

Gluten Free Sugar Cookies

(Makes approx. 24 cookies)



Dry Ingredients:

- 1 ½ Cups (185 g.) New Hat All-Purpose Flour Blend
- 1 Teaspoon Xanthan Gum
- ½ Teaspoon Salt
- ¼ Teaspoon Baking Soda

Wet Ingredients (At Room Temperature):

- ¼ Cup Butter (55 g.)
- ¼ Cup Shortening (50 g.) To make Dairy-Free, use ½ Cup Shortening (100 g.) and omit the Butter altogether.
[We use Spectrum Non-Hydrogenated Shortening]
- ½ Cup Cane Sugar (100 g)
- 1 Egg plus 1 Egg Yolk
- 1 Teaspoon Vanilla Extract
- ½ Teaspoon Almond Extract

Toppings:

Sprinkle on Colored Sugars, or Sprinkles before baking, or use your favorite icing to frost cookies after they have baked and cooled completely.

Directions:

- 👉 Preheat oven to 350°F, 10 minutes before baking. Use parchment paper on cookie sheets.
- 👉 In Med-Sized Bowl mix all dry ingredients and set aside.
- 👉 In a medium-sized bowl combine butter and/or shortening. Add sugar and mix until fluffy. Add the Egg & Egg Yolk, Vanilla, and Almond Extract. Mix until combined.
- 👉 Slowly stir ½ of dry mix into wet mix. Combine. Add remaining dry to wet, scraping down bowl once to thoroughly incorporate. Do not overmix. Transfer to bowl, cover and refrigerate at least 4 hours, or overnight.
- 👉 Dust counter, or board, and rolling pin with All-purpose GF Flour. Place 1/3 of dough on counter and roll out dough between 1/8-1/4" thickness. Cut-out cookies using cookie cutters. After cutting all the cookies you can, place on cookie sheet and decorate. (If Icing your cookies, skip that part). Save scraps of dough and incorporate to the 2nd batch. While first batch is baking, start cutting out your 2nd batch. Repeat until all your dough is used up.
- 👉 Bake cookies between 6 to 10 minutes, turning half-way through baking time. (Baking time depends on cutter size). Let cookies sit a minute or two before transferring to wire rack to cool completely.
- 👉 Ice and decorate, if desired, and allow iced cookies to set-up before storing.
- 👉 New Hat's Sugar Cookies freeze well. Just layer between sheets of waxed paper and you're good to go!

This is a 4th Generation Sugar Cookie the founders of New Hat Baking Co. converted to Gluten Free. Grandma Rosepink would be so proud! We made them taste just like hers! The other Grandma - Grandma Coyle, is responsible for the Swiss Treats we converted to GF made from New Hat Baking's Chocolate Chip Cookie Mix.