

# Gluten-Free, Dairy-Free, Holiday Lemon Sugar Cookies

## Description

Lemon extract makes these cookies burst with flavor. The dough holds up to any rolling pin.

## Ingredients

- 1 1/4 cups Mary's All-Purpose Flour Blend (gluten-free)
- 1/2 cup tapioca flour/starch
- 1/2 cup potato starch (not potato flour)
- 2 tsp xanthan gum
- 1 tsp salt
- 1 cup unsalted butter or dairy-free substitute, softened
- 1 cup sugar
- 1 egg or egg-free substitute (Ener-G Foods)
- 1 tsp gluten-free pure vanilla extract
- 1 tsp gluten-free lemon extract

## Instructions

1. Preheat oven to 350°. Lightly grease baking sheets or line them with parchment paper.
2. In a large bowl, combine the first 5 ingredients. Set aside.



## Summary

**Yield:** 36

**Source:**

[www.livingwithout.com](http://www.livingwithout.com)

**Prep Time:** 15 minutes

**Category:** Cookies & Bars

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3. In the large bowl of a mixer, combine butter and sugar and beat for 3 minutes until the mixture is a pale yellow.
4. Add in egg, vanilla extract and lemon extract.
5. Add dry ingredients, slowly mixing until dough forms. Place bowl in the refrigerator for 30 minutes.
6. Remove half the dough and roll out onto a lightly floured surface to 1/4-inch thickness. Use star shapes or other cookie cutters to cut out cookies and place them on prepared cookie sheets. Reroll scraps of dough. If dough becomes too sticky, chill again. Repeat with second half of dough.
7. Bake in preheated oven 12 to 15 minutes until light brown. Remove and let cool thoroughly before handling and decorating.