

Melted Snowman Cookies (Grain-Free/Dairy-Free)

PREP TIME: 15 MIN | COOK TIME: 14 MIN | SERVES: 8 COOKIES

INGREDIENTS

100 grams dairy-free butter
100 grams granulated sugar
1 egg yolk
1 tsp vanilla or almond extract
120 grams almond flour
75 grams tapioca flour
3/4 tsp xanthan gum
3/4 tsp baking powder
1/8 tsp salt
Dandies Marshmallows

For the frosting:

75 grams dairy-free butter
135 grams powdered sugar
1 tsp vanilla or almond extract

INSTRUCTIONS

- 1) First, prepare the frosting. By hand, or with a mixer on low speed, cream the butter until smooth.
- 2) Then, add in the powdered sugar and almond extract 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.
- 3) Place in the refrigerator until ready to use.
- 4) Preheat your oven to 350. Using a fork, cream together your butter and sugar until nice and creamy.
- 5) Then, add in the egg yolk and almond extract, and mix again until creamy and well incorporated.
- 6) Next, add in your dry ingredients and mix until the dough comes together and is holding its shape.
- 7) Using a large cookie scoop (3 tbsp), scoop out the cookies and place them on a parchment paper lined cookie sheet.
- 8) Place the cookies in the oven and bake for 13-14 min until JUST slightly starting to lightly brown.
- 9) Now for the fun part, decorating! Add the frosting to the cookies in a 'puddle' shape.
- 10) Cut a marshmallow in half, paint or pipe on colored frosting or food coloring to make a cute little snowman face.
- 11) Place the marshmallow on the cookie, then paint or pipe on a few little snowman buttons in the puddle. Add any extra details you would like!