

## **Red Velvet Cabernet (sandwich)** **Cookies**

(For you and someone you love)

### **Cookie Ingredients:**

1 1/3 cups Bobs Red Mill gluten free all-purpose flour (or a similar blend of tapioca, sorghum and chickpea flour- are you grain free, too?!- use almond flour)  
2-3 tablespoons Gluten Free Cabernet Wine Flour  
1 1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 cup grape-seed oil, (if you are not using grape-seed oil use 1/4 cup butter room temperature)  
1 cup sugar  
2 eggs  
2 tablespoons half/half or light cream or heavy cream  
2 teaspoons apple cider vinegar  
1 teaspoon vanilla extract  
1/2 tablespoon red food coloring & 1/2 tablespoon red table wine

### **Cookie Directions:** Preheat oven to 375 degrees F.

Mix together gluten free flour, wine flour, baking powder, baking soda and salt in a small bowl.

Cream together the oil (or butter) and sugar until light and fluffy, about 3 minutes. Add the eggs 1 at a time. Then beat in the cream, vinegar, vanilla and red food coloring. Once combined, add the dry ingredients to wet. Finally add the 1/2 tablespoon of red table wine. Mix until thoroughly until combined.

Onto a parchment lined sheet tray, drop batter using an ice cream scoop, forming 2-inch round circles.

Bake for 10 minutes, until baked through. Cookies should be cake-like and light. Allow to cool for a few minutes on the baking sheet, then remove to a wire rack to cool completely.

### **Cream Cheese Frosting:** 1 8oz package of cream cheese

5 tablespoon of heavy cream

2 tsp of vanilla extract

1 32 oz package of powdered sugar- if you like a less sugary frosting only add 3/4 of the 32 oz bag (or add the whole bag plus 5 more tablespoons of heavy cream).

**Cream Cheese Frosting Directions:** Thaw the cream cheese to room temperature- combine vanilla, and heavy cream in a large bowl, stir until smooth. Do not add powdered sugar until smooth!

Finally add powdered sugar one cup at a time- cream cheese frosting is easiest to make with the help of a kitchen aid.

*Prep time: 30 minutes- Cook time: 10 minutes*

*Easy – Makes approximately 1 Dozen.*