1 teaspoon vanilla extract
- 1/4 cup plus 1 tablespoon all-purpose Gluten-Free flour (see NOTE)
- 1/4 teaspoon xanthan gum
- 1 teaspoon espresso powder

Cream Cheese Layer

- 8 ounces cream cheese, softened
- 1/3 cup granulated sugar
- 1 egg yolk
- 1 teaspoon brandy extract

Bing Cherry Pie Filling

- 2/3 cup granulated sugar
- 1/4 cup cornstarch
- 1/2 cup water
- 2 tablespoons lemon juice
- 4 cups Bing cherries, pitted
- 1/4 teaspoon almond extract

Note: Gluten-free Flour blend consists of 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper-top bag. Shake until well blended.

Instructions

Brownies with Cream Cheese Layer

1. Preheat oven to 350 degrees F.
2. Line an 8-inch square baking sheet with parchment paper. Set aside.
3. In a small bowl, combine gluten-free flour, xanthan gum. Set aside.
4. Stir together the melted butter and cocoa powder until blended. Set aside.
5. In the bowl of a stand mixer fitted with a paddle attachment, mix the 2 eggs, brown sugar, and 1/2 cup white sugar until smooth. Add the vanilla and chocolate mixture and mix until well blended.
6. Mix in the gluten-free flour mix and espresso powder. Stir until smooth. Pour into prepared baking pan and smooth the top with a spatula. Set aside.
7. In a large mixing bowl, use a hand mixer to combine the softened cream cheese, 1/3 cup sugar, egg yolk and brandy extract until smooth. Spoon mixture over the brownie mixture, covering the top of the brownies with the cream cheese mixture, and trying to NOT mix it into the brownie mixture.
8. Bake in preheated oven for 25-30 minutes. Let cool on cooling rack for 10 minutes before removing from baking pan. Let sit for at least another 10 minutes before cutting.

Bing Cherry Pie Filling:

1. While the brownies are baking, we will make the cherry pie filling. In a large sauce pan, combine 2/3 cup sugar and cornstarch. Stir to blend. Add the water and lemon juice, and whisk until smooth. Stir in the pitted Bing cherries.
2. Cook, stirring constantly, over a medium-high heat until the mixture comes to a boil. Lower to heat to Low, and continue cooking, stirring occasionally, for another 10 minutes. Remove from heat stir in almond extract. Refrigerate until ready to serve.

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3. To serve, cut brownies into 9 even pieces, top each piece with the cherry pie filling, and a dollop of whipped cream (if desired).

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Gluten Free Peanut Butter and Chocolate Truffle Cup-Cookies

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Gluten Free Peanut Butter and Chocolate Truffle Cup-Cookies

Ingredients

- 3/4 cup plus 2 tablespoons all-purpose Gluten-Free Flour (see NOTE)
- 1/4 teaspoon xanthan gum
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 cup butter, softened
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 1/4 cup smooth peanut butter
- 1 large egg
- 1 teaspoon vanilla extract
- 1 tablespoon milk
- 8 ounce cream cheese, softened
- 2 cups confectioners' (icing) sugar
- 2 cups semi-sweet chocolate, melted
- 1 1/2 teaspoons maple flavouring
- 2 tablespoons finely chopped peanuts (optional)

Instructions

1. Preheat oven to 375 degrees F.
2. In a small bowl, stir to combine the flour, xanthan gum, salt and baking soda. Set aside.
3. In a stand mixer, fitted with the paddle attachment, mix the butter, granulated sugar, brown sugar, and peanut butter until smooth and fluffy. Scrape down the mixing bowl. Add the egg, vanilla and milk to the mixing bowl, and beat again until mixed. Add the flour mixture, and mix until well combined.
4. Line a mini-muffin tin with 20 mini-muffin paper liners. Using a small cookie scoop, place about 1 Tbsp of the cookie dough into each of the 20 mini-muffin cups. Bake in preheated oven for 8-9 minutes.
5. Remove cookies from oven, and allow to cool for 1 minute on a cooling rack. Using the back of a wooden spoon, or a mini-tart shaper, press an indent into the middle of each peanut butter cookie. Do not press through the sides or bottom, as this will be where the Chocolate Truffle filling will go. Remove cookies from muffin pan and allow to cool for another 15 minutes.
6. While the cookies are cooling, we can make the Chocolate Truffle mixture. In the bowl of a stand mixer, add the cream cheese, confectioners' sugar, melted chocolate, and maple flavouring. Using a paddle attachment, beat the mixture until it is smooth. Scrape down the sides of the bowl, and beat again for 2-3 minutes, until light and smooth. Spoon mixture into a pastry bag fitted with a large star tip. Carefully pipe the Chocolate Truffle filling into the cooled peanut butter cookies, being sure to fill the indent, and create a swirl at the top of the cookie, making it look like a little cupcake. Top with finely chopped peanuts (optional).
7. Refrigerate, in an air-tight container, until ready to serve.

NOTE: 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper-top bag. Shake until well blended.

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Gluten Free Chocolate Chip Cookie Pizza

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Gluten Free Chocolate Chip Cookie Pizza

Ingredients

- 1/2 cup butter, softened
- 1 cup brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup plus 2 tablespoons all-purpose Gluten-Free Flour (see NOTE)
- 1/4 teaspoon xanthan gum
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 cup gluten-free Quick Cook oats
- 1 cup chocolate chips
- 8 ounces cream cheese, softened
- 1/4 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1/2 cup almond slivers
- 1/2 cup shredded, sweetened coconut
- 1/2 cup M&M Candies
- 1/4 cup caramel sauce
- 1/4 cup semi-sweet chocolate, melted
- 1/4 cup gluten-free white chocolate, melted

Instructions

1. Preheat oven to 350 degrees F.
2. In a large mixing bowl, stir together the butter and brown sugar. Stir in the egg and vanilla. Add the gluten-free flour, xanthan gum, baking powder, baking soda, and gluten-free oats. Stir until well combined. Add the chocolate chips and stir until evenly distributed in the dough. Place dough in a lightly greased pizza pan. Place plastic wrap over the dough, and press dough evenly over the bottom of the pizza pan. Bake in preheated oven for 18 minutes.
3. While the cookie is baking, mix the cream cheese "sauce". In a large mixing bowl, use a hand mixer to combine the cream cheese, confectioners' sugar and vanilla until smooth and creamy. Set aside.
4. Toast the almond slivers and coconut in a frying pan over medium heat. Keep stirring the mixture until it is a light golden colour, and smells nutty. Remove from frying pan as soon as the nuts and coconut are a light golden colour. Set aside.
5. Once the cookie has baked, remove from oven and place on a cooling rack. Allow to cool for 30 minutes.
6. Once the cookie has cooled, spread the cream cheese "sauce" over the cookie pizza. Sprinkle the top of the pizza with the toasted almonds and coconut and M&M's. Drizzle with caramel sauce and melted semi-sweet and white chocolate.
7. Cut into wedges, and serve. Cookie can be refrigerated for 1 day (longer if not using the M&M candies).

Note: Gluten-Free Flour Blend – 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper-top bag. Shake until well blended.

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Gluten Free Cranberry Squares

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Gluten Free Cranberry Squares

Ingredients

Crust

- 1/4 cup butter, softened
- 1/3 cup packed brown sugar
- 1 cup all-purpose gluten-free flour (see Note)
- 1/2 teaspoon xanthan gum
- 1/4 teaspoon salt

Filling

- 1 cup packed brown sugar
- 1 tablespoon all-purpose gluten-free flour (see NOTE)
- 1/4 teaspoon baking powder
- pinch salt
- 1/2 teaspoon ground cinnamon
- 2 tablespoons butter, softened
- 2 large eggs, beaten
- 1 teaspoon vanilla extract
- 1 pkg (170 gr) dried, sweetened cranberries

Instructions

Crust

1. Preheat oven to 350 degrees F. Cream the butter and brown sugar together in a medium bowl (I use my stand mixer). Add flour, xanthan gum, and salt, and stir until well combined and crumbly. The mixture is very dry looking, but don't fret just yet. Reserve 1/2 cup of the crumbs to sprinkle over the top of the squares. Press the rest of the crumbs into the bottom of an 8-inch square baking pan. Bake for 12-15 minutes, or until it is a pale golden around the edges.

Filling

2. Combine brown sugar, flour, baking powder, salt, and cinnamon in a medium bowl (I reused my stand mixer bowl, without washing. Has a lot of the same ingredients, and it saves one dish to wash). Add butter, eggs and vanilla and stir until well blended. Stir in the dried cranberries.
3. Pour filling over crust, top with reserved crumbles, and bake for 20 to 25 minutes, or until golden and bubbly around the edges but still slightly jiggly in the center. Cool in the pan on a wire rack. Slice into squares.

Note: The all-purpose gluten-free flour mix that I use is from Cybele Pascal. It is as follows: 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch.

Adapted from a recipe at OceanSpray.ca

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Gluten Free Peanut Butter Caramel Thumbprint Cookies

Gluten Free Peanut Butter Caramel Thumbprint Cookies

Yields 48 cookies

Ingredients

Cookies:

- 1/2 cup unsalted butter, softened
- 1/2 cup brown sugar, packed
- 1/2 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 3/4 cup creamy peanut butter (see Note)
- 1 3/4 cup all purpose gluten-free flour blend (see Note)
- 1 teasoon xanthan gum
- 1/2 teaspoon baking soda
- 1/8 teaspoon salt

Peanut Caramel:

- 1 cup heavy whipping cream
- 1/2 cup water
- 1 cup granulated sugar
- 1 tablespoon light corn syrup
- 1/8 tsp salt
- 3/4 cup finely chopped roasted and salted peanuts

Chocolate Drizzle

- 4 ounces semi-sweet or bittersweet chocolate, finely chopped and melted (optional)

Instructions

Cookies:

1. Preheat oven to 350 degrees F, and line your baking sheets with parchment paper. Set aside.
2. In the bowl of a stand mixer, beat the butter, brown sugar and white sugar until smooth and blended. Scrape down the bowl. Add the egg and vanilla and beat until smooth. Add the peanut butter and mix until well blended. Scrape down the sides of the bowl.
3. In a medium bowl, combine the all-purpose gluten free flour, xanthan gum, baking soda and salt. Add to the butter mixture all at once. Turn the mixer on low and mix until just blended.
4. Using a small scoop (or two tablespoons), drop dough onto prepared cookie sheet in tablespoon-size mounds (I used my smallest Pampered Chef cookie scoop). You will want about 1 1/2″ between the cookies. Roll each ball between your hands to get a nice round ball-shape.
5. Bake the cookies in the pre-heated oven for 11-13 minutes, or until they are a nice light brown colour. After you have removed them from the oven immediately use the back of a kitchen utensil (wooden spoon, pizza cutter, ice cream scoop, etc) to make an indent in the middle of the cookie. You don't want to press all the way through the cookie, but you want an indent big enough to hold the caramel. I found I had to do this twice, as they puffed up right after I created the indent the first time. Remove to cooling rack and allow to cool completely. Repeat until you have baked all the cookies.

Peanut Caramel:

1. In a microwave-safe bowl, heat the whipping cream until hot. Set aside.
2. Place the water in a medium saucepan, and add the sugar, corn syrup and salt. (You will need a larger pan, because when you add the whipping cream, it will really boil up, make sure you have that extra space).
3. Cook over medium heat, stirring occasionally, until the sugar has dissolved. Place your heated cream within arms reach.

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4. Turn the heat to high and cook the sugar mixture, swirling occasionally to ensure it is browning evenly. You want to cook the sugar mixture until it is a golden brown, keep an eye on it, because when it starts to turn colour, it turns colour quickly.
5. Immediately remove the sugar mixture from the heat, and carefully whisk in the heated cream, adding it in a slow, steady stream. Whisk to blend the caramel well. Stir in chopped peanuts.
6. Pour into heat-proof bowl, and set aside to cool slightly. You want the caramel to cool, but still be pourable. If it gets too cool, you can liquefy it by warming it up in the microwave a little bit.

Filling the Cookies:

1. Spoon the peanut caramel into the depressions of each cookie. Allow the filling to cool and set for an hour before topping with chocolate (if using).
2. Topping with Chocolate:
3. Place the melted chocolate in a small resealable plastic bag. Snip a tiny hole in one corner of the bag and stripe the chocolate over the top of the cookies. Allow the chocolate to cool and harden before transferring cookies to a storage container. Store in an airtight container at room temperature for 3-4 days.

Notes:

1. Commercial peanut butter works best in this recipe. Natural peanut butter will leave you with a drier, crumblier cookie.
2. The all-purpose gluten-free flour mix that I use is from Cybele Pascal. It is as follows: 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch.

Adapted from The Art and Soul of Baking by Cindy Mushet

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Gluten Free Oatmeal Peanut Butter Drops

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Gluten Free Oatmeal Peanut Butter Drops

Ingredients

- 1/2 cup butter or margarine
- 2 cups light brown sugar, firmly packed
- 1/2 cup milk
- pinch of salt
- 1/2 cup peanut butter
- 1 teaspoon vanilla extract
- 3 cups Gluten-Free certified quick cook oats

Instructions

1. Line 2 baking sheets with waxed paper, set aside.
2. In a large heavy saucepan, combine the butter, brown sugar, milk, and salt. Bring mixture to a boil over medium heat, stirring occasionally, until mixture comes to a full rolling boil. Without stirring, let mixture boil for 3 minutes. Immediately remove from heat.
3. Stir in peanut butter and vanilla, stirring until peanut butter has melted.
4. Quickly stir in oats, mix well.
5. Working quickly, drop mixture by tablespoonfuls onto prepared baking sheets. Allow to cool and become firm, about 30 minutes.

Source: Christmas-cookies.com

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Gluten Free Lemon Bars

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Gluten Free Lemon Bars

Ingredients

For the crust:

- 1 cup unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 2 cups all-purpose gluten-free flour blend (see Note)
- 1/2 teaspoon xanthan gum
- pinch salt

For the Filling:

- 7 large eggs, at room temperature
- 2 1/2 cups granulated sugar
- 2 tablespoons grated lemon zest (4-6 lemons)
- 1 cup freshly squeezed lemon juice (I needed 6 lemons to get 1 cup)
- 1 cup all-purpose gluten-free flour blend (see NOTE)
- Confectioners' Sugar for dusting

Instructions

1. Preheat oven to 350 degrees F.
2. Line a 9×13-inch baking pan with parchment paper, so the paper rises up the sides (I had it run up the 13″ sides, and left the 9″ sides bare). (This will make removing the squares much easier, as you can lift them out once they are cooled.)
3. For the crust, in the bowl of a stand mixer, cream the butter and sugar until light and fluffy. Combine the flour & salt, and slowly add to the butter/sugar mixture while the mixer is on low. Mix just until it is combined. Dump the dough into your 9×13-inch pan, and using hands dusted with gluten-free flour, press the dough evenly over the bottom of the pan, building up a 1/2-inch edge on all sides.
4. Bake in preheated oven for 20 minutes, or until very lightly browned. Remove from oven and cool on wire rack. Leave the oven on.
5. While the crust is baking, you can prepare the filling. For the filling, whisk together the eggs, sugar, lemon zest, lemon juice, and gluten-free flour. Pour over your pre-baked crust and bake for 30-35 minutes, until the filling is set. Let cool to room temperature.
6. To remove from pan, cut along 9″ edges, and use the parchment paper to lift the bars out to a cutting board. Using a sifter or wire sieve, dust the top of the bars with confectioners' sugar. Cut into squares, and serve.

Note: The all-purpose gluten-free flour mix that I use is from Cybele Pascal. It is as follows: 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch.

Adapted from Ina Garten, The Barefoot Contessa Cookbook

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Gluten Free Cappuccino Cookies

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Gluten Free Cappuccino Cookies

Ingredients

- 1 cup butter, softened
- 2 cups brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups gluten-free flour mix (see Note)
- 1/2 teaspoon xanthan gum
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 3 tablespoons espresso powder
- 2 cups certified gluten free quick-cook oats
- 1 cups milk chocolate chips
- 1 cup white chocolate chips

Instructions

1. Preheat oven to 350 degrees F.
2. Cream together the softened butter and the brown sugar.
3. Add eggs, one at a time. Mix until blended. Stir in vanilla.
4. In a large bowl, combine gluten-free flour, xanthan gum, baking powder, baking soda and espresso powder. Stir to blend.
5. Stir dry ingredients into margarine/sugar mixture.
6. Add the rolled oats and chocolate chips, and stir to combine all ingredients.
7. Using a cookie scoop (or two tablespoons), drop cookies onto parchment lined cookie sheets.
8. Bake in preheated oven for 11-12 minutes, depending on your oven. You want them to be slightly browned around the outside, but still slightly moist in the middle.
9. Allow to cool on cookie sheet for 5 minutes before transferring to a wire rack.
10. Cool completely, then store in an airtight container.

Note: The all-purpose gluten-free flour blend is as follows: 4 cups superfine brown rice flour 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper seal bag. Shake to distribute evenly.

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Gluten Free Farmer Brownies

Gluten Free Farmer Brownies

Ingredients

Brownies

- 1/4 cup unsweetened cocoa powder
- 1 cup hot water
- 3/4 cup butter
- 1 cup quinoa flour (or millet, sorghum, brown rice)
- 1 1/2 cups gluten-free all purpose flour (see note)
- 2 teaspoons xanthan gum
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups granulated sugar
- 1/2 cup apple sauce
- 2 large eggs, slightly beaten
- 1/2 cup buttermilk or thick sour milk
- 1 teaspoon vanillaextract
- 1 cup chopped nuts (optional, I omitted this time)

Chocolate Frosting

- 1/4 cup butter
- 1/2 cup unsweetened cocoa powder
- 1/3 cup milk
- 1 teaspoon vanilla extract
- 3 1/2 cups confectioners' (icing) sugar

Instructions

Brownies

1. Mix cocoa into hot water. Stir in butter (you want it to melt). Allow to cool.
2. Sift dry ingredients together, and stir into coco mixture.
3. Add eggs. Beat in buttermilk, apple sauce, and vanilla. Add nuts (optional).
4. Spread in a lightly greased 10×15-inch roll pan.
5. Bake in preheated 375 degree oven for 20 minutes.
6. You can cool and frost with your favorite frosting. I prefer to mix up the frosting below and icing while the cake still hot. It gives a really smooth, shiny icing.

Chocolate Frosting

1. In a large bowl, beat margarine and cocoa together until combined.
2. Add milk and vanilla, beat until smooth.
3. Gradually beat in confectioners' sugar until desired consistency is achieved. Adjust with more confectioners' sugar or milk if necessary.

Note: The flour blend consists of 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper-top bag. Shake until well blended.

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Gluten Free Cream Cookies

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Gluten Free Cream Cookies

Ingredients

- 3/4 cup granulated sugar
- 1/4 cup shortening
- 1 large egg
- 1/2 cup sour cream
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 3/4 cup potato starch
- 1 cup plus 2 tablespoons cornstarch
- scant 3/4 cup brown rice flour
- 1/2 cup sweet rice flour
- 1 teaspoon xanthan gum

Instructions

1. Preheat oven to 350 degrees F.
2. Cream together the sugar and the shortening. Add the egg, sour cream and vanilla. Mix until well combined.
3. In a separate bowl, combine remaining ingredients. Mix well.
4. Add about 3/4 of the flour mixture to the wet ingredients, in 3 additions, mixing until fully incorporated after each addition. The dough will still be quite sticky, that is alright. That is what will give you a great cookie. The remaining 1/4 of the flour will be used when you are rolling the dough out.
5. Working with about half the dough at a time, use the extra flour to work the dough into a disk shape. Roll your dough out between 2 pieces of parchment. I found I liked the cookies that were rolled to about 1/2″ thick. Carefully place cookies on parchment lined baking sheet.
6. Bake in preheated oven for about 10 minutes, or until the bottoms are just starting to brown (over baked will give you a dry cookie).
7. Continue rolling and baking until all of the dough has been used up. You can re-roll the scraps and cut cookies out of those as well.
8. Cool completely before icing.

Adapted from Simple Ginger

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Gluten Free Chocolate Chip Oatmeal Cookies

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Gluten Free Chocolate Chip Oatmeal Cookies

Ingredients

- 1 cup butter, softened
- 2 cups brown sugar, packed
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups gluten-free flour mix (see Note) OR 1 1/2 cups brown rice flour, 1/2 cup potato starch, and 1/4 cup tapioca starch
- 1 teaspoon xanthan gum
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 cups certified gluten free quick-cook oats
- 2 cups gluten free chocolate chips (or 1 cup chocolate chips and 1 cup plain M&M's)

Instructions

1. Preheat oven to 350 degrees F.
2. Cream together the softened margarine and the brown sugar.
3. Add eggs, one at a time. Mix until blended. Stir in vanilla.
4. In a large bowl, combine gluten-free flour, xanthan gum, baking powder and baking soda. Stir to blend.
5. Stir dry ingredients into margarine/sugar mixture.
6. Add the rolled oats and chocolate chips, and stir to combine all ingredients.
7. Using a cookie scoop (or two tablespoons), drop cookies onto parchment lined cookie sheets.
8. Bake in preheated oven for 11-12 minutes, depending on your oven. You want them to be slightly browned around the outside, but still slightly moist in the middle.
9. Allow to cool on cookie sheet for 5 minutes before transferring to a wire rack.
10. Cool completely, then store in an airtight container.

Note: The all-purpose gluten-free flour mix that I use is as follows: 4 cups superfine brown rice flour, 1 1/3 cups potato starch (not flour), 2/3 cup tapioca starch. Combine all ingredients in a large zipper seal bag. Shake to distribute evenly.

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Gluten Free Turtle Brownies

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Gluten Free Turtle Brownies

Ingredients

Brownies

- 3 ounces unsweetened chocolate, coarsely chopped
- 12 Tbsp (1 1/2 sticks) unsalted butter, cut into pieces
- 3 large eggs
- 1/2 cup light brown sugar
- 1 cup granulated sugar
- 1 1/2 teaspoons vanilla extract
- 1/2 cup plus 2 tablespoons Featherlight Flour Mix (*see note)
- 1/2 teaspoon xanthan gum
- 1/4 teaspoon salt

Caramel Topping

- 40 Kraft caramels (10 ounces), unwrapped
- 1/2 cup heavy whipping cream
- 2 cups pecan halves, toasted

Ganache Topping

- 2 oz. semisweet chocolate
- 1/4 cup heavy whipping cream

Instructions

1. Preheat oven to 350 degrees F. Line a 9×13-inch baking pan with parchment paper (makes for easy removal later).

Brownies:

2. Melt the chopped chocolate and butter in a stainless steel bowl placed over a saucepan of simmering water. Remove from heat and set aside while you make the brownie batter.
3. Meanwhile, in the bowl of your electric mixer, beat the eggs and sugars until smooth. Beat in the vanilla extract and then the melted chocolate mixture. Scrape down the sides of the bowl and, on low speed, beat in the flour, xanthan gum & salt.
4. Pour into the prepared pan and bake for about 20 minutes, or just until the brownies are barely firm to the touch. Remove from oven and place on a wire rack.

Caramel Topping:

1. Place the unwrapped caramels and cream in a saucepan and melt, over low heat (stirring frequently), until smooth.
2. Remove from heat and stir in the toasted pecans, making sure all the pecans are coated with caramel. Spread the caramel topping evenly over the still warm brownies and let cool to room temperature. Then cover and refrigerate brownies for an hour or until the brownies are firm.

Ganache:

1. Place the chopped chocolate in a heatproof bowl. Heat the cream in a small saucepan over medium heat (or microware until hot). Bring just to a boil. Immediately pour the boiling cream over the chocolate and allow to stand for 5 minutes. Stir with a whisk until smooth.
2. Remove the brownies from the refrigerator and, using a fork, drizzle the Ganache over the brownies in a zigzag pattern. Cover and refrigerate until the chocolate is set. Using a sharp knife, cut the brownies into 48 bars.
3. Store, covered, in the refrigerator for 7 to 10 days, or in the freezer for longer storage.

Notes:

1. To toast pecans, bake for 10 minutes in a 350 degree oven, until lightly browned & fragrant.
2. The featherlight flour mix that I use is from Bette Hagman. It is as follows: 3 cups rice flour, 3 cups tapioca starch, 3 cups cornstarch, 3 tablespoons potato flour.

Source: Joy of Baking

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Gluten Free Monster Cookies

Ingredients

- 3 large eggs
- 1/2 cup margarine or butter, softened
- 1 1/2 cups brown sugar, packed
- 1 cup white sugar (or less)
- 1 teaspoon white corn syrup
- 1 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 cup peanut butter
- 1/2 to 3/4 cup M&M's (plain ones are gluten-free)
- 1/2 to 3/4 cup chocolate chips
- 4 1/2 cups gluten-free certified quick cook oats

Instructions

1. Mix in order given. Drop by teaspoonful onto pan and bake at 350 degrees F for 10-12 minutes.

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Gluten Free No-Bake Oatmeal Cookies

Ingredients

- 1/2 cup butter or margarine
- 2 cups granulated sugar
- 1/2 cup milk
- 1/4 cup cocoa powder
- 1/2 cup creamy peanut butter (or chunky)
- 3-3 1/2 cups certified gluten-free quick-cooking oats
- 2 teaspoons vanilla extract

Instructions

1. Add the first four ingredients into a 4-quart sauce pan.
2. Bring to a rolling boil and hold for 1 1/2 minutes.
3. Remove from heat.
4. Stir in the next 3 ingredients and drop by tablespoons onto wax paper.
5. Let cool until set.

Source: Food.com

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Gluten Free "Oreo" Cookies

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Gluten Free "Oreo" Cookies

Ingredients:

Dough

- 3/4 cup rice flour
- 3/4 cup tapioca flour
  3/4 cup cornstarch
- 1 tsp xanthan gum
  2 tsp. egg substitute
- 2/3 cup cocoa
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 cup butter
- 1 cup white sugar
- 1 egg
- 1 tsp vanilla
- 1-2 tsp milk

Filling

- 2 cups confectioners' sugar
- 3 tbsp shortening
- 1/4 tsp vanilla
- 2 tbsp hot water

Directions:

1. Preheat oven to 350 degrees F.
2. In a medium bowl, whisk together the flour mix, xanthan gum, egg replacer, cocoa, baking powder, baking soda and salt. Set aside.
3. In a bowl of the mixer, cream the margarine and sugar until light. Add the egg and vanilla and beat well.
4. Add the dry ingredients in 3 additions. If the dough becomes too stiff, add the milk as needed.
5. Shape the dough into two 10″x1 1/2″ rolls. Wrap in foil (or plastic wrap)and chill. Chill for about 15-20 minutes.
6. Cut into 1/8″ slices, if you have a cookie stamp, you can at this point press it into the sliced cookies before baking. Bake these cookies on an UNGREASED cookie sheet for 10 minutes.
7. Let cool for a few minutes before removing from the cookie sheet. Cool thoroughly on a rack.
8. For the filling, combine confectioners' sugar, shortening, vanilla and hot water (use enough to create a good spreading texture).

Source: Recipezaar.com

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Gluten Free Christmas Rum Balls

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Gluten Free Christmas Rum Balls

Ingredients

- 2 1/2 cups GF Oreo Crumbs (see above)
- 1 1/4 cups confectioners' (icing) sugar
- 1/2 cup spiced rum or bourbon
- 2 tablespoons white corn syrup
- 1 cup pecans or walnuts, broken (I did these fairly fine in the food processor)

Instructions

1. Sift 1 cup icing sugar.
2. Stir in the spiced rum mixed with the syrup.
3. Add gluten-free chocolate crumbs and nuts.
4. Mix thoroughly.
5. Shape mixture into walnut sized balls and dredge with remaining sugar or leave plain.
6. Store in an airtight container or tin.

Note: These are best if you can make them a few days in advance, so they have time to mellow. So, if you can, make them 5 days before you want to consume them.

Source: Based on a recipe from Food.com

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Gluten Free Snickerdoodle Cookies

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Gluten Free Snickerdoodle Cookies

Serves: 36 cookies

Ingredients

Cookies:

- 1/2 cup shortening (I used margarine)
- 3/4 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup potato starch (not flour)
- 3/4 cup plus 2 tablespoons cornstarch
- 1/4 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon xanthan gum
- 1/2 teaspoon salt
- 2 tablespoons water

Cinnamon-Sugar Mixture:

- 2 tablespoons sugar mixed with
- 1/2 teaspoon ground cinnamon

Instructions

1. Preheat oven to 350 degrees F. In a large bowl, cream together shortening and sugar. Add egg and vanilla extract. Mix well. Add potato starch, cornstarch, baking soda, baking powder, xanthan gum, salt and water. Mix well to eliminate any lumps in the dough. Dough will be sticky. Lightly oil hands or spray them with nonstick spray to better handle dough. Shape into small balls, using a slightly-rounded teaspoon of dough for each cookie. Roll in sugar/cinnamon mixture.
2. Place on lightly greased baking sheet and press each ball to an even thickness of about 1/3 inch. Bake for 10-12 minutes. A single cookie should be removed at the shortest-baking time to test for doneness. Browning is not a good indicator for these cookies.

Source: The Gluten-Free Baker by Robyn Ryberg

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Gluten Free Chocolate Crinkle Cookies

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Gluten Free Chocolate Crinkle Cookies

Ingredients

- 1/2 cup vegetable oil
- 4 squares unsweetened chocolate, melted (or 4 tablespoons cocoa mixed with 12 tablespoons melted butter)
- 2 cups granulated sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- 2 cups rice flour mix *See Note
- 1/2 teaspoon xanthan gum
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- confectioner ' (icing) sugar for rolling

Instructions

1. Mix oil, chocolate, and sugar. Add eggs, one at a time, mixing thoroughly between each. Add vanilla.
2. Sift dry ingredients together. Stir into chocolate mixture. Chill several hours or overnight.
3. Preheat oven to 350 degrees F. Form dough into balls and roll in confectioner's sugar to coat.
4. Place about 2″ apart on parchment lined baking sheets. Bake about 10-14 minutes.

Note: Rice flour mix – 2 cups rice flour, 2/3 cups potato starch, 1/3 cup tapioca starch.

Source: Hey That Tastes Good

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Gluten Free White Chocolate & Cranberry Cookies

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Gluten Free White Chocolate & Cranberry Cookies

Ingredients:

- 1/2 cup butter, softened
- 1/2 cup packed brown sugar
- 1/2 cup white sugar
- 1 egg (if it's too dry after mixing, add a second egg)
- 1 1/2 tsp brandy flavouring
- 3/4 cup brown rice flour
- 1/2 cup potato starch
- 1/4 cup tapioca flour
- 1 tsp xanthan gum
- 1 tsp baking soda
- 1/2 tsp baking powder
- 3/4 cup gluten-free white chocolate chips
- 1 cup dried cranberries

Directions:

1. Preheat oven to 350 degrees F. Line cookie sheets with parchment paper.
2. In a large bowl, cream together the butter, brown sugar, and white sugar until smooth. Beat in the egg and brandy flavour.
3. Sift all remaining dry ingredients together to mix well.
4. Stir the dry ingredients into the butter, sugar & egg mixture. Mix in the chocolate chips and cranberries.
5. Drop by a heaping tablespoon onto prepared cookie sheets.
6. Bake approximately 12 minutes in the preheated oven. For best results, take them out while they are still slightly doughy. Allow cookies to cool for 1 minute on the cookie sheets before transferring to wire racks to cool completely.

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Gluten Free Gingersnap Cookies

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Gluten Free Gingersnap Cookies

Ingredients:

- 1 1/2 cups butter
- 2 cups granulated sugar, plus some for rolling
- 1/2 cup molasses
- 2 eggs
- 1/2 cup tapioca flour
- 1 cup potato starch (NOT potato flour)
- 2 1/2 cups rice flour
- 1 3/4 teaspoons xanthan gum
- 4 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- 1 teaspoon clove

Directions:

1. In medium bowl, cream butter, sugar, molasses, and eggs.
2. In large bowl combine dry ingredients; stir into butter mixture.
3. Refrigerate for several hours.
4. Preheat oven to 350 degrees F.
5. Scoop out dough, and shape into 1/2 inch balls.
6. Roll into granulated sugar.
7. Arrange at least 3 inches apart on a baking sheet. (They spread while baking.).
8. Bake for 8 to 10 minutes. (Baking less time will give you a chewy cookie; baking more will make them crisp.).
9. Cool on wire racks.
10. If desired sprinkle with more granulated sugar.

Source: Food.com

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Gluten Free Merry Meringue Cookies

Ingredients:

- 4 egg whites
- 1/4 tsp cream of tartar
- 2 cups Confectioners Sugar
- 1 vanilla bean, split & the beans scraped out (place the scraped pod aside for other uses, use only the insides)
- dry Jello powder, any flavour (optional)

Directions:

1. Preheat oven to 225 degrees F. Beat egg whites and cream of tartar in small bowl with electric mixer on high speed 5 minutes or until soft peaks form. Gradually add vanilla bean scrapings and sugar, 1 Tbsp. at a time, beating on high speed until stiff peaks form.
2. Drop tablespoonfuls of the egg white mixture onto baking sheet covered with parchment paper. Sprinkle each meringue lightly with dry Jello powder.
3. Bake 50 minutes. Turn oven off. Prop oven door open slightly; let meringues stand in oven for 1 hour or until completely cooled.

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NOTE: I put my beat meringue in a large zip lock bag and cut the tip off, so I could pipe them into little cookies. Worked great!

Source: Based on a recipe from AllRecipes.com

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Gluten Free Eggnog Thumbprint Cookies

Gluten Free Eggnog Thumbprint Cookies

Yields 25 cookies

Ingredients:

Cookies

- 1/2 cup butter, softened
- 1/3 cup granulated sugar
- 3 tablespoons brown sugar
- 1 large egg
- 1 teaspoon vanilla
- 3/4 cup brown rice flour
- 1/3 cup tapioca starch
- 1/4 cup millet flour
- 1 teaspoon xanthan gum
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

Filling

- 1/4 cup butter, soft
- 1 cup confectioners' (icing) sugar
- 1 tablespoon milk
- 1/2 teaspoon rum extract
- pinch nutmeg

Instructions:

Cookies

1. Preheat the oven to 350 degrees F. Line your baking sheets with parchment paper.
2. In the bowl of a stand mixer, fitted with the paddle attachment , beat 1/2 cup butter and sugars until light & fluffy.
3. Add the egg and vanilla and mix until blended, scraping down the bowl if necessary.
4. In a separate bowl, whisk together the remaining ingredients until fully combined.
5. With the mixer running on low, slowly add the dry ingredients to the butter mixture. Mix until the dough comes together.
6. Form dough into 3/4-inch balls, placing them 2-inches apart on the baking sheet. Using your fingers, make an indent in the middle of each cookie.
7. Bake for 10 minutes. Remove from heat, and press down the center of the cookies again. Let cool completely before filling.

Filling

1. Beat all ingredients together until smooth. If it seems a little too dry, keep beating, your butter may not be soft enough yet.
2. Spoon the filling into a zipper seal bag, snipping one corner off, and pipe filling into the indents on the cookies. You can also use a large star cake decorating tip for a different look. I used a Wilton 1M tip. You may sprinkle with some additional nutmeg if you'd like.

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