

Gluten Free Snickerdoodles



(Gluten Free, Dairy Free)

Adapted by jalene from an old family recipe

Makes 27 cookies (from 1 & 1/4 inch balls)

Outside snickerdoodle coating (mix together and set aside):

- 2 Tbsp sugar (I used
- 2 tsp ground cinnamon

Ingredients:

- 1 cup [white rice flour](#) (I grind my own from Calrose Rice)
- 5 Tbsp [potato starch](#)
- 3 Tbsp [tapioca starch](#)
- 3/4 tsp [xanthan gum](#)
- 1/4 tsp [sea salt](#)
- 1/4 tsp baking soda
- 1/4 tsp cream of tarter
- 3/4 cup sugar (I used [evaporated cane juice sugar](#))
- 1/2 cup Earth Balance Butter (You can use regular butter if you're not dairy free)

- 1 egg
 - 1/2 tsp gluten free vanilla extract
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Directions:

1. Preheat the oven to 375 degrees F. Line a cookie sheet with parchment or a silkmat.
2. Mix together in a medium size bowl the white rice flour, potato starch, tapioca starch, xanthan gum, sea salt, baking soda and cream of tartar. Set aside.
3. Cream together the sugar and butter. Then beat in the egg and vanilla. Add the flour mixture until well combined.
4. Scoop the dough into 1 to 1 & 1/4 inch balls and roll in the cinnamon and sugar mixture until completely covered. Place onto the cookie sheet about 2 inches apart.
5. Bake 8-10 minutes. Remove from oven and allow to cool on the pan for 1 minute before placing onto a cooling rack. Store cookies in an airtight container. Taste great up to 3 days after baking.

Helpful items:

Can't find these items in your local store? You can find them on Amazon!

My cookie scooper is a must have! It quickly allows me to scoop my cookie dough and perfectly makes my cookies the right size! It's definitely a helpful tool.

