



Gluten-free Rolled Sugar Cookies

Recipe by physicalfoodie

Prep time
30 minutes

Cooking time
40 minutes

Total time
1 hour 10 minutes

After baking countless batches of gluten-free sugar cookies for Thanksgiving, this ended up being the recipe that was just right.

Ingredients

- 235 grams of Cup4Cup flour
- 100 grams of sugar
- 15 grams of cornstarch
- 1/2 cup of unsalted butter, at room temperature
- 1 large egg, at room temperature
- 1 tsp vanilla extract
- 1 tsp almond extract
- 1/4 tsp. of salt

Directions

- 1** Preheat oven to 375° F.
- 2** Whip 100 grams of sugar and 1 stick of unsalted butter, softened in a stand mixer.
- 3** Add in 1 large egg at room temperature, 1 tsp of vanilla and 1 tsp almond extract. Continue to whip until fully incorporated. Turn off mixer.
- 4** Add 235 grams of Cup4Cup gluten free flour, 15 grams of cornstarch and 1/4 tsp salt. Mix slowly until dough comes together.
- 5** Flatten dough in between plastic wrap and refrigerate for an hour before rolling out to 1/4 inch and cutting your shapes.
- 6** Place on a cookie sheet lined with parchment paper. Placed the cookie sheet in the freezer for a few minutes before baking to help them hold their shape.
- 7** Bake for 8 minutes, being careful not to overcook. Allow to cool for a few minutes before moving to a cooling rack.

8 Decorate with royal frosting or pre-made cookie frostings.

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