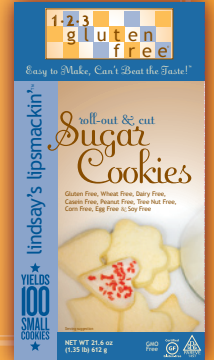


hammentashen



1 package 1-2-3 Gluten Free® Lindsay's Lipsmackin' Roll-out & Cut Sugar Cookies
2 sticks unsalted butter, room temperature
1 large egg, room temperature
2 Tbsp. orange juice
Tapioca flour or potato starch for rolling/cutting dough
1 can filling of your choice

- ① Using a mixer with paddle attachment, cream butter in mixer for 3 minutes. Add in ½ cup of Mix. Blend. Add egg. Beat until well incorporated. Add remainder of Mix and orange juice and beat until well incorporated and dough forms.
- ② Divide dough in half and wrap in plastic wrap. Refrigerate until firm, at least one hour, or up to 2 days (or double-wrap, and put into freezer bag and freeze up to one month).
- ③ Preheat oven to 375° F. Flour your rolling area with tapioca flour or potato starch (If you don't have either, you can substitute cornstarch). This is a sticky dough so you will need to be generous with your flour. Roll out dough using a piece of wax paper on top. Be sure dough doesn't stick to counter or you will have trouble getting cookies off. Cut out circles. Place cut-out cookies onto Silpat® or parchment-lined cookie sheet. (Re-roll unused dough and repeat).
- ④ Put some filling in middle of circle. Then, pinch cookies to make triangles. Be sure the dough is sealed so filling doesn't leak out during baking.
- ⑤ Bake approximately 8 minutes, until evenly golden brown. Baking times may vary with different appliances. Cool on pan for 2-3 minutes. Then, using thin-bladed spatula, transfer the cookies to a wooden board. Cool completely before storing.
- ⑥ Store in airtight container (up to 2 weeks) or wrap well and freeze. Makes 40 cookies.

