**\***All recipes were developed and tested by April Litchford Extension Assistant Professor, Cindy Jenkins Extension Assistant Professor, Eva Timothy Extension Assistant Professor, and Paige Wray (Extension Assistant Professor for the University of Idaho)

**Rolled Cookies**

Yield: 18 cookies

*A sweet and tender sugar cookie with fluffy frosting is a favorite treat for many people. But making rolled cookies without gluten can be challenging and frustrating. This recipe has been laboratory tested and produces amazing cookies that are tender and delicious! Use the White Gold Gluten Free Baking° flour blend for best results.*

**Ingredients**

½ cup butter  1 egg

½ cup granulated sugar ½ tsp vanilla

¾ tsp baking powder 3 Tbsp powdered sugar

2 cups GF flour blend

Add room temperature butter and sugar to electric mixer bowl, mix well using paddle attachment. Add egg and then beat until butter mixture starts to lighten and become fluffy. Scrape bowl and add baking powder, salt, and vanilla. Add flour and powdered sugar all at once. Pulse mixer to incorporate flour/sugar slowly into other ingredients.  Once flour is mostly mixed in, scrape bowl and turn mixer to high and beat for 1-2 minutes until it becomes smooth and elastic.

Test dough, it should not be sticky when touched, it should also be thick and hold its shape when pinched. Add more flour in ¼ cup increments until it is a thick, rollable dough.

Place dough onto a sheet of parchment paper and gently form into a ball.

Place another piece of parchment on top of dough and roll out to ¼” thickness. Cut cookies into circles or shapes. Carefully transfer to parchment lined baking sheet. Combine scraps and re-roll, cut as before.

Bake at 325°F for 8-9 minutes until set, but not browned. Let sit 1-2 min on pan then transfer to a cooling rack to cool completely.