

## Canberries Hearts with rice flour

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🍪 For 45 biscuits

### Ingredients

150 gr of flour "00"  
200 gr of rice flour  
180 gr sugar  
1 egg  
100 g butter  
80g dried cranberries  
35 gr of water  
1/4 teaspoon vanilla extract  
1 teaspoon baking powder

### Method

Soak cranberries in warm water for 15 minutes. Sift the flour with the yeast, pour in the middle of the pastry board, add the rice flour, sugar, egg, softened butter at room temperature, water (you can use that of cranberries), vanilla extract and squeezed cranberries. Knead to form a homogeneous compound. Wrap the dough in cling film and let rest in refrigerator for 30 minutes.

Roll out the dough with a rolling pin to form a sheet of 4 mm thick and cut out the biscuits with the stencil. Arrange the biscuits on a baking sheet covered with baking paper and bake in preheated oven at 160° for 13 minutes. Remove from the oven and let cool the biscuits on the grill.