



GLUTEN FREE SUGAR COOKIES

INGREDIENTS

13/4 cup salted butter (1-1/2 sticks), softened to room temperature
1-1/2 cups sugar
2 large eggs
2-1/2 cups gluten-free flour blend with binder
3/4 teaspoon baking powder
1-1/2 teaspoons vanilla
Heaping 1/4 teaspoon salt

DIRECTIONS

Add butter and sugar to the bowl of an electric mixer, or to a large glass bowl if using a hand-held mixer, then cream until pale yellow, scraping down the sides of the bowl once. Add eggs one at a time, mixing until just incorporated before adding the next egg. Add vanilla then mix until just incorporated. Scrape down the sides of the bowl. In a separate bowl, stir together gluten-free flour, baking powder, and salt. Add dry ingredients to wet ingredients in three batches, mixing on low speed until just incorporated before adding the next batch. Dough should be soft but not sticky - if sticky, place bowl in the refrigerator for 10 minutes.

Preheat oven to **350 degrees** then line a baking sheet with a **silpat** or parchment paper and set aside. Scoop dough into 2 Tablespoon-sized portions then roll between your hands to form a ball and place onto prepared baking sheet at least 2" apart. Press down gently with your fingers to flatten the balls slightly then bake for 8-10 minutes or until the centers of the cookies are set. **NOTE:** cookies will NOT be golden brown around the edges! Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Unwrap one disc then place onto a sheet of parchment paper. Working quickly, cover with another sheet of parchment paper then roll 1/4" thick. Use cookie cutters to cut the dough into shapes (it helps to wiggle the cookie cutter once pressed to separate the cut out from the surrounding dough) then carefully transfer cut outs to prepared baking sheet. If cutouts are too soft to transfer, refrigerate or freeze parchment paper with cut outs for 5-10 minutes then try again. Freeze scraps for 5 minutes before re-rolling and cutting. Bake cookies for 7-9 minutes or until cookies are barely golden brown around the edges. Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Frost cookies with your favorite frosting and embellishments (I love Simple Mills Vanilla Frosting.) Store in an airtight container for 3-4 days or freeze unfrosted cookies for several months.

 **Counterpart**
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CHIEF OPERATING OFFICER

