



Gluten-free Halloween Candy Cookies

Gluten-free candy cookies with leftover holiday candy

PREP TIME 10 minutes

COOK TIME 14 minutes

TOTAL TIME 24 minutes

Ingredients

*1 cup (2 sticks) salted butter

*1/2 tsp. xanthan gum

1 cup sugar

*1 tsp. baking soda

3/4 packed light brown sugar

*1/2 tsp. salt

2 large eggs

*1 cup Dutch or regular cocoa powder

1 Tablespoon vanilla extract

*1 cup candy pieces (Reese's Pieces or M&Ms)

1 3/4 cups good quality gluten-free all-purpose flour blend

1 cup chopped candy bars (such as Reese's Peanut Butter Cups, Butterfinger, Heath, Hershey's chocolate bar)

1/2 cup additional candy pieces to press into top of cookies, if desired

Instructions

Line a large cookie sheet or baking pan with parchment paper or a silpat liner.

Preheat oven to 350°

In a stand mixer, beat butter & sugars until well combined. Add eggs and vanilla, beating well until combined.

Place flour, xanthan gum, baking soda, salt, and cocoa powder into a large bowl and whisk together to mix.

Add the flour mixture to the wet ingredients, mixing slowly mixing just until combined.

Using a spatula, gently stir in chopped candy bars and/or candy pieces.

With a medium cookie scoop , scoop dough onto lined cookie sheets, leaving about 2" space between cookies. I did 6 cookies per sheet on my large cookie sheets

Press additional candy onto surface of cookie balls. (This is just for looks really. I did about 3 pieces of Reese's and a candy bar chunk on the surface of each.)

Bake at 350° for 14-16 minutes, until set.

Let cool on baking sheet for about 5 minutes before transferring to a cooling rack.

Makes about 28 cookies.



Reese's Pieces and Reese's Peanut Butter Cups were used in these cookies, but you could also use Plain or Peanut M&Ms, Heath bars, and Hershey milk chocolate bars.

Verify that the chocolate candy/bar is gluten-free by double-checking on the [Hershey's US Gluten-free List](#) or consult the [Celiac Disease Foundation's Halloween Gluten-free Candy List](#) which includes phone numbers for each company so you can call them directly with questions.

Please note: That Hershey's says the seasonal shaped Reese's Peanut Butter Cups are not considered gluten-free. Stay with the regular peanut butter cups, not the pumpkin shaped ones!

Feel free to adjust the amount of candy that you use. Use as much or as little candy as you'd like! Don't forget that most of the stores have their candy on sale now after Halloween, so you can even buy a bit more just for your baking!

You can make these gluten-free candy cookies anytime during the year, I go through what's left of the candy we didn't hand out to trick-or-treaters,