

Gluten Free Shortbread Cookies

1 lb butter
2 c. potato flour
1 c. rice flour
1½ c. tapioca starch
2 tsp xanthan gum
1 c. icing sugar

Preheat oven to 325 F. Cream the butter in a bowl. In a separate bowl mix all the dry ingredients until fully combined. Slowly add the dry ingredients to the creamed butter. Separate the dough and roll into 1 ½" logs. You can wrap the logs in wax paper or parchment paper to refrigerate. Once refrigerated then use a length of fishing line between your thumbs and slice the logs into discs about ¼" thick. Place on a cookie sheet and bake at 325' F for about 15 to 17 minutes. They will be just golden on the bottom. I don't refrigerate mine I just roll and cut with 50lb test fishing line and bake and I bake mine for 17 mins. If you refrigerate them they may take longer to bake.

From Sherrell Loyst