

Gluten Free, Dairy Free SPRITZ Cookies
(organic, non-GMO if you use those ingredients)

Set oven to 375 deg.
Yield about 6-7 dozen.

Cream together on med-hi speed 2/3 c sugar and 1 c margarine until light and fluffy
(I use Earth Balance Original, non-transfat, non-GMO, dairy free, and corn-free)

Add 1 egg, 2 tsp gluten free vanilla, and ½ tsp salt, blend at low-med speed until one color and is fluffy

On lowest speed, add 2 ¼ c gluten free flour slowly. Continue to blend until the mixture seems to set some. It shouldn't seem wettish, but hold together and be like normal cookie dough. (I use Arrowhead Mills Gluten Free All Purpose Baking Mix. It has rice flour, sorghum flour, tapioca starch, whole-grain sorghum flour, leavening (sodium acid pyrophosphate, baking powder, monocalcium phosphate), inulin, rice bran, and xanthan gum. The xanthan gum is what holds the show together in baked goods, so be sure whatever you use has it.)

Fill the spritz "gun" and press out onto ungreased cookie sheets. (Tends to take a "click, slight squeeze" method to get them to cling to the baking sheet). Sprinkle with sugar crystals (I use Wilton no-dye larger clear crystals, because they are sugar and carnauba wax only. But, granulated sugar is also OK.)

Bake for 8 minutes – until the edges are just barely browning. Allow to cool slightly on the sheet, then use very flat spatula to move to cooling racks. Store in air-tight container with layers separated by waxed paper.

These are very light and airy, and somewhat more fragile than ordinary spritz cookies. But, this is a small price to pay for how much better they are than leaden gluten-free choices at the market...