

Sue's Chocolate Sandwich Cookies

2/3 cup	Sweet rice flour
1/3 cup	White rice flour
1/4 cup	Sorghum flour
1/2 cup	Cocoa powder
1 tsp	Baking soda
1 tsp	Baking powder
1/2 tsp	Guar gum
1/4 tsp	Salt
1/3 cup	Butter
1 cup	White Sugar
1	Egg
1/2 tsp	Vanilla

Combine dry ingredients and set aside.

Combine butter and sugar in bowl of mixer and blend until creamy. Add egg and vanilla and mix till well blended. Add dry ingredients slowly.

Roll small portions into small balls – I find it easiest to use a teaspoon to scoop the dough for the balls. Place the balls on a cookie sheet and flatten till 1/8” – you can cover with plastic wrap or parchment and using a small roller or the bottom of a glass press till thin and even round circles. Alternately, if you

have a specialty cookie wafer pan, press small portions of dough into the molds.

Bake at 375° for 10 minutes. Cookies should be dry around the edges when done.

Cookie Filling – Vanilla

¼ cup butter (room temperature)

¼ cup vegetable shortening (room temperature)

1 cup+ of icing sugar

Combine the butter and shortening in the bowl and with an electric mixer blend till smooth. Add icing sugar a little at a time, till the mixture is firm. You may choose to add a little more icing sugar to make the filling more firm.

Lay out cookies to match up the sizes. Pipe filling onto the underside of one cookie and sandwich it with the top cookie.

Chill to set the filling. Store in an airtight container.