

## Spritz Cookies

½ cup GFCF Margarine  
¼ cup vegetable shortening  
¾ cup sugar  
1 large egg  
2 teaspoons vanilla  
2 cups GF Flour blend  
2 teaspoon xanthan gum  
¼ teaspoon baking powder  
¼ teaspoon salt

Variations:

**Lemon** – Replace vanilla with lemon extract add 1 Tablespoon of Lemon zest

**Chocolate Almond** – 1 teaspoon almond extract and 1 teaspoon vanilla and 3 Tablespoons cocoa

Can sprinkle with colored sugar.

Our can make dough as base and divide into parts adding additional flavoring to make other types

Beat butter, shortening, and sugar until fluffy. Add egg and vanilla beat well. Mix in xanthan gum, baking powder and salt. Then add flour. Dough will be stiff. Assemble gun and fill with dough. Bake 10 -12 min at 375 or until starting to turn light golden around edges

Makes 4 to 5 dozen cookies

I got the first half to work in the cooking gun but the lemon portion just would not work so I made little balls. My daughter thinks they taste just like the flour version.



<http://www.lincolntent.com/GFCF-Desserts.html>