

Gluten free Cantucci with alchermes



- DIFFICULTY: Easy
- PREPARATION TIME: 10 min
- COOKING TIME: 20 min
- PORTIONS: 20-25 Cantucci

Introduction:

Cantucci with alchermes are greedy and crumbly biscuits, to be eaten at any time, for breakfast, as a snack and to be offered as a dessert at the end of a meal. Delicious cookies that

contain cranberries, almond an enveloping flavor that you will love!

Easy to prepare, just put all the ingredients in a bowl, form some loaves and put them in the oven. They are also made **without butter** and **without lactose**, perfect for the intolerant and also for those who do not want to give up pampering during these holidays!

Now I leave you to the recipe of my gluten free Cantucci.

[Ingredients:](#)

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Ingredients:

100 g of Almond Flour

200 g of Rice Flour

50 g of Coconut Sugar

50 ml of extra virgin olive oil

2 Eggs

40 ml of Alchermes liqueur

50 g of dried Cranberries

Q.b Vanilla powder

1 tsp of Baking powder

50 g of Almonds

What do you need:

Baking tray

Baking paper

Bowl

Balance

Towel

Knife

Tips:

- Cantucci with cranberries and alchermes can be kept for 2 weeks in an airtight container.
- You can replace the alchermes with any liqueur you prefer.
- Coconut sugar can be substituted for any natural sweetener you prefer.
- 1 tsp is equivalent to 1 teaspoon.

Method:

Soak the blueberries for about 1 hour. After the time has elapsed, remove the water and squeeze them lightly, let it dry on a cloth before using it.

Preheat the oven to 180 degrees.

In a bowl, add all the flours and sugar. The yeast, vanilla and eggs, mix with a fork and then add the liquid ingredients. Start working the dough with your hands, if it sticks to your fingers sprinkled with a little flour, when it starts to take shape, add the coarsely chopped almonds and blueberries. Form a smooth and compact dough.

Divide the dough in two, make two loaves about 3 cm wide, arrange in a baking tray covered with baking paper. Cook at 180 degrees for 20 minutes. After the time has passed, take them out of the oven and cut them with a knife, shape the cantucci of about 2 cm, place them in the pan and cook for another 4-5 minutes per side. Remove from the oven and let them cool before eating.

Your cantucci with blueberries and alchermes are ready!