

Sugar Cookies

Ingredients

- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1/2 cup (1 stick) unsalted butter
- 1 cup sugar
- 1 large egg, lightly beaten
- 2 tablespoons milk
- 1/2 teaspoon pure vanilla extract

Directions

1. Whisk together flour, salt, and baking powder in a medium bowl; set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream butter and sugar; mix until light and fluffy. With mixer running, add egg, brandy, and vanilla; mix until well combined. With the mixer on low, slowly add reserved flour mixture. Mix until just combined.
2. Transfer dough to a work surface. Shape into 2 discs, cover with plastic wrap, refrigerate for at least 1 hour.
3. Preheat oven to 350 degrees. Line baking sheets with nonstick baking mats or parchment paper; set aside.
4. On a lightly floured work surface, roll out dough to 1/8-inch thickness. Cut into desired shapes, and transfer to prepared baking sheets, leaving an inch in between. Make sure that you put a hole at the top of each cookie, not too close to the top to prevent breaking. Leftover dough can be rolled and cut once more. Bake until lightly golden, about 10 minutes; do not allow to brown. Transfer to wire racks to cool.

Tips for Baking Cookies

Chilled dough will help retain the shape of the cookies; soft, warm dough tends to lose its shape when cut and moved. Rolling out the dough is sometimes difficult. Roll out the dough in small batches, make sure it's cold, and use a light dusting of flour or sugar to keep it from sticking to the work surface. Don't overmix the dough once you have added the dry ingredients. Overmixing will make the cookies tough. Dip cookie cutters in flour to prevent sticking. Rotate baking sheets halfway through baking to ensure that the cookies bake evenly.

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Sugar Cookies (Vegan & free of Gluten, Tree Nuts, Peanuts, Soy, Corn, Potato)

Developed in 2015 by Quillan Duniway BWS 2017 for Enchanted Cookie Forest

Ingredients

- 1 cup vegan butter substitute (Earth Balance, soy free variety)
- 1 cup unrefined blond sugar
- 4 tsp. pure vanilla extract
- ½ tsp. baking soda
- ¼ tsp. sea salt
- ½ teaspoon plus 1/8th teaspoon xanthan gum
- ¼ cup ground flax seed mixed with ¼ cup water
- 1 ¼ cups brown rice flour
- 1 ¼ garbanzo bean flour

Instructions

- In a large mixing bowl add vegan butter substitute, sugar, and vanilla extract. Beat until fluffy, about 2 minutes.
- Add the baking soda, sea salt and xanthan gum to the mixing bowl. Beat for about 20 seconds until mixed in.
- Mix the ground flax seed and water, then add to the butter/sugar mix and beat until blended.
- Add rice and garbanzo flour, and mix until the dough starts to become thick and clump together like a mass in the mixing bowl. (May need to sprinkle in a little extra water, but better if you don't need to, and don't add much.)
- Remove the dough, pat together and form into a disk shape. Cover in plastic wrap and refrigerate for at least 1 hour.
- Preheat oven to 350 degrees F.
- Line a baking sheet with parchment paper or very lightly grease the pan.
- Flour a rolling pin and rolling surface with gluten-free flour.
- Working quickly, roll out the sugar cookie dough ¼" thick and cut into 3" five pointed or six pointed star shapes. Using spatula, gently place on the baking sheet evenly spaced apart.
- Form remaining dough scraps into a disk and roll out again, then cut into shapes. Repeat the process until you have used up all of the sugar cookie dough.
- Using a drinking straw, make a hole at the base of one of the points of each cookie. Make sure the hole is not at the very tip of the cookie to prevent breaking.
- Baking time may vary slightly. Bake for 10-14 minutes until edges of cookie just barely start to brown.
- Allow the cookies to cool on the pan for a few minutes, and then carefully remove with spatula and move to a cooling rack.
- Thread yarn through the hole in each cookie; tie a knot/ bow, leaving a large loop for hanging cookies from ECF branches.

Sugar Cookies (Vegan & free of Gluten, Tree Nuts, Peanuts, Soy, Corn, Potato)

Developed in 2015 by Quillan Duniway BWWS 2017 for Enchanted Cookie Forest

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