

# Six-in-One Cookie



I love the rich, shortbread-like flavour of these versatile cookies. Susan Moffat shared this recipe with me in our cookie-making days when the kids were young. You can divide the dough into sections and let each child add the extras they want. If you are not going to use all the cookies at once you can freeze the dough in logs and bake the cookies fresh for company or just make the whole batch and freeze the extra cookies. When I was planning to make these with my grandson I thought I would make the rolls a smaller diameter so they were the right size for a 2 year old.

2	cups butter or margarine or a mixture
1	cup white sugar
1	cup brown sugar plus 1 Tbsp, packed
1	tsp vanilla extract
2	eggs
4	cups AP gluten-free flour
1	tsp xanthan gum
1	tsp baking soda
1/2	tsp salt
3	cups of desired "flavour", see below

- Beat butter with both sugars until smooth, being careful not to over mix.
- Add vanilla, then eggs, one at a time, beating until incorporated.
- Mix in flour, baking soda and salt until combined.
- Divide dough in half and flavour each half or double one of the ingredients for an entire batch the same.
- Make rolls about 2 inches in diameter and wrap in waxed paper.
- Refrigerate for an hour then cut 1/4 inch slices off and bake at 350°F for 12 minutes.
- Of course you can make this like a single batch of cookies and just drop them but you will need to flatten them slightly before baking.

Makes about 6 dozen cookies

**Flavours for half a batch - Double quantities if making just one type of cookie** You can see the pattern below so choose your favourite combination. Mine is 1 cup of chopped dates and 1/2 cup of chopped pecans.

- 1 1/2 cups coconut OR rolled oats goes well with coconut so substitute 1/2 cup rolled oats for some of the coconut.
- 1 1/2 cups finely chopped pecans with or without spices following: 1 1/2 tsp nutmeg and 3 tsp cinnamon.
- 6 Tbsp cocoa, 1 Tbsp margarine and 1 1/2 cups white chocolate chunks.
- 1 cups chopped candied fruit, for example dates or mixed fruit, and 1/2 cup chopped nuts.
- 1 1/2 cups candy pieces. If I am adding these to the batter I would scoop and bake them because they are not as pretty when you cut through the coloured bits.
- 1 1/2 cups mini chipits of desired flavour.