



BezOkruszka.pl

Zdrowe i pyszne
przepisy bezglutenowe

Shortbread butter or cocoa cookies

- 160 g fine sugar
- 200 g soft butter
- 2 yolks
- 1½ tsp vanilla sugar
- 170 g gluten-free flour mix (if you're not on a g-f diet, use a plain flour)
- 190 g rice flour
- 2 tsp cocoa powder (in cocoa cookies version)



RECIPE FOR 3 BAKING SHEETS
OF COOKIES



Gluten-free

CONTAINS:



Eggs



Dairy



Sugar

1. Combine sugar, vanilla sugar with butter and beat slowly until creamy. 2. Add yolks and cocoa powder if you use. Continue beating until well mixed. 3. Gradually add stirred flour and mix on slow speed. 4. When mixture is combined, form for two parts and cover by foil. Put to refrigerator for 30 minutes to 1 hour. 5. Roll out dough to 4 mm thickness (the best way is put dough between two sheets of baking paper and then roll) and cut a cookie shapes. 6. Place cookies on cookie sheet with baking paper and bake for 10-15 minutes (depending on the cookies size). If dough while cutting cookies is too softy, place it to freezer for 5-10 minutes. 7. Remove from oven and let cool on cookie sheet for few minutes before moving them to cooling rack. You can decorate them by frosting or chocolate icing.

