

Finnish Ribbon Cookies - GF

By Janna Aho, Janna's Gluten Free Bakery



Ingredients:

1 ½ cup butter, room temperature

120g (½ cup) organic cane sugar

385g (2 ½ cups) Gluten free flour blend

½ tsp xanthan gum, omit if flour blend contains Xanthan

¼ tsp. salt

1 cup seedless raspberry jam

1 ½ cup powdered sugar

2 Tbl. hot water

2 tsp. almond extract

Directions:

1. Combine butter and sugar in stand mixing bowl on low speed, 1-2 minutes
2. Whisk flour, salt and xanthan gum in small bowl
3. Add dry ingredients to stand mixer and mix on low speed until thoroughly combined.
4. Place dough in airtight container and refrigerate 24-48 hours.
5. Remove dough from refrigerator and divide into 6 equal parts.
6. On parchment lined cookie sheet, roll each section of dough into a log.
7. Place 3 logs on each cookie sheet.
8. Make depression down center of each dough log, using hands to keep shape.
9. Fill depressions with jam
10. Place cookie sheet in freezer for 30-40 minutes while oven preheats.
Bake 350 degrees, 12-14 minutes or until edges are just starting to show signs of browning.
*Every oven is different, watch closely, pull before cookie edges brown
11. Remove from oven and place baking tray on cooling rack.
12. Let cookies cool for 10 minutes

13. Use sharp knife or bench scraper to slice cookies at an angle using one chopping motion -
DO NOT SAW
14. Leave cookies on baking sheet to cool completely (30-40 minutes) before removing.
15. Mix Glaze: powdered sugar, hot water and almond extract in a small bowl and mix until combined. Place glaze in a piping bag or Ziplock bag and snip tip. Drizzle glaze over cookies.

Cookies can be stored in an air tight container on counter for several days or frozen between parchment paper for up to 3 months.