

GLUTEN- FREE SPRITZ COOKIES

Contributed by
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Ingredients

- 1 cup unsalted butter softened
- 2/3 cup granulated sugar 5 ounces
- 1 large egg
- 1 teaspoon vanilla extract
- 2 cups Bob's Red Mill 1:1 Gluten-Free Flour*
- 1 teaspoon salt
- Colored sanding sugar for decorating optional
- 1-3 teaspoons water



Instructions

1. Adjust oven rack to middle position and preheat oven to 375 degrees F. Line 2 rimmed baking sheets with parchment paper.
2. Beat together butter, sugar, and vanilla on medium-high speed until light and fluffy, about two minutes. Stop the mixer once or twice to scrape down the sides of the bowl. Add the egg. Mix until combined. Stop the mixer and scrape down the bowl. Mix for 15 seconds. Turn mixer off and add the flour and salt. Turn the mixer to medium-low. Mix until a dough forms.
3. Fill a cookie press according to the manufacturer's directions. Press cookies onto prepared baking sheet. Sprinkle with sugar, if desired.
4. Bake until cookies are edges are golden brown, about ten minutes. Allow cookies to cool on the baking sheet for about three minutes. Transfer cookies to a wire rack to cool completely.
5. Repeat with remaining dough. (If the dough won't release from the press during the second batch of cookies, stir in a little water, about 1-3 teaspoons. Sometimes the dough stiffens between batches. Adding water solves the problem.) Allow baking sheet to cool between batches or the cookies will spread.
6. Store in an airtight container for up to one week.

Recipe Notes

* Bob's Red Mill 1:1 Flour was used to test this recipe. If you don't have this flour, replace it with a gluten-free all-purpose flour blend that contains xanthan gum OR with 1 1/4 cups white rice flour, 1/2 cup sweet rice flour, 1/4 cup potato starch, 1/2 teaspoon xanthan gum. Whisk ingredients together and then use as directed in the recipe.

