

Gluten-Free Halloween Sugar Cookies (Grain-Free/Dairy-Free)

PREP TIME: 15 MIN | COOK TIME: 9 MIN | SERVES: About 35 SM COOKIES OR 15-16 LRG COOKIES

INGREDIENTS

200 grams dairy free butter
200 grams granulated sugar
2 egg yolks
240 grams almond flour
150 grams tapioca flour
2 tsp almond extract
1.5 tsp baking powder
1.5 tsp xanthan gum

Almond Buttercream:

150 grams dairy free butter
270 grams powdered sugar
1 tsp almond extract

Frosting Instructions:

By hand, or with a mixer on low speed, cream the butter until smooth. Then, add in the powdered sugar and almond extract and cream together until smooth and creamy. I have found the most success with dairy-free buttercream when mixing by hand. For these cookies, I divided the frosting into 3 small bowls then added black food coloring to one, orange food coloring to one and left one plain. I use gel food coloring as it is the most pigmented and doesn't add unnecessary moisture to the frosting. Place in the refrigerator until ready to use.

INSTRUCTIONS

- 1) Preheat your oven to 350. Using a fork (may fav) or whisk, cream together your butter and sugar until nice and creamy.
- 2) Then, add in the egg yolks and almond extract, and mix again until creamy and well incorporated.
- 3) Next, add in your dry ingredients and mix until the dough comes together and is holding its shape.
- 4) Line a freezer safe cookie sheet with parchment paper and sprinkle on some tapioca powder to the center of the paper. Turn out the dough onto the parchment paper and sprinkle on a tad more tapioca flour to the top. Press down slightly into a disk shape. Place in the freezer for about 6 minutes, then remove.
- 5) Place another piece of parchment paper on top of the dough and gently roll it out until the dough is evenly about 1/2 to 3/4 cm thick. When in doubt, err on the side of being thicker than not. Thin sugar cookies are sad and difficult to maneuver.
- 6) Cut out your desired shape of cookies and place the cutout cookies on a separate parchment paper lined cookie sheet. Place your cutout cookies in the oven and bake for 9-10min until JUST slightly starting to lightly brown. Light sugar cookies= the best sugar cookies. You do not want your sugar cookies to "brown".
- 7) Roll up the scraps, pat into a disk, and place back in the freezer for a few minutes. Repeat as necessary until all the dough is used.
- 8) Allow the cookies to cool completely before frosting. Store the cookies in the fridge in an airtight container.