

Gluten-Free Coconut Macaroons

2 egg whites, room temperature
1/4 teaspoon salt
1 teaspoon vanilla extract (gluten free)
1/2 cup granulated sugar
2 tablespoons rice flour
2-1/3 cups flaked coconut
Chocolate jimmies for topping

Preheat oven to 350 degrees F. In glass bowl, beat egg whites, salt and vanilla until frothy. Slowly add sugar, a tablespoon at a time, beating with electric mixer at high speed after each addition. Beat until soft peaks form. In separate bowl, combine rice flour and coconut; fold into beaten egg whites. Drop teaspoonfuls of dough onto parchment-lined cookie sheets. Sprinkle with jimmies. Bake at 350 degrees for 9 to 11 minutes or until just starting to brown around edges. Let rest on cookie sheets for 2 to 3 minutes, then transfer to wire cooling racks. *Makes about 3 dozen.*

Grandma Anne's Kolachky

1 cup butter, softened
1 (3-ounce) package cream cheese
1 teaspoon vanilla extract
1/2 teaspoon salt
2-1/2 cups all-purpose flour
1/2 cup preserves (raspberry, apricot, etc.)
Powdered sugar

Preheat oven to 400 degrees F. In large bowl, cream butter, cream cheese, vanilla and salt. Blend in 2 cups flour; work in remaining 1/2 cup flour to form a smooth dough. Divide dough in half; roll out one portion of dough at a time. On a lightly floured surface, roll dough about 1/4-inch thick. Cut into 2-inch rounds or squares. For rounds and squares, make a slight indentation in center with thumb; fill with scant 1/2 teaspoon preserves. Finish shaping squares by tightly pinching opposite ends together to cover preserves; leave other ends flat. Place about 2 inches apart on ungreased cookie sheets. Bake at 400 degrees for about 12 to 17 minutes or until edges start to brown. Cool on wire cooling racks. Dust with powdered sugar. *Makes about 3 dozen.*