

Gluten-Free and Vegan Christmas Cookies

All Purpose GF Flour:

*My gluten free flour mix is 2 cups brown rice flour, 2/3 cup potato starch flour, 1/3 cup Tapioca flour and 2 ½ teaspoons xanthan gum. Sift at least 3 times.

Gingerbread Pals

- 2 cups All Purpose GF Baking Mix
- 1 tsp. cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. ground cloves
- 3/4 cup firmly packed dark brown sugar
- 2 tablespoons black strap molasses
- 1/2 cup coconut oil (solidified and cold, not at melting point), Earth Balance Buttery Sticks or Spectrum shortening
- 1 1/2 tablespoons coconut milk or rice milk



INSTRUCTIONS

Preheat oven to 350 degrees. In a large mixing bowl, combine baking mix, cinnamon, ginger, and cloves. Stir to mix.

In a large mixing bowl fitted with paddle attachment, combine brown sugar, molasses and coconut oil (or Earth balance or non-hydrogenated shortening) and beat until well blended. Add coconut or rice milk and beat until blended. With mixer on low speed, add half the flour mixture and beat until blended. Add remaining flour mixture and using your hands, knead dough until it is smooth and blended. Divide dough in half and shape into two balls. Refrigerate dough for 30 minutes.

In the meantime, make the decorating icing:

CASEIN FREE- DAIRY FREE (VEGAN) VANILLA ICING

- 1 box powdered sugar
- 2 tablespoon cold water
- 1 tablespoon vanilla
- 1 tablespoon agave nectar, such as Nature's Agave Amber variety
- 1 tablespoon Earth Balance Buttery Sticks

In a large mixing bowl with paddle attachment blend cold water, vanilla, agave and margarine. Sift into bowl 1 box confectioner's sugar. Blend on low speed until combined. If it's too dry, add 1 teaspoon cold water. If too wet, add 1 tablespoon more sugar. Set icing aside.

To bake cookies:

Lightly flour a work surface and rolling pin with rice flour. Roll out ball of dough into a rectangle about 1/4 inch thick. Press gingerbread pal cookie cutter into dough to cut out shapes.

Transfer cookies to greased baking sheets. Repeat with second ball of dough. Gather scraps of dough into a ball, roll out dough and continue cutting out cookies until all dough is used. Bake cookies until golden brown, about 8-10 minutes. Cool on racks.

Frost cooled cookies with thin amount of icing. Place gluten free chocolate chips or raisins for eyes, nose, mouth and buttons. Icing can be placed in a pastry bag to pipe designs on cookies.



Lemon Shortbread Cookies

- 6 ounces (1 1/2 cups) white rice flour
- 2.5 ounces (1/2 cup) sweet rice flour
- 1 ounce (1/4 cup) tapioca starch
- 1/2 teaspoon salt
- 1/8 teaspoon xanthan gum
- 1 cup veggie based shortening, at room temperature (Spectrum and Earth Balance have good ones, coconut oil also works)
- 1/2 cup powdered sugar plus one pound
- zest of one lemon, finely chopped
- 2 tablespoons freshly squeezed lemon juice



INSTRUCTIONS

Preheat oven to 350°F. Line rimmed baking sheet with parchment paper.

In small mixing bowl, whisk together dry ingredients. Set aside. In bowl of stand mixer or medium mixing bowl, cream together butter, 1/2 cup powdered sugar and lemon zest until a thick paste forms; about 30

seconds. (Use medium-high speed on a handheld mixer or medium speed on a stand mixer.) Stop mixer and scrape down bowl. Turn mixer on and cream for another 15 seconds.

Add dry ingredients and mix until dough forms, about twenty seconds. Add lemon juice and mix until combined. Chill dough for twenty minutes.

Scoop dough, about one tablespoon each, and roll into ball. Place dough on baking sheet and press dough ball down slightly. Return remaining dough to refrigerator.

Bake until cookies are set and slightly cracked, about 18-20 minutes. These cookies don't really darken during baking. While cookies are baking, fill an 8x8-inch pan with one pound powdered sugar. Set aside.

Remove cookies from oven. Allow cookies to set for two minutes. Carefully transfer cookies to the pan of powdered sugar with a spatula. Bury cookies in the sugar and allow to cool.

Repeat with remaining dough. Remove cooled cookies from powdered sugar and shake off excess sugar.