

Gluten-free Cookies



Recipe

KOMPLET Gluten- and Lactose-free Flour	1,000 kg
Eggs	0,600 kg
Butter	1,100 kg
Sugar	0,900 kg
Almonds, sliced	0,600 kg
Salt	0,010 kg
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Total weight	4,210 kg
Yield	200 pieces

Process:

Mix the butter (ambient temperature), sugar and salt with wired whisk on medium speed. Then give the eggs cautiously one by one into the bowl. At the end of this process, incorporate slowly the almonds. Remove the bowl, and fold the gluten-free flour cautiously into the batter.

Pipe the batter onto a baking paper; make dots and bake.

Baking time: approx. 10 minutes

Baking temperature: approx. 200 °C

Decorate with liquid chocolate, if desired.

Bake the best with something good!