

Gluten-Free Rollout Sugar Cookies

Makes 2 dozen cookies

Cookies:

¾ cup powdered sugar, sifted

½ cup butter

1 teaspoon vanilla

¼ teaspoon almond extract

1 large egg

1½ cups King Arthur Flour Gluten-

Free All Purpose Baking Mix,

sifted

1. Beat together powdered sugar, butter, vanilla, and almond extract
2. Beat in egg
3. Stir in the baking mix, mixing until well blended
4. Refrigerate dough for 2-3 hours or overnight
5. Preheat oven to 375°
6. Divide dough in half.
7. Working with one piece at a time, roll out dough to ¼" thick sheet on a surface lightly dusted with baking mix or on a slick plastic cutting board
8. Cut into desired shapes and place on ungreased baking sheets
9. Bake 8-10 minutes (try 8 minutes first - do not over bake)
10. Allow to cool for 5 minutes before transferring to a rack to cool completely

Frosting:

2 cups powdered sugar, sifted

1 or 2 tablespoons milk or cream

4 tablespoons butter, softened

½ teaspoon vanilla

1. Combine powdered sugar, butter, and vanilla
2. Add milk or cream, as needed, for desired spreading consistency