

**GLUTEN-FREE
CHRISTMAS COOKIES**
"Christmas tree"

TIME:

- preparation: 30 - 60 min
- baking: 10 - 30 min

INGREDIENTS:

for about 50 cookies depending on the size of cutters used

- 200 g / 7oz / 0.44 lbs. all-purpose gluten-free flour with xanthan gum, if possible; plus more for sprinkling & rolling
- ½ teaspoon xanthan gum, when your flour doesn't contain it
- 4 tablespoons ground almonds
- 100 g / 3.5 oz. / 0,22 lbs. unsalted butter, at room temperature
- 2-3 tablespoons caster sugar (if you like sweeter cookies there can be 1/2 cup)
- 1 free-range egg
- ½ unwaxed orange, juice and zest
- pinch salt

for decoration:

- icing sugar, for dusting

You will also need:

- cookie cutters with Christmas motifs,
- 2 large baking sheets covered with non-stick baking paper/ parchment,
- designer icing in a tube – for gluing stars together.

canvassimo

by Jo&Anna

METHOD:

1. In a large bowl - using a food processor or an electric hand whisk - whisk together the butter and sugar.
2. Add the egg and orange juice and zest.
3. Then sift the flour into a large mixing bowl and add the rest of the dry ingredients.
4. Mix all dry and wet ingredients together until thoroughly combined. When the dough is too stiff, pour one tablespoon of water or a few more. If the dough is too runny, just add a little bit more of gluten-free flour.
5. Bring the dough together into a neat ball, place into a jar or bowl, cover and chill in the fridge for a minimum of 1 hour.
6. Preheat the oven to 180C/350F/Gas mark 4 and line two baking sheets with baking parchment.
7. Roll the dough out to a thickness of approx. 3mm / 0.1 in.
8. Using various sizes of cookie cutters, from the largest to the smallest, cut out as many shapes from the dough as you can.
9. Bake for about 10-15 minutes, or until the edge of each biscuit is lightly golden-brown.
10. Leave to cool on the baking tray for about 5 minutes. Then transfer to a wire rack to cool completely.
11. Make a pile to create a Christmas tree on a plate. Dust with icing sugar before serving.
12. If you prefer to glue these cookie stars to each other, just use designer icing in a tube.