

Gluten Free Flower Cookies

Recipe By *Elky Friedman*



Cooking and Prep:  40
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Serves:  30

Contains:  

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Shavuot

Diet: Gluten Free

Source: Family Table by

Mishpacha Magazine

Ingredients (11)

Dough

- 2 cups gluten-free flour
- 1/2 cup soy or chickpea flour
- 1 and 1/2 teaspoons **Haddar Baking Powder**
- 2 sticks margarine (200 grams)
- 3 egg yolks

3 tablespoons sugar

1/2 cup orange juice

Filling

3 egg whites

1/2 cup sugar

3 tablespoons instant vanilla pudding

Glicks Chocolate Chips, for garnishing

Start Cooking

Make the Cookies

Yield: 60 cookies

1. To make dough, soften margarine and place in mixer bowl. Add the rest of the ingredients and work into dough. Divide dough into three equal parts.
2. Beat egg whites until stiff; gradually add the sugar and pudding. Continue to beat until the mixture is stiff and shiny.
3. To assemble, roll out one part of the dough into a square. Spread the filling over the dough and roll up jellyroll style. Transfer to the freezer so it will firm up; this will make for easier and neater slicing. Once the dough is quite firm, remove from the freezer and slice into circles 1/4 an inch thick.
4. Transfer cookies to lined baking pan, leaving just a bit of space between each one. Repeat with the remaining dough.
5. For a decorative touch, you can add a chocolate chip at the center of each cookie. Bake at medium heat — 350 degrees Fahrenheit (180 degrees Celsius) — for about fifteen minutes or until golden.