

IN THE KITCHEN

unusually delicious

Gluten-free flours give baked goods distinctive flavors and textures. For successful baking, be willing to experiment and discover which flours work best in your favorite recipes, says cookbook author Rebecca Wood. Rice flour, for example, gives these gluten-free shortbread cookies a crisp, flaky texture. **MANDY FERREIRA**

almond shortbread

MAKES 2 DOZEN COOKIES

- 1 1/3 cup rice flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon sea salt
- 1/2 teaspoon freshly grated nutmeg
- 8 tablespoons (1 stick) unsalted butter
- 1/2 cup raw cane sugar
- 2 large egg yolks
- 1 teaspoon vanilla extract
- 3/4 teaspoon lemon or orange zest
- 15 blanched almonds, halved

1 Preheat the oven to 350°F and line a cookie sheet with cooking parchment.

2 Stir together rice flour, baking powder, salt, and nutmeg.

3 In another bowl, beat butter and sugar together until fluffy. Beat in yolks, vanilla, and citrus zest. Fold in the flour mixture until blended.

4 Shape the dough into 3/4-inch balls, and place them 2 inches apart on the cookie sheet. Press each ball flat with the tines of a fork. Press an almond half into the center of each cookie.

5 Bake for 10-12 minutes or until golden. Let cool 10 minutes on the cookie sheet, and then transfer to a cooling rack.

Recipe printed with permission from Rebecca Wood.



mix it up

Gluten-free flours and baking mixes make it easy to adapt everyday recipes.



Bob's Red Mill organic brown rice flour; \$4.99 for 24 oz, bobsredmill.com



Namaste Foods gluten-free pizza crust mix; \$5.69 for 16 oz, namastefoods.com



Arrowhead Mills gluten-free all-purpose baking mix; \$5.99 for 28 oz, arrowheadmills.com



Pamela's gluten-free baking and pancake mix; \$7.59 for 24 oz, pamelasproducts.com