

## **Sue's Snickerdoodle Cookies**

<b>3/4 cup</b>	<b>White rice flour *(see below)</b>
<b>2/3 cup</b>	<b>Corn starch</b>
<b>1/4 cup</b>	<b>Potato starch</b>
<b>3/4 tsp</b>	<b>Baking soda</b>
<b>1 tsp</b>	<b>Cream of tartar</b>
<b>3/4 tsp</b>	<b>Guar gum</b>
<b>3/4 tsp</b>	<b>Cinnamon</b>
<b>Pinch</b>	<b>salt</b>
<b>1/2 cup</b>	<b>Butter</b>
<b>3/4 cup</b>	<b>White Sugar</b>
<b>1</b>	<b>Egg</b>
<b>1 tbsp</b>	<b>Egg whites</b>
<b>1 tsp</b>	<b>Vanilla</b>
<b>1/4 cup</b>	<b>White sugar</b>
<b>1 tbsp</b>	<b>Cinnamon</b>

**Combine dry ingredients and set aside.**

**Combine butter and sugar in bowl of mixer and blend until creamy. Add egg, egg whites and vanilla and mix till well**

**blended. Add dry ingredients. If the dough is very sticky, refrigerate until it hardens slightly and is easier to scoop.**

**Roll small portions into balls – I find it easiest to use a tablespoon to scoop the dough for the balls.**

**Combine the final sugar and cinnamon. Roll the dough balls in the cinnamon mixture and place on a tray or plate to refrigerate for about 15 minutes until firm.**

**Bake at 350° for 11 minutes. Cookies will flatten, puff up and collapse and should be dry around the edges when done.**

**\*Substitute a gluten free flour blend for the white rice flour, corn and potato starch amount. If the blend includes guar or xanthan gum, then omit the gum from this recipe.**