

Apple Hermit Cookies {Gluten Free, Dairy Free}

Recipe by: The Mixing Bowl Diary

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Ingredients

- 1/2 cup Spectrum Shortening
- 1 1/2 cup brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 3/4 cup Gluten Free Brown Rice Flour mix {I use a superfine brown rice flour}
- 1/4 cup sweet rice flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 1 teaspoon xanthan gum
- 1 cup chopped apple
- 2/3 cup powdered sugar {optional, for frosting}
- 1 tablespoon dairy free milk {optional, for frosting}

Instructions

1. Preheat oven to 350°. Line cookie sheets with parchment paper.
2. In the bowl of a mixer, combine shortening and sugar. Add in the egg and vanilla.
3. In a separate bowl, whisk together the dry ingredients: flours, baking soda, cinnamon, cloves, nutmeg, salt and xanthan gum.
4. Stir the dry ingredients into the wet ingredients.
5. Add in the chopped apple and combine.
6. Scoop cookie dough onto prepared baking sheets. Bake for 12-14 mins. {note, if you desire these cookies to be more crisp and gingersnap-esque, cook them for a few minutes longer}.
7. Let cookies cool on a rack
8. Optional: combine powdered sugar and dairy free milk to make a thin frosting. Drizzle frosting over cooled cookies.

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