



Glutenfree Nut Spice Cookies

Lois served these cookies at our 2015 Meet & Greet. They were delicious and would be tasty for winter holiday events.

1¼ c brown rice flour	1 t baking powder	1 c sugar
½ c tapioca flour or almond meal flour	½ t baking soda	1 t vanilla
¼ c potato starch	½ t xanthan gum	¼ t melted butter
1 t cinnamon	⅓ c chopped nuts	¼ c sugar
½ t allspice	¼ canola oil	small glass
½ t nutmeg	¼ c milk	

Stir the dry ingredients together.

Beat oil, milk, sugar, and vanilla.

Pour dry mixture into oil mixture.

Beat slowly, stirring down sides.

Then beat on medium speed until blended.

Drop by spoonful (or roll in hands) onto the cookie sheets.

Dip bottom of the small glass into melted butter and then into the sugar.

Immediately swirl the glass on the top of the cookie.

Dip the glass bottom into the sugar and repeat with all cookies.

Bake 14 to 16 minutes.

