

- 4 tablespoons bitter orange marmalade
- 1 teaspoon vanilla extract
- 2 cups gluten-free cookie flour mix (page 34)
- ½ teaspoon xanthan gum
- ½ teaspoon baking soda
- 1 teaspoon cream of tartar
- ¼ teaspoon salt
- 2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ¼ cup sugar, for rolling

1. Preheat oven to 350 degrees. Line two cookie sheets with parchment paper.
2. Beat shortening and granulated sugar with an electric mixer on medium speed until smooth and fluffy. Add brown sugar, molasses, orange marmalade and vanilla. Mix thoroughly.
3. In a separate bowl, mix together gluten-free flour, xanthan gum, baking soda, cream of tartar, salt and spices.
4. Add flour mixture to shortening mixture and beat on low speed to combine.
5. Using your hands, roll uniform-size pieces of dough (about 2 teaspoons) into balls. >54



Old-Fashioned Ginger Snaps

MAKES 54 2-INCH COOKIES

This recipe harkens back to my grandmother's cookies. These old-fashioned treats are richly flavored with molasses, spices and bitter orange marmalade.

- ½ cup dairy-free, soy-free vegetable shortening
- ½ cup granulated sugar
- 4 tablespoons brown sugar
- 4 tablespoons molasses

so good

Holiday Cookies—Continued from page 35

6. Pour ¼ cup sugar into a shallow bowl or plate. Roll the balls in the sugar and place on parchment paper.
7. Bake cookies on center rack in preheated oven for 14 minutes.
8. Let cookies cool about 5 minutes on cookie sheets before transferring to a wire rack to cool completely.

Each cookie contains:

61 calories, 2g total fat, 1g saturated fat, 0g trans fat, 0mg cholesterol, 11g carbohydrate, 44mg sodium, 0g fiber, 1g protein

Gluten-Free Cookie Flour Mix

MAKES 6 CUPS

- 4 cups superfine brown rice flour
- 1½ cups potato starch (not potato flour)
- ⅔ cup tapioca flour/starch

Combine all ingredients. Store in the refrigerator until ready to use.