

# Sugar Cookies

*Gluten-free  
Dairy-free*

## With Icing

### Sugar Cookies Ingredients

- ~ 1 1/4 cups Arnel's Originals All Purpose Flour Blend
- ~ 1/2 cup tapioca starch
- ~ 1/2 cup potato starch
- ~ 1 teaspoon xanthan gum
- ~ 1 teaspoon sea salt
  
- ~ 1 cup Spectrum Naturals organic shortening, coconut oil, unsalted butter or Earth Balance Margarine and decrease sea salt to 1/2 teaspoon
- ~ 1 cup sugar
- ~ 1 egg
- ~ 1 tea. vanilla extract
- ~ 1 tea. lemon or cinnamon extract

### Icing Ingredients

- ~ 1 1/2 cups powdered sugar (I blend sugar and tapioca starch to make my own)
- ~ 1 large egg white
  
- ~ 1/2 teaspoon lemon juice
- ~ 1/2 teaspoon lemon extract
- ~ Natural food coloring, if you'd like

### Easier Icing Ingredients

- ~ 1/4 cup powdered sugar
- ~ 1 teaspoon milk
- ~ Add a tiny bit of food coloring, if desired

# Sugar Cookies Directions

- Pre-heat oven to 350°
- Combine 1st five ingredients and set aside
- In a mixer, mix sugar and shortening, and then add egg and extracts
- Add dry ingredients until dough forms and refrigerate for 30 min
- Roll half the dough at a time between waxed paper 1/4 inch thick
- Cut into shapes and place on parchment paper or greased cookie sheets
- Bake at 350° for 15 min. until slightly brown
- Cool before handling or icing

# Icing Directions

- Beat sugar and egg white.
- Add lemon juice and extract
- Separate into separate bowls and add natural food coloring

