



Noreen's Kitchen

Gluten Free

Chewy Butter Bars

Ingredients

2 cups gluten free baking flour	1/2 teaspoon salt
2 cups sugar	1 teaspoon vanilla extract
1 cup softened butter	

Step by Step Instructions

Preheat oven to 375 degrees

Cream butter and sugar together until light and fluffy.

Add salt and vanilla and blend till smooth.

Add flour and combine until smooth.

Press into a 9x13 inch baking pan or a 1/4 size sheet pan.

"dock" the dough by pricking the surface of the dough all over with a fork several times.

Place in the oven and bake for 30 minutes or until the edges are slightly browned.

Remove from oven and cut into squares or bars while still in the pan.

Return to the oven for an additional 10 minutes.

Remove from oven and place on a wire rack until cooled.

Store cookies in an airtight container for up to 1 week.

NOTE: Originally I made this recipe with both gluten free flour and coconut oil sticks in instead of regular butter. The result was not as I had hoped. So I recommend that you use regular butter along with gluten free flour or use regular flour along with the coconut oil stick, but not both together.

Enjoy!