

# Shortbread

*Gluten-free  
Dairy-free  
Vegan*

# Cookies

## Ingredients

- ~ 2 cups Arnel's Originals All Purpose Flour
- ~ 2/3 cup tapioca flour
- ~ 1 cup + 2 Tablespoons Earth Balance Margarine (or coconut butter + 1/2 teaspoon sea salt)
- ~ 1/2 cup + 1 Tablespoon sugar (for a smooth texture, grind sugar granules in blender)



## Directions

- Pre-heat oven to 300°
- Stir first two ingredients together
- Mix margarine and sugar with an electric mixer (cream)
- Add wet and dry ingredients together
- Make 1" balls and flatten on a cookie sheet  
or
- Press into a 9" square pan and score the dough into squares before baking
- Bake at 300° for 40 minutes