

GOOEY BUTTER COOKIES

Butter Cookies:

2 c. butter
2 c. sugar
2 eggs
1 tsp. salt
2 Tbsp. vanilla extract
4 c. gluten-free all-purpose flour

Gooey Butter Topping:

¼ c. light corn syrup
1 Tbsp. water
2 tsp. vanilla extract
¾ c. butter
1 ¼ c. powdered sugar
½ tsp. salt
1 egg
¾ c. gluten-free all-purpose flour

Make the butter cookie dough. Cream together butter and sugar. Add eggs, salt, and vanilla, and mix slowly until fully combined, then increase mixer speed to high and beat until light and fluffy, approximately 3-5 minutes.

Stir in flour, 1 cup at a time, just to combine. Cover bowl and place in the fridge to chill while you mix up the topping.

In a glass measuring cup, microwave butter 10-20 seconds at a time until half-melted. Remove from microwave and stir to finish melting (butter should be melted, but not hot—if it gets too hot, let it cool for a bit before proceeding). Pour into large mixing bowl. Add corn syrup, water, vanilla, salt, sugar, and egg. Gradually beat in gluten-free flour and mix well.

Scoop dough into 1-inch balls. Place each ball into a paper or silicone cupcake liner on a large baking sheet (Don't skip this step! The cupcake liners keep the gooey filling from spilling out on the tray before the cookies have time to set properly.) Press the back of a round teaspoon measuring spoon into the center of each to create a space for the filling. Scoop about a teaspoon of filling into the center of each cookie. Chill for 30 minutes to an hour in the refrigerator.

Bake* at 400 degrees Fahrenheit for 9 minutes. Let cool about 5 minutes on tray before removing to a wire rack to cool completely.

Makes about 6 dozen cookies.

*Optional: After chilling, bake just a few cookies & freeze the extras for 2-4 hours. Once frozen, transfer cookie dough (in cupcake liners) to a large freezer bag and return to your freezer. You can bake straight from frozen at 350 degrees Fahrenheit for 12-14 minutes. Freshly-baked cookies anytime you want!

This recipe pairs well with [GABBY TORRES IS THE BEST WINNER EVER](#) by [Angela Dominguez](#).

