

Gluten-Free Birthday Cake Cookies (Grain-Free/Dairy-Free)

PREP TIME: 15 MIN | COOK TIME: 30 MIN | SERVES 15 LRG COOKIES

INGREDIENTS

For the crumble:

50 grams sugar
10 grams brown sugar
35 grams almond flour
15 grams tapioca flour
1/4 tps baking powder
1/4 tsp salt
1/4 tsp xanthan gum
1/2 tsp clear vanilla extract
20 grams melted dairy-free butter
1 tsp sprinkles

For the cookies:

240 grams almond flour
150 grams tapioca flour
200 grams dairy free butter
200 grams sugar
2 egg yolks
1.5 tsp baking powder
1.5 tsp xanthan gum
2 tsp clear vanilla extract
1 tbsp sprinkles

For the frosting:

150 grams dairy-free butter
270 grams powdered sugar
2 tsp clear vanilla extract

INSTRUCTIONS

- 1) First, let's make the birthday cake crumb. Preheat the oven to 300.
- 2) Mix all the dry ingredients and sprinkles together.
- 3) Add in the melted butter and clear vanilla extract and mix until a crumbly texture comes together.
- 4) Spread out on a cookie sheet and bake for 15 minutes, stirring the crumbs at the halfway point. Allow to cool and set aside.
- 5) For the cookies: Preheat the oven to 350.
- 6) Add the butter and sugar to a bowl (or mixer on slow) and begin to work the butter into the sugar until creamy.
- 7) Next, add in the egg yolks and clear vanilla extract and mix slowly, but well, until creamy and smooth.
- 8) Lastly, add in the flour, remaining dry ingredients, and sprinkles and mix until the dough comes together.
- 9) Line a cookie sheet with parchment paper. Using a big cookie scoop (3 tbsp), scoop out the dough and place on the cookie sheet, leaving a good amount of space in between (I do 5 at a time).
- 10) Bake for 13-14 minutes until just lightly golden. Allow to cool completely.
- 11) Lastly, for the frosting. By hand or slowly in a mixer, cream the butter until just smooth.
- 12) Then, add in the powdered sugar and clear vanilla and cream together until just smooth, creamy and fluffy.
- 13) To assemble: Once the cookies are totally cooled, pipe on a generous amount of frosting, then sprinkle on the crumble. Enjoy!