

Soft Frosted

sugar cookies

GLUTEN-FREE, DAIRY-FREE AND VEGAN OPTIONS

INGREDIENTS:

- 4 ounces (1/2 cup) butter, softened (sub vegan butter or shortening)
- 8 ounces (1 cup) sugar
- 2 eggs (sub 2 tablespoons ground flax meal mixed with 6 tablespoons warm water)
- 3/4 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons xanthan gum
- 1 1/2 teaspoons vanilla extract
- 18 ounces (3 1/4 cups) gluten-free flour
- Frosting & Sprinkles, not optional!



DIRECTIONS:

Preheat the oven to 350°F.

Cream the butter and sugar. Add the eggs and beat until smooth. Add the salt, baking powder, xanthan gum, and vanilla extract. Then add GF flour and mix until combined.

Roll the dough out between 2 sheets of plastic wrap until it is 1/2 inch thick. Cut 3-inch rounds, and place them 2 inches apart on a baking sheet lined with parchment paper or a silicone baking mat. Bake the cookies in the preheated oven for 8-10 minutes. They will still be soft but the edges will just start to look dry, and the bottom of the cookie will just be starting to brown. They won't look done. If they look done, they are overbaked. Let them cool for 5-10 minutes on the baking sheet, and then remove to a cooling rack

Frost and SPRINKLE!

FOR FROSTING:

Whip 8 ounces (1 cup) of **BUTTER** (vegan, palm shortening, dairy, etc) until fluffy, approx 5 mins. Beat in 1 lb of **POWDERED SUGAR** (approx 4 cups). Add 1 teaspoon of **VANILLA EXTRACT** and 2-3 tablespoons of **MILK** or cream (omit if using vegan butter, use dairy-free milk if using shortening). Whip until smooth.