

# Gluten-Free Chocolate Kiss Cashew Butter Cookies

Makes 4 dozen

## *Ingredients:*

*2 2/3 cups sifted gluten free flour (King Arthur)*

*2 teaspoons baking soda*

*1 teaspoon salt*

*3/4 teaspoon xanthan gum*

*1 cup butter, softened*

*2/3 cup creamy cashew butter, at room temperature*

*1 cup (plus more to sugar cookies)*

*Granulated sugar*

*1 cup brown sugar, firmly packed*

*2 eggs*

*2 teaspoons vanilla*

*4 dozen chocolate kisses (1 bag)*

1. Preheat oven to 375°. Sift flour with baking soda, salt and xanthan gum. Set aside.
2. In large bowl, with electric mixer at medium speed, beat butter and cashew butter until well blended. Add 1 cup granulated sugar and the brown sugar; beat until light and fluffy.
3. Add eggs and vanilla; beat until smooth. Stir in flour mixture until well combined.
4. Using a level tablespoonful for each, shape into 3-4 dozen balls. Roll each in sugar. Placed 2 inches apart, on ungreased cookie sheets.
5. Bake 7½ minutes. Remove from oven. Press an unwrapped chocolate kiss on top of each; bake 2 minutes longer. Remove cookies to wire rack; let cool completely.