

Gluten free Biscuits filled with apricot jam: Recipe by Letizia



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- **DIFFICULTY:** Easy
- **PREPARATION TIME:** 35 min
- **COOKING TIME:** 20 min
- **PORTIONS:** 8-10 Biscuits

Introduction:

Cookies filled with apricot jam are crumbly, healthy and tasty. With each bite you will feel a mix of flavors that will leave you satisfied with how good they are.

The recipe for these cookies is from my dear friend [Letizia from @senzaebueno](#). An amazing girl that I respect so much!

Some time ago I had already remade a recipe of her, do you remember the soft apple pie? [\(read here\)](#). I love her recipes because they always have something that makes your mouth water just looking at them. It will be magic, I don't know. I only know that Letizia puts her heart into everything she does, even in her friendships. They say that between foodbloggers, a friendship cannot be born because there is competition, I don't think so. Letizia is a sincere friend, and is always available to give you her help. Lucky the people who met her, lucky me!

Let's go back to the recipe of these super delicious biscuits, I have a lot to say because they are spatial. Lety's recipe [\(which you can find here\)](#) is egg-free, therefore suitable for celiacs but not only for vegans as well. My version, on the other hand, is a bit different. I replaced the buckwheat flour with teff flour, added the egg to the dough and replaced the cocoa with vanilla. For the filling, on the other hand, I chose apricots instead of strawberries. With both versions you are spoiled for choice.

I like to make other people's recipes, do you know why? Because this is how I learn to know people and through their recipes I know their tastes even if I make changes. Getting to know each other through food is fabulous!

Now I leave you to the recipe for gluten-free biscuits filled with apricot jam!

[Ingredients:](#)

[What do you need:](#)

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Ingredients:

150 g of Rice Flour
70 g of Teff flour
50 g of Hazelnut Flour
1 Egg
40 ml of Rice Oil
40 ml of Maple syrup
50 ml of Water
1 pinch of Salt
1 tso of Baking soda
Q.b Vanilla flavor powder

Apricot jam:

300 g of Apricots
2 sp of Maple syrup

What do you need:

Bowl

Spatula

Rolling pin

Baking paper

Weight scale

Baking tray

Pasta bowl 8 cm

Tarot

Grid for biscuits

Tips:

- Filled biscuits can be kept at room temperature for 3-4 days, closed in an airtight container.
- You can replace teff flour with buckwheat flour.
- Stuffed biscuits can be frozen, just leave them out of

the freezer the night before.

- For the vegan version, go back up (**in the introduction**) you will find the original version of Letizia.
- For the filling, you can also use a ready-made jam without sugar to your liking.

Method:

Preheat the oven to 180 degrees.

In a bowl, add the flour, maple syrup, oil and salt, begin to mix with a spatula. Add the egg, vanilla, salt and finally the water a little at a time. Knead the dough until it forms a smooth and compact dough. Wrap it in cling film and let it rest in the fridge for 20 minutes.

Meanwhile, prepare the apricot jam; wash the apricots under cold water, remove the stone and cut them into pieces. Transfer them to a saucepan, add the maple syrup and cook over medium heat for 10 minutes. When they are soft, with the help of a blender, blend until a soft cream is formed. As soon as it is ready, transfer to a bowl and set aside.

Take the shortcrust pastry from the fridge, add a little rice flour on the work surface and start rolling out the pastry with the help of a rolling pin. With an 8 cm pastry bowl, obtained from circles, arrange half of the circles on a baking sheet lined with baking paper, stuffed with jam, about 1 teaspoon, close them with the other half of the circles, seal the edges well. Transfer to the oven and bake at 180 degrees for 20 minutes (cooking depends on your oven).

After the time has elapsed, arrange the cookies on a rack and let them cool before eating them.

Your filled biscuits are ready!