

Gluten-free Lemon Shortbread Cookies (Vegan)

Prep time

25 mins

Cook time

15 mins

Total time

40 mins

Crispy shortbread cookies that are filled with citric lemon flavor. These cookies are not only easy to make, but they are also gluten-free and vegan!

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Recipe type: Snacks

Cuisine: Vegan

Serves: 18 cookies

Ingredients

- ½ cup coconut oil, softened
- ¼ cup maple syrup (or agave nectar or liquid sweetener of choice)
- ¼ cup sugar
- ½ teaspoon vanilla extract
- Pinch of salt
- 2 tablespoons fresh lemon zest
- ¼ cup fresh lemon juice
- 1½ cups rice flour
- ½ cup tapioca starch
- ¼ cup corn starch
- 1 teaspoon xanthan gum

Steps

1. Pre-heat oven to 350 deg. Fahrenheit (180 deg. Celsius) and line a large cookie sheet with parchment paper or a silpat.
2. Prepare a rolling area with a two additional sheets of parchment paper or silpat
3. Place softened coconut oil in a large bowl and whip it until it becomes creamy. Add in maple syrup, sugar, vanilla extract, lemon juice and salt, and then mix to combine.
4. In another bowl, combine the rice flour, tapioca starch, corn starch, xanthan gum and lemon zest. Mix well.
5. Add the dry ingredients to the bowl with the wet ingredients and mix with a wooden spoon until you get a homogeneous dough. The dough should not be too sticky, but should press together when pinched. If dough is too dry, add a little bit more of liquid sweetener; if dough is too wet, add a bit more of rice flour, until you get the right texture.
6. Transfer the dough onto the working area and knead it very well. Roll the dough out to 1-inch thickness between the two sheets of parchment paper, then cut into small rectangles. Place rectangles of dough onto the prepared baking sheet and use a fork to poke three lines of holes in each rectangle.
7. Bake 12 to 14 minutes, until cookies are slightly golden. Cookies will harden as they cool. Allow cookies to cool for at least 10 minutes before eating.

Notes

Adapted from: [Unconventional Baker](#)

Recipe by Dish by Dish at <http://dishbydish.net/2016/08/24/gluten-free-lemon-shortbread-cookies-vegan/>

