

### Yellow cookies

#### Ingredients

- 1 cup cornflour
- ½ cup **Pure** tapioca starch\*
- ½ cup **Pure** potato starch\*
- 1 tsp gluten-free baking powder
- 4 tbs sugar
- 4 tbs flaked coconut
- 1 egg
- ½ cup margarine
- 1 tsp **Pure** Xanthan gum\*

\* Denotes item available from Innovative Solutions on prescription

#### Preparation method

1. Preheat oven to 180°C/350°F/gas 4.
2. Mix together the flours, baking powder and coconut.
3. Cream together the margarine, eggs and sugar then add the flour mixture. Knead the mixture until pliable dough is formed.
4. Break off small pieces and roll into balls. Place them onto a greased baking sheet and flatten each one with a fork.
5. Bake until golden brown and then allow them to cool on a rack.
6. Store in an airtight container



**10-15 minutes**

Preparation time

**15 minutes**

Cooking time

**Makes 12-18**

By: Innovative

A lovely crunchy biscuit that will keep well in a suitable container.

Notes 