

GF Quinoa Cookies

In a medium sized bowl, combine the following:

1 ½ cups GF flour (see below)
1 scant tsp xanthan gum
1 tsp cinnamon
1 tsp baking powder
¼ tsp baking soda

In the mixer bowl, cream:

1 cup butter or margarine (½ c unsalted butter & ½ c margarine works well)
1 cup brown sugar
½ cup white sugar

Then add:

2 eggs, one at a time & 1 tsp vanilla. Mix until smooth.

Blend in flour mixture slowly.

Remove from the mixer and stir in by hand:

1 ¾ cups quinoa flakes
½ cup raisins, currants, dried cranberries, or chocolate chips
¼ flaked coconut (optional)

Drop in heaping teaspoonfuls on an ungreased cookie sheet and press with the bottom of a glass dipped in water. Bake at 375 for 10 minutes or until edges are golden. Let cool slightly before removing from the pan. Makes about 4 dozen.

Flour mixture:

1 cup white rice flour
1 cup cornstarch
1 cup tapioca flour
1 heaping tablespoon potato flour (gritty)

Or 1 ¼ cup of above mixture and ½ cup chick pea or bean flour.

Based on a recipe from "The Gluten Free Gourmet Cooks Comfort Food" by Bette Hagman.