

Hazelnut Cookies

(Egg Milk And Wheat Free Cookies)

- Cream Or Mix In Blender $\frac{1}{2}$ Stick Milk Free Butter Or $\frac{1}{4}$ Cup Oil, $\frac{1}{2}$ Cup Sugar, 1 Tsp. Vanilla, 4
- Tbsp. Water And 1 Tbsp. Egg Substitute #2 (Pg1)
- Add 1 Cup Ground Hazelnuts.
- Work In $\frac{3}{4}$ Cup Rice Flour In Which You Mix 1 Tsp Baking Powder.
- Form Small Cookies And Bake At 325 Degrees Until Brown.