

# Gluten-free Coconut Flour Shortbread Cookies

## Ingredients

1/4 cup [coconut flour](#)  
1/4 cup King Arthur Gluten-Free Flour  
1/4 cup sugar  
1/4 cup (4 tablespoons) soft unsalted butter  
1/4 teaspoon salt  
1 large egg  
1/8 teaspoon [coconut flavor](#), optional; for stronger flavor

## Directions

Preheat the oven to 400°F. Lightly grease a baking sheet, or line it with parchment.

Mix all the ingredients, by hand or mixer, until a well-blended, cohesive dough forms; this will take about 2 minutes at medium-low speed in a stand mixer.

Drop the cookie dough by teaspoonfuls onto the prepared baking sheet (a teaspoon cookie scoop works well here), leaving 1" between them; these cookies won't spread much when they bake.

Use a fork to flatten each cookie to about 1/4" thick, making a cross-hatch design.

Bake the cookies for 8 to 12 minutes, until just browned on the bottom. Allow the cookies to cool completely on the baking sheet.