

SLICE-N-BAKE “SUGAR” COOKIES

Nothing beats the warm goodness of a simple, buttery, sugar cookie. But even though we're grain-free and have pushed sugar to the side, we can still enjoy this favorite and the wonderful aroma that it brings to the kitchen!

Makes: 10

Ingredients:

3/4 cups Wheat-Free Market All-Purpose Baking Mix
2 tablespoons salted butter, room temperature
Pinch of salt
1 large egg
2 tablespoons Virtue Sweetener
1/2 teaspoon pure vanilla extract
Extra Virtue Sweetener



Directions:

Line a cookie sheet with parchment paper and set aside.

In a medium bowl, blend the All-Purpose Baking Mix, butter, salt, egg, sweetener and vanilla. Blend well with a wooden spoon until dough forms.

Place dough on plastic wrap and roll/form into a 3-inch diameter wrapped log (the diameter of the log will determine the diameter of the cookies). Freeze for 1 hour.

Preheat oven to 350 degrees F and unwrap the dough log. Slice dough into 1/4 inch slices and place onto the cookie sheet. Bake for 6-8 minutes or just until bottoms start to brown. Do not overbake.

Remove cookies from oven. While warm, sprinkle a little extra sweetener on each cookie if desired and allow to cool on wire rack.