

## Gluten-free Wagga-wagga Shorties

### Ingredients:

6 oz/170g margarine or dairy-free substitute  
3 oz/85g icing sugar  
6 oz/170g gluten-free plain flour  
2 oz/55g gluten-free custard powder

### Method:

Cream margarine and sugar together. Add sifted flour and custard powder, and mix well into a smooth dough.

Roll into walnut-sized shapes between palms, and place on a baking tray, leaving space between them. Press down once with a fork.

Bake in a pre-heated oven at 170° C for about 20 mins until pale golden. Do not allow to brown.

The above recipe makes a big batch of cookies, so use a half-recipe for a smaller batch:

3 oz/85g margarine  
1.5 oz/43g icing sugar  
3 oz/85g gf plain flour  
1 oz/28g gf custard powder