

Rosemary Lime Cookies

For the cookies...

1 1/2 cups sorghum flour
1 1/2 cups GF flour mix*
1/3 cup tapioca flour
1/2 teaspoon salt
1 cup Earth Balance, softened
3/4 cup sugar
2 tablespoons lime zest
1 teaspoon fresh rosemary, crushed
1 teaspoon vanilla extract
2 tablespoons lime juice

For the glaze...

1/2 cup confectioners sugar
1 tablespoon lime juice
Sprinkles or decorative sugar

Preheat the oven to 350 degrees.

Whisk together the flours and salt in a medium bowl.

In the bowl of a stand mixer, cream the softened Earth Balance and sugar on medium speed for 2 or 3 minutes. Add the lime zest, crushed rosemary, lime juice and vanilla--beat another minute or so until everything is incorporated and the batter is smooth.

Reduce the speed to low and slowly add the flour mixture a little at a time. Mix until just combined.

Pull the dough together with clean, dry hands and split into two round sections. Wrap in waxed or parchment paper and place in the refrigerator until firm (about a half hour).

Roll out one chilled section of dough between two layers of parchment. It should be a little thicker than 1/8 inch. Cut out the cookies using a cookie cutter and place them about an inch apart on a parchment lined cookie sheet. Press the scraps together and return to the fridge. Follow the same procedure with the other section of dough. Pull the scraps together into a ball, roll out and cut out more cookies.

Bake the cookies, two sheets at a time, for about 10-12 minutes or until the edges are golden brown. Swap the position of the cookie sheets about halfway through the baking time. Remove and cool on a wire rack.

Lime Glaze

Whisk the confectioners' sugar and lime juice together until it's smooth and there are no lumps. Spoon it into a pastry bag (I use a plastic zipper bag with the tip of one of the bottom corners snipped) and pipe onto the cooled cookies. Sprinkle with decorating sugar, jimmies, or nonpareils, if desired.

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Once the icing has hardened you can place them in an airtight container in the fridge for about 5 days. These freeze well if you want to make them in advance.