

# Gluten Free Jam Filled Cookies

(Makes approx. 24 cookies)



## Dry Ingredients:

- 1 ½ Cups New Hat Baking All-Purpose Baking Blend
- 1 Teaspoon Xanthan Gum
- ½ Teaspoon Salt
- ¼ Teaspoon Baking Soda
- Optional ½ Teaspoon Spice of your choice (e.g. ginger for orange marmalade)

## Wet Ingredients (At Room Temperature):

- ¼ Cup Butter
- ¼ Cup Shortening (We use Spectrum Nonhydrogenated Shortening)  
(If you wish to make this recipe dairy free, cut out the butter entirely and use ½ Cup of Shortening)
- ½ Cup Cane Sugar
- 1 Large Egg plus 1 Large Egg Yolk
- 1 Teaspoon Vanilla Extract
- ½ Teaspoon Almond Extract (Get playful and add ½ Teaspoon of a different fruit or nut extract instead of almond.)

## Directions:

- 👉 In a medium sized bowl, mix all dry ingredients thoroughly and set aside.
- 👉 In a medium sized bowl, blend butter and shortening together.
- 👉 Add sugar to butter and shortening and blend until thoroughly incorporated.
- 👉 Add Egg and Egg Yolk to wet mix and mix until completely blended then mix in Vanilla & Almond Extract.
- 👉 Slowly fold in ½ of dry mix to wet mix to blend. Then slowly add remaining dry mix until a smooth dough forms.
- 👉 Refrigerate dough for 4 hours or overnight before baking. This dough also freezes well for up to 2 weeks.
- 👉 When it's time to bake. Preheat Oven 350°F.
- 👉 While dough is still chilled, flour hands and pat dough with flour until it becomes pliable.
- 👉 With a floured rolling pin, roll out dough on floured surface or floured parchment paper into a rectangle to approximately ¼" thickness. You do not have to be perfect. Just get as close to a rectangle as you can. Keep lifting dough with flour underneath, and turn with a spatula so it doesn't start sticking to the surface.
- 👉 With a spoon or butter knife, spread your favorite jam (or spread with whatever - are you a nuttello fan?) over entire top of rolled-out dough.
- 👉 With fingers and a spatula if necessary, roll up the dough lengthwise. As you are rolling up the dough, turn in lop-sided edges and keep on rolling.
- 👉 At this point, you can either chill the dough for better handling or start cutting 1" slices from the roll. Dough will be flimsy, but reshape the sliced cookie into a round shape with your hand and place jam-side up on parchment lined baking sheet. Cut remaining cookies and place on baking sheets. (If you would like your cookies to be puffier, we suggest chilling them first and then immediately place in oven).
- 👉 Bake 9-12 minutes, turning pans around half-way through baking time. Baking may take additional time according to thickness of cut of cookie. When tops are beginning to crack a little, they are done.
- 👉 Cool cookies in pan for one minute before transferring to a wire rack to cool completely.
- 👉 Allow cookies to cool and set completely before storing. These cookies freeze well between sheets of waxed paper in a covered container up to 2 weeks.
- 👉 Once cookies are cooled completely top with a white glaze. Glaze = 1 Cup Powdered Sugar, 2 Tablespoons Orange Juice (or any other kind of liquid), ¼ Teaspoon Vanilla Extract Directions: Mix all ingredients together until thoroughly blended and smooth. Drizzle on top of your favorite goodies.