



### **Brazilian Nut Cornstarch Cookies**

*Melt-in-your-mouth inspired Maizena gluten free cookies*

- 6 Tablespoons unsalted butter
- 1/2 cup granulated sugar
- 1-1/2 Tablespoons egg, lightly beaten
- 1 teaspoon vanilla
- 1/2 teaspoon grated lemon zest
- 1/4 teaspoon salt
- 1 cup cornstarch
- 2 Tablespoons grated coconut
- 4 to 6 Tablespoons ground Brazil nuts
- 1/8 to 1/4 teaspoon pumpkin pie spice, optional

Preheat oven to 375 degrees F. Place silicone baking mats on two cookie sheets.

**Form Cookie Dough:** In a mixing bowl; cream butter and sugar; beat in egg, vanilla, lemon zest, and salt to combine. Slowly add cornstarch to combine and form a soft dough. Cover mixer; let sit for about 10 minutes.

**Spice up Nuts:** In a small bowl, combine grated coconut, brazil nuts, and pumpkin pie spice as desired; set aside.

**Bake Cookies:** Use a teaspoon cookie scoop to form into smooth small balls; roll in ground brazil nuts to coat; place about two inches apart on prepared baking mats. Lightly flatten with cookie disc or glass bottom. Bake in preheated oven for about 10 minutes or bottom of cookies are turning brown. Cool for about 5 to 10 minutes; remove to cooling rack; cool completely. Yield: 2 dozen cookies

**About this Recipe:** This recipe was inspired by the popular melt-in-your-mouth Brazilian cookie is called Biscoitos de Maizena. Cornstarch is a main ingredient so they have a sandy-like texture. The freckled cookies are white with a golden bottom and coated with spicy ground Brazil nuts.