

Featured Recipe

Peanut Butter Cookies

Ingredients:

- 1/3 cup "natural" smooth peanut, almond, cashew or sunflower nut butter
- 1/4 cup granulated cane sugar
- 1/2 cup brown sugar
- 3 Tbs. shortening at room temperature (I like Earth Balance Shortening Sticks)
- 1/4 cup natural applesauce or vanilla yogurt (dairy, soy or coconut)
- 1 large egg, lightly beaten
- 1 1/2 cups Jules Gluten Free™ All Purpose Flour (= 1 sample packet)
- 1/2 tsp. salt
- 2 Tbs. +/- cold water



Directions:

Preheat oven to 350° F (static) or 325° (convection)

Mix together all ingredients in the order listed. Add only as much water as needed to hold the dough together without being crumbly. On an ungreased or parchment-lined cookie sheet, place rounded teaspoonfuls of dough. Dip a fork in sugar and press into the tops of each cookie in a criss-cross pattern. Bake for 10 minutes, or until the bottoms of the cookies are slightly browned.