Gluten Free Sugar Cookie Recipe

Yields: about two dozen cookies depending on the size of cutters used.

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Cuisine: Baking

Serves: 20­24

Ingredients

1 cup of sugar

½ cup of butter, softened

1 large egg

1 tablespoon water or milk

1½ teaspoons vanilla

¼ teaspoon salt

¼ teaspoon of cinnamon (optional)

½ teaspoon of xantham gum (omit if your all purpose flour has it)

2 cups of gluten free all­purpose flour (I've used Better Batter, King

Arthur Flour or Cup4Cup)+ more for rolling/dusting)

Instructions

1. In a large bowl, cream butter & sugar at medium speed.

2. Add egg, water or milk, vanilla, salt, and cinnamon (optional). Blend until mixed well.

3. Add xantham gum and flour. Mix at a low speed until well combined.

4. Cover and refrigerate for at least one hour.

5. Preheat oven to 350 degrees.

6. Roll out dough onto a lightly floured surface, about ¼" thick.

7. Cut out with selected cookie cutters and place on baking sheet. Make sure cookies are not touching.

8. Reform and roll out scrap dough, then continue cutting more cookies.

9. Bake 10­12 minutes. Remove from oven and let cookies cool five minutes on cookie sheet before removing

onto a cooling rack. Cool completely before decorating.

10. Store in an airtight container for up to 5 days.