

Pink Puff Cookies

Gluten Free - can be dairy/egg free too!

My dear friend Heather Martinez provided the recipe today from the Magazine "Living Without-Gluten Free and More" (March 2015).

These pretty cookies are light and airy and a great Valentine's treat whether you are gluten free or not!

Ingredients:

3 cups Namaste Gluten Free Perfect Flour Blend (what Heather uses)

1 Tbsp baking powder

1/4 cup milk powder OR almond flour

1/4 tsp salt

9 ounces whipped topping or coconut whipped topping (Heather uses "SO" Coco Whip)

1 & 1/2 cups fine-grind coconut palm sugar OR granulated sugar

2 large eggs OR egg substitute (Heather uses flax egg substitute: 2 Tbsp flax meal with 6 Tbsp hot water - mix and let cool before using)

1 cup dehydrated strawberries or raspberries

Natural red food coloring (Heather uses Watkins - No Artificial Dyes, assorted colors)

1/4 cup confectioners' sugar for rolling cookies in *OR Wholesome confectioners' sugar (Heather uses because it is corn free - find on Amazon)

Instructions:

1. Whisk together flour, baking powder, milk powder or almond flour, and salt in a small bowl and set aside.
2. In large mixing bowl, beat whipped topping and sugar until fully combined. add eggs, dehydrated berries, and food coloring (if using). Mix until well combined. *Use more food color than you think - until deep color appears because it fades once the flour mixture is added.
3. Gradually stir in flour mixture until dough is thick and taffy-like.
4. Cover the bowl tightly and refrigerate until very cold at least two hours.
5. Preheat oven to 350 F. Line two cookie sheets with parchment paper or use silicone sheet and set aside.
6. Pour confectioners' sugar into a small bowl and remove any lumps by whisking.
7. Scoop tablespoons of dough into small balls. Roll dough balls in the confectioners' sugar until covered and place on cookie sheet pans one inch apart as the cookie dough will spread and puff!
8. Place cookie sheets into preheated oven and bake 10 - 12 minutes (about 15 minutes at high altitude) They should resist a finger gently pressed into the top when finished cooking - they will not brown - so watch your cookies!