

Gluten Free Thumbprint Cookies (Grain-Free/Dairy-Free)

PREP 15 MINS | COOK TIME: 10 MINS | SERVES: 24 SMALL COOKIES

INGREDIENTS

100 grams dairy free butter
50 grams brown sugar
90 grams almond flour
70 grams tapioca flour
1/2 tsp vanilla extract
1/2 tsp xanthan gum
1 egg white
60 grams chopped pecans

Vanilla Glaze:

1 tbsp melted dairy free butter
80 grams powdered sugar
1 tsp vanilla extract
1 tbsp almond milk

INSTRUCTIONS

- 1) Preheat the oven to 350.
- 2) To make the dough, cream together the butter, vanilla and brown sugar until smooth.
- 3) Add in the dry ingredients and mix until the dough comes together.
- 4) In a separate small bowl, whip the egg white until bubbly and frothy.
- 5) Using a small cookie scoop (2 tsp) scoop out a cookie, then dip the cookie in the egg white.
- 6) Next, dip the cookie into the chopped pecans.
- 7) Lastly, using your thumb or the back of a teaspoon measuring spoon, create an indentation in the center of the cookie.
- 8) Place the cookies on a parchment paper lined baking sheet and bake the cookies for 10-11 minutes until just lightly golden on the bottom.
- 9) Remove from the oven and allow to cool.
- 10) While the cookies are baking, prepare the glaze frosting. Add the melted butter, powdered sugar, vanilla and almond milk to a small bowl and whisk until smooth.
- 11) After you remove the cookies from the oven, you can reshape them if they have spread slightly. You can also reshape the indentation if it has risen some.
- 11) Once the cookies are completely cooled, pour a small bit of the glaze frosting to the center of each cookie. Bonus: For a clean look, add your glaze frosting to a squeeze bottle or piping bag for more control over your frosting pour.