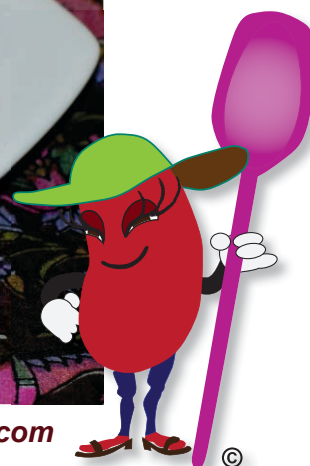


Beans, Rice And Everything Nice

Chocolate Cherry Linzer Cookies



beansriceeverythingnice.weebly.com

Ingredients

*makes 18 sandwich cookies,
and 30+ hearts*

75 grams sorghum flour
(about 1/2 cup)
50 grams brown rice flour
(about 1/2 cup)
50 grams tapioca flour
(about 1/3 cup)
40 grams cocoa powder
(about 1/2 cup)
1/2 teaspoon baking powder
1/2 teaspoon salt (optional)
90 grams dry sweetener -
brown sugar, Sucanat or
coconut sugar
(about 1/2 cup, packed)
65 grams tahini (about 1/4 cup)
65 grams unsweetened apple
sauce (about 1/4 cup)
1 teaspoon vanilla extract
1 teaspoon coconut or
almond extract
50 grams non-dairy milk
(about 4 Tablespoons)
1 Tablespoon icing sugar for
dusting (optional)
Cherry jam for filling

1. Sift the flours and cocoa powder into a small mixing bowl along with the salt and baking powder. Whisk to thoroughly combine.
2. In a large mixing bowl, beat the sugar, tahini and apple sauce with a whisk until smooth and thoroughly combined. Whisk in the vanilla and coconut or almond extract. Add the non-dairy milk and whisk again to incorporate.
3. Add the dry ingredients to the wet and mix well until a firm ball forms. The dough should hold together well and be slightly tacky to the touch. If it crumbles and won't form a ball, add more non-dairy milk a Tablespoon at a time. If the dough forms a mushy soft ball that won't hold its shape and sticks to the bowl and your hands and everything else, add a little tapioca flour a Tablespoon at a time until you reach the right consistency. Cover and chill for at least one hour.
4. Line two baking sheets with parchment paper or a silicone baking mat and preheat the oven to 175C (350F). Separate the dough into two balls. Place one ball back in the refrigerator and form the other one into a flat disk.
5. Roll the disk out between two large pieces of parchment paper to approximately 3 mm (1/8 inch) thickness (a **light** dusting of tapioca flour on the bottom parchment sheet will help keep the dough from sticking on the bottom while rolling out.)
6. Cut out your cookie shapes and transfer them to the prepared baking sheet. Gather up the scraps, reform the disk, roll out to the same thickness, and continue cutting out and transferring the cookies. Repeat until all the ball of dough is used up. Bake for 7 - 9 minutes. Repeat the process with the second ball of dough while the first batch of cookies are baking. Cool the cookies on a wire rack before continuing.
7. To make Linzer Cookies, dust the top cookies with a small amount of icing sugar. Place 1/2 teaspoon of jam on the bottom cookies and cover with the icing sugar dusted tops. Continue until all the cookies are done. Serve with a mug of hot tea.