

These Decadent Cookies Are Also Gluten-Free

(NAPSA)—If you think all gluten-free cookies are also taste-free and serious—think again.

Here's a recipe for delicious gluten-free cookies that contain pistachios—the happy nut—white chocolate and maraschino cherries.

The recipe was created by Carol Kicinski, a professional recipe developer, Editor-in-Chief of *Simply Gluten-Free* magazine (SimplyGluten-free.com) and TV chef.

Many bakers are known to use maraschino cherries to add color and flavor to cookies, cakes and other dishes. That's why it's common to find a jar or two in their pantries. That way, the cherries are available when the inspiration strikes.

Gluten-Free

Cherry Pistachio

White Chocolate Chip Cookies

- 1 cup (2 sticks) unsalted butter, softened
- ½ cup granulated sugar
- ½ cup light brown sugar, packed
- 2 large eggs
- 1 tablespoon heavy cream
- 2 teaspoons pure vanilla extract
- 2 cups pastry-quality all-purpose gluten-free flour
- 1 teaspoon baking powder
- ¼ teaspoon kosher salt
- 15 maraschino cherries—stems removed, patted dry and chopped
- ½ cup shelled pistachios, chopped
- 6 ounces good-quality white chocolate chips

Preheat the oven to 350° F. Line 2 baking sheets with parchment paper or silicon baking mats.



A cookie that contains pistachios, white chocolate chips and maraschino cherries—and they are gluten-free.

Cream the butter with the two sugars in a mixer. Beat in the eggs, one at a time, beating until each egg is fully incorporated. Add the cream and vanilla and mix well.

Combine the flour, baking powder and salt in a mixing bowl and whisk together. Add to the butter and sugar mixture and beat just until combined.

With a spatula, scrape the bottom and sides of the mixing bowl to make sure all ingredients are thoroughly combined. Add the chopped cherries, pistachios and white chocolate chips and fold in.

Drop spoonfuls of the cookie dough onto the prepared baking sheets. Gently flatten the cookies. Bake for 10–12 minutes or until lightly browned. Let cool on the baking sheet for 5 minutes, then remove to a wire rack to finish cooling.

Servings

A gluten-free recipe that makes about 36 cookies, depending on the size.