



Vegan Shortbread Cookies *with Watermelon Glaze (Yields 36)*

Ingredients

Cookies

- 1 cup Gluten free flour
- 1/4 cup sugar
- 1/4 tsp salt
- 1/2 cup vegan butter or margarine

Watermelon Glaze

- 3 cups watermelon flesh - cut and seeded
- 2/3 cup sugar
- 1/4 cup cornstarch

Preparation

Cookies

- Preheat the oven to 300°F
- Grease and flour 18-slot cookie molds.
- Sift the flour into a mixing bowl. Add the sugar and salt and mix together.
- Using your hands, begin blending the butter with the dry ingredients. Gradually the mixture will come together to form cookie dough. Shape the dough into a ball.
- Place a tablespoon of cookie dough in each cookie mold, and bake in the oven for 25 minutes, or until golden in color. Remove from the oven and allow the cookies to cool for around 30 minutes.

Glaze

- Prepare watermelon juice by scooping the meat and removing the seeds; liquefy in a blender, or food processor.
- Stir sugar and cornstarch in a saucepan; add about half the juice stirring until thoroughly combined, then add the rest.
- Cook over moderate heat; stir, scraping the bottom with a wide spatula, constantly as it begins to thicken.
- Reduce the heat to low when the mixture begins to bubble. Continue stirring for 3-5 minutes.
- Remove from the heat.
- With a spoon, top the cooled cookies with the watermelon glaze.