

Gluten-Free Butter Cookie

Ingredients	%
Deflavored Pulse Flour V-6000 (Pea or Faba Bean)	37.9
Egg white	6.3
Sugar	19
Salt	0.5
Butter	34.8
Vanilla Extract	1.6

Procedure

- Beat sugar with soft butter in a stand mixer until fluffy
- Slowly add in egg white and vanilla, and beat until fully incorporated
- Mix salt with the Deflavored Pulse Flour V-6000 and add to the mixer bowl to continue beating until the batter develops a smooth texture without clumps
- Using a piping bag and tip, pipe the batter into desired shapes on a parchment paper-lined baking sheet, and bake at 180°C for 15 min

Nutrition Facts

Serving size	(100g)
Amount per serving	
Calories	530
	% Daily Value*
Total Fat 33g	42%
Saturated Fat 20g	100%
Trans Fat 2g	
Cholesterol 85mg	28%
Sodium 90mg	4%
Total Carbohydrate 57g	21%
Dietary Fibre 2g	7%
Total Sugars 23g	
Includes 22g Added Sugars	44%
Protein 6g	
Vitamin D 1mcg	6%
Calcium 19mg	2%
Iron 2mg	10%
Potassium 303mg	6%

*The % Daily Value tells you how much nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Calories per gram Fat 9 • Carbohydrate 4 • Protein 4



Contact us:

For more information or to speak to somebody about this recipe please call your local Univar Solutions representative or contact us at:

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