

### Gluten Free Snickerdoodles

- 1/3 C plus 2 T almond flour
- 1/3 C plus 1 T brown rice flour
- 1/2 C sorghum flour
- 1/2 C white rice flour
- 1/2 C tapioca starch
- 1/4 C potato starch
- 1 T arrowroot starch
- 1/2 tsp. xanthan gum
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1 C brown sugar
- 1/2 C sugar
- 1 egg
- 2 T sour cream
- 1 tsp. gluten-free extract
- 3/4 C butter, melted
- 1/3 C sugar and 1 tsp. cinnamon for rolling

#### Directions:

1. In a separate bowl combine all dry ingredients down to sugars
2. Mix together well
3. Combine butter, and both sugars in your Bosch using the whips or better yet the cookie paddles
4. Add egg, sour cream and vanilla to the butter and sugars
5. Add the flour mixture to the butter mixture a little at a time until all ingredients are incorporated
6. Chill dough in the refrigerator for an hour
7. Preheat oven to 350 degrees
8. Mix remaining sugar and cinnamon together in a bowl and roll small balls of dough into it to coat all sides
9. Place dough balls on a cookie sheet a couple inches apart
10. Bake 8-10 minutes for a chewy, soft cookie or 11-13 minutes for a crispier cookie

