

Lunchbox Gold Coin Cookies



GF

Think Tiny Teddies but Gluten Free, Refined Sugar Free and round instead of Tiny Teddy Shape. These are a fantastic substitute for Teeny Teddies, are easy to make, less expensive and better for your kids. This recipe is modelled from a thermomix Tiny Teddies recipe from The [Road To Loving My Thermo Mixer](#).

Ingredients

- 65g butter
- 140g rice malt syrup
- 2 tspns vanilla extract
- 85g brown rice flour
- 85g buckwheat flour
- 70g gluten free self raising flour
- 1 tspn baking powder
- 1/2 tspn bicarb powder

Directions

1. Put butter, rice malt syrup and vanilla in a sauce pan and melt over medium heat - stirring continuously until butter has melted and combined with rice malt syrup. Remove from heat.
2. Place everything else in a large mixing bowl, and mix with a wooden spoon
3. Pour butter mixture into the mixing bowl with the flour mixture. Stir the butter mixture through to form a sticky dough ball. You need mixed in really well.
4. Place the bowl in the fridge for 15 minutes (no more than 30 minutes)
5. Preheat oven to 180 degrees and line 2 baking trays with paper
6. Take dough out and break into 2 big balls. Place one ball on a piece baking paper, and roll out until about 2mm thick. Use a small round cutter (or any shape you have) and press into the dough. Place your coins (or shape) onto a baking trays. Do the same with next ball.
7. Bake in oven for 6-8 minutes until golden. Cool on the tray for 2 mins, then remove to cool on a wire rack.



TIP: If your family are still use to refined sugar sweetness, use half honey, half rice malt syrup

Freezing / Storing Instructions

This will make about 100 coins. Store half in a glass jar (will last about 2 weeks), put the rest in an air tight container in the freezer for use in another week.

Another 2 ways of using recipe

1. Add 1-2 tspns of cacao powder at step 2.
2. Add some chia seeds and a bit of ginger spice to make a ginger snap