

From *Gluten-Free Nosh* at www.glutenfreenosh.com

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Gluten-Free Tagalongs, or Peanut Butter Patties

(gluten-free, dairy)

[By Gluten-Free Nosh](#)

Gluten-Free Shortbread Cookie

Ingredients:

- 1 cup gluten-free flour blend (I used Bob's Red Mill All-Purpose Gluten-Free Flour Mix)
- ½ cup cornstarch
- ½ cup powdered sugar
- 1 stick (½ cup) unsalted butter
- 1 egg
- ½ teaspoon salt

Method:

1. In a large mixing bowl, mix all the ingredients for two minutes, until the mixture clumps together in a ball.
2. Shape dough into an evenly rolled log that's 1½ inches in diameter. Wrap log in waxed paper and refrigerate for at least one hour or overnight.
3. Pre-heat the oven to 350F. Line two baking sheets with parchment paper.
4. Slice the log of dough into circles that are ¼-inch thick. Place dough circles on parchment paper, about one to two inches apart. Bake cookies for 15 minutes, until lightly golden brown on edges. Cool.

Yield: About 30 cookies

Peanut Butter Filling

Ingredients:

- 1½ cups creamy peanut butter (I used processed peanut butter, not natural peanut butter)
- 1¼ cups powdered sugar
- Pinch salt

Method:

1. In a large bowl, mix peanut butter, powdered sugar and a pinch of salt until well combined.
2. Use your hands to roll peanut butter mixture into ¾-inch balls; roll balls quickly so your hands don't get sticky. Flatten the balls into discs, using the palms of your hands.
3. Place peanut butter discs on top of shortbread cookies, pressing ever so slightly, so the peanut butter layer sticks to the cookies.

Milk Chocolate Topping**Ingredients:**

- 4 cups (23 ounces) milk chocolate chips (milk chocolate chips work better than semisweet chips here)

Method:

1. Place milk chocolate chips in a large bowl. Heat in the microwave for 1 minute on half-power (such as power level 5). Stir chocolate thoroughly. If not melted, pop bowl in the microwave for subsequent 30-second intervals, stirring until chocolate is melted.
2. Use a fork to lower a peanut-butter-topped cookie into the melted chocolate. Spoon chocolate over top of cookie. Gently scrape the fork against the side of the bowl to get off excess chocolate. Transfer chocolate-coated cookie to parchment paper and refrigerate for at least one hour.

Yield: About 30 chocolate-covered peanut butter patties