

Cinnamon drop biscuits

Ingredients

- 150g (5oz) butter (softened)
- 225g (8oz) granulated sugar
- 1 egg
- ½ tsp vanilla flavouring
- 250g (9oz) **Pure** gluten-free blended flour *
- 1 ½ tsp **Pure** Xanthan gum *
- ¼ tsp bicarbonate of soda
- ¼ tsp cream of tartar
- 30g (2tbs) sugar
- 1 tsp cinnamon

* Denotes item available from Innovative Solutions on prescription

Preparation method

1. Preheat oven to 190°C/375°F/gas 5.
2. In a large bowl, cream the butter to soften it (the butter will be easier to cream if at room temperature). Add the sugar and cream together until the mixture becomes paler and fluffy.
3. Gradually beat in the egg and vanilla flavouring making sure the egg is fully incorporated each time to prevent curdling the mixture (if it does start to separate simply add some of the flour; a few teaspoons should be fine).
4. In a separate bowl, combine the **Pure** flour, Xanthan, bicarbonate and cream of tartar and mix well.
5. Add about 6oz of the flour mix to the butter mixture and stir until smooth. Add the rest of the flour, mixing until well blended.
6. Cover the mixture with cling film and refrigerate for 1 hour.
7. In another small bowl, combine the sugar and cinnamon.
8. Once the dough is chilled, shape into 1 inch balls and roll each in the flavoured sugar. Place the biscuits 2" apart on an ungreased baking sheet.
9. Bake for between 8 and 12 minutes (depending on preference) then cool on a wire rack.



15-20 minutes plus 1 hour

Preparation time plus chilling

8-12 minutes

Cooking time

Makes 36 biscuits

By: Innovative

Using an electric mixer will really speed up the creaming as well as save aching arms! These biscuits will be cooked after 8 minutes if you like a slightly gooey biscuit, or leave them for up to 12 minutes if you like them really crunchy.

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