



## Gluten Free Snickerdoodle Cookie Recipe Using Premium Cassava Flour

	<u>Percent</u>	<u>Small Batch</u>
Premium Cassava flour	32.40	160.1 g
Sugar	29.16	144.1 g
Butter (softened)	11.42	56.4 g
Shortening	9.92	49.0 g
Salt	1.62	8.00g
Egg	13.17	55.0g (1)
Cream of Tartar	0.75	3.71g
Baking Soda	0.55	2.72g
Vanilla	1.01	4.99g
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	100%	

1 TBSP sugar  
½ tsp cinnamon

### Method:

1. In a bowl sift flour, cream of tartar, salt and baking powder together.
2. In a separate bowl, cream the butter and sugar, add shortening, and mix. Then add egg and vanilla.
3. Slowly add flour mixture a little at a time and mix.
4. Roll into balls the size of walnuts.
5. Roll into a mixture of sugar and cinnamon.
6. Place about 2 inches apart on ungreased cookie sheet. Bake 8-11 minutes. Cool on tray for 2 minutes before moving to rack.