

Caramel Apple Pie Cookies (Grain-Free/Dairy-Free)

PREP TIME: 20 MIN | COOK TIME: 15 MIN | SERVES 14-15 COOKIES

INGREDIENTS

For the Cookies:

220 grams almond flour
170 grams tapioca flour
140 grams sugar
60 grams brown sugar
200 grams dairy free butter
2 egg yolks
1.5 tsp baking powder
1.5 tsp xanthan gum
1 tsp salt
2 tsp vanilla
1 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp ground ginger
1 can of apple pie filling

For the caramel:

200 grams sugar
55 grams dairy-free butter
60 grams coconut milk

For the Frosting:

150 grams dairy free butter
270 grams powdered sugar
2 tsp vanilla

INSTRUCTIONS

- 1) First, prepare the caramel. Over medium low heat (about a cook level of 3 or 4 on a burner is ideal), heat your sugar until it has caramelized and achieved a nice amber color. You don't want it to be super dark.
- 2) Once golden brown, remove from the heat and add the butter. Be careful when you add the butter, as it will bubble and steam a lot! Carefully whisk (I like using a fork) in the butter until it has melted completely into the caramelized sugar. You want it to be smooth and fully incorporated. Keep whisking if there is any separation.

- 3) Once combined, then add in the coconut milk and whisk until once again it has become fully incorporated and homogeneous. If it is being a little stubborn and not coming together well, place your pan back on low heat and continue to whisk.
- 4) Once smooth and it has the texture you would like, set aside to cool completely.
- 5) Now, for the cookies. Preheat the oven to 350. Add the butter and both sugars to a bowl (or to a mixer if you would like, but keep it on low speed during the whole process) and begin to work the butter into the sugar until creamy.
- 6) Next, add in the egg yolks and vanilla extract and mix well, again until creamy and smooth.
- 7) Lastly, add in the flour, remaining dry ingredients, and mix until the dough comes together.
- 8) 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 each cookie. Bake for 13-14 minutes. You want them to have just a slightly golden bottom. Don't over-bake or you will lose the delicious chewy texture! Let them cool completely.
- 9) Now for the frosting. By hand, or with a mixer on low speed, cream the butter until smooth.
- 10) Then, add in the powdered sugar and vanilla and cream together until smooth and creamy. I have found the most success with dairy-free buttercream when mixing by hand. Dairy-free butter can become soft very quickly when using a mixer, so just go slow and err on the side of under-mixing to begin with.
- 11) Lastly, let's assemble the cookies! Generously pipe on the frosting to the top of the cookie, then pipe on a small amount of your dairy free caramel. I find it helpful to pipe the frosting in a ring, or circle shape around the top of the cookie, leaving the middle unfrosted. This makes a nice little crevasse for the caramel so it doesn't slide off the cookie. Finish the cookies off with a generous dollop of apple pie filling on top.

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