



Gluten-Free Gingerbread Cutout Cookies

 Gluten Free

READY IN



105 min.

SERVINGS



36

CALORIES



181 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 0.8 teaspoon ground ginger
- ☐ 0.3 teaspoon nutmeg
- ☐ 2 tablespoons blackstrap molasses

- ☐ 0.5 cup vanilla extract white
- ☐ 36 servings cinnamon candies red
- ☐ 1.8 cups rice flour gluten free all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 1 teaspoon shortening
- ☐ 0.8 cup sugar
- ☐ 1 teaspoon xanthan gum

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ cookie cutter
- ☐ microwave

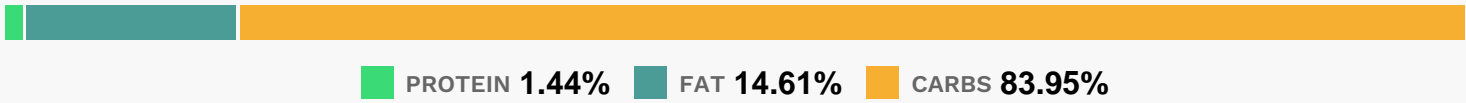
Directions

- ☐ In large bowl, beat sugar, butter and molasses with electric mixer on medium speed until well mixed, or mix with spoon. Beat in egg until blended. In medium bowl, stir together flour blend, baking soda, xanthan gum, cinnamon, ginger, salt, cloves and nutmeg. Stir dry ingredients into sugar mixture. Cover and refrigerate about 1 hour or until firm.
- ☐ Heat oven to 375F. On work surface sprinkled with flour blend, roll half of dough at a time 1/8 inch thick. (Keep remaining dough refrigerated until ready to roll.)
- ☐ Cut with 2 1/2-inch gingerbread boy or girl cookie cutter dipped into flour blend.
- ☐ Place 1 inch apart on ungreased cookie sheet.
- ☐ Bake 7 to 9 minutes or until set.
- ☐ Remove from cookie sheet to cooling rack; cool completely, about 15 minutes.
- ☐ In small microwavable bowl, microwave white vanilla baking chips and shortening uncovered on Medium-High (70%) 1 minute; stir. Microwave 15 seconds at a time until mixture can be

stirred smooth.

Place in decorating bag fitted with small round tip. Pipe on cookies as desired, and decorate with candies.

Nutrition Facts



Properties

Glycemic Index:8.53, Glycemic Load:7.39, Inflammation Score:-1, Nutrition Score:1.1726086787556%

Nutrients (% of daily need)

Calories: 181.12kcal (9.06%), Fat: 2.95g (4.53%), Saturated Fat: 1.73g (10.81%), Carbohydrates: 38.1g (12.7%), Net Carbohydrates: 37.8g (13.75%), Sugar: 28.43g (31.59%), Cholesterol: 11.33mg (3.78%), Sodium: 71.74mg (3.12%), Alcohol: 0.99g (100%), Alcohol %: 2.58% (100%), Protein: 0.65g (1.31%), Manganese: 0.15mg (7.49%), Selenium: 1.83µg (2.61%), Vitamin B6: 0.04mg (2.24%), Vitamin A: 85.6IU (1.71%), Magnesium: 6.15mg (1.54%), Fiber: 0.29g (1.18%), Phosphorus: 11.69mg (1.17%), Vitamin B3: 0.23mg (1.16%)