

Cinnamon Horchata Cookies



MAYAMAM
WEAVERS

1 cup butter (room temperature)

½ cup confectioner's sugar

1 teaspoon vanilla extract

1 ½ cups all-purpose flour

½ cup brown rice flour

¾ teaspoon ground cardamom

1 teaspoon cinnamon

¼ teaspoon fine sea salt

Topping:

- 1/3 cup sugar
- ½ tsp cinnamon

1. Beat the butter with a stand mixer or hand-held mixer until creamy.
2. Add confectioner's sugar and vanilla and mix on low until incorporated. Scrape the bowl with a spatula, then beat until creamy, about 2 minutes.
3. Combine the all-purpose flour, brown rice flour, cardamom, cinnamon and salt in a small bowl.
4. Sift into the bowl with the creamed butter and sugar. Mix on medium low speed just until incorporated being careful not to overmix.
5. Combining the sugar and cinnamon in a small bowl.
6. Line two cookie sheets with parchment paper.
7. Roll the cookie dough into 24 balls. Roll each ball in the cinnamon sugar mixture and place on the cookie sheet.
8. Press each ball down gently with the palm of your hand or a glass until they are ½" thick.
9. Place the cookie sheets in the freezer for 1 hour.
10. Preheat the oven to 350°F.
11. Bake for 18-20 minutes until the edges are golden and the cookies feel firm.
12. Cool for 2-3 minutes on the cookie sheet and then transfer to a wire rack.