

Gluten Free Select White Chocolate Cookies



Preparation time

15 minutes



Cooking time

15 minutes



Makes

16

Recipe Description

These gluten free white chocolate cookies contain stem ginger and nuts, for a lovely texture and taste.

Ingredients

250g Glutafin Gluten Free Select Multipurpose White Mix | Glutafin
110g good quality chunky white chocolate*
75g softened butter
75g caster sugar
1 medium egg
1 tsp bicarbonate of soda
1 tbsp golden syrup
50g finely chopped stem ginger

*Refer to Coeliac UK directory

Method

1. Place the white chocolate in a sturdy freezer bag and bash with a rolling pin to make small chunks. Set aside a quarter of the chunks for the topping.
2. Cream the butter and sugar together with an electric whisk until pale and fluffy.
3. Combine the bicarbonate of soda and golden syrup
4. Gradually whisk the egg in to the creamed butter. Then add the golden syrup, and stir in the remaining ingredients apart from the pecan nuts, with a wooden spoon and then by hand. Bring together to make a ball
5. Pre-heat oven to 180°C / 160°C Fan/ 375°F /Gas Mark 4
6. Knead cookie dough on a work surface lightly dusted with Flour Mix and divide into 16 pieces. Roll each to make a ball and flatten with the palm of the hand onto a baking sheet lined with baking parchment paper. Allow space between each cookie. Sprinkle with reserved chocolate and chopped pecan nuts and cook for around 15 minutes until pale gold in colour.
7. Leave for about 5 minutes on the baking sheet to go crisp before transferring to a cooling tray.