

Gluten Free Sugar Cookie Cutouts



Festive sugar cookie cutouts are a MUST for Christmas, Easter, Valentine's Day, or any other special occasion! These sugar cookies are nice & thick, slightly soft, and a little bit chewy...a perfect combination! A touch of lemon zest makes them delicious *as well as* beautiful. Decorate these with royal icing for a bakery-perfect look.

Makes: About 24 average-sized cookies

INGREDIENTS:

*Reminder: When measuring out flours, make sure **not** to scoop your measuring cup into the bag. This will result in too much flour! Instead, pour or spoon the flour into your measuring cup and level off with the back edge of a knife. Whenever possible, measure out your flours by weight. This is the most accurate method.*

Dry Mixture:

2 cups brown rice flour (8.7 oz.)
2/3 cup tapioca flour (2.6 oz.)
2/3 cup white rice flour (3.4 oz.)
3 tsp. xanthan gum
½ tsp. salt

Wet Mixture:

1 cup butter (2 sticks)
1 ½ cup granulated sugar
2 tsp. vanilla
2 eggs + 2 egg yolks
2 tsp. lemon zest

GETTING READY

1. Line a couple of light-colored cookie sheets with parchment paper
2. Set out butter to soften
3. Zest your lemon
4. Select cookie cutters

LET'S GET STARTED!

1. To a medium-sized mixing bowl, add your brown rice flour, tapioca flour, white rice flour, xanthan gum, and salt. Whisk together. Set aside.
2. To a large mixing bowl, add your butter and granulated sugar. Mix until well-blended.
3. Add eggs, yolks, vanilla, and lemon zest. Mix until well-blended.
4. Scrape down bowl as needed.
5. Add dry mix to wet mix, one half at a time, mixing between each addition. Dough will be sticky. This is ok. Do not add more flour.
6. Lay out some waxed paper on a large cutting board (later it will be moved into fridge).
7. Scoop dough onto waxed paper
8. Cover with another piece of waxed paper.

9. Roll out dough to ¼" thick. Try to make sure that edges aren't thinner than the middle.
10. Use a ruler to check that edges of the dough are ¼" thick.
11. Put rolled-out cookie dough into refrigerator for 1 ½ hours. Don't skip this step or your cookies will spread.
12. Preheat oven to 375° when necessary, so that the oven is ready when you take the cookie dough out of the fridge.
13. Take dough out of fridge after 1 ½ hours (or more).
14. Remove top layer of waxed paper.
15. Cut out cookies. Dough will be firm. Press hard and jiggle cookie cutter to help remove it. Do not dip cookie cutter into gluten free flour.
16. You can reshape any tiny imperfections on the cookies with your fingers before baking.
17. Re-roll dough as needed, cut more cookies, and repeat until dough is gone. If cookie dough softens while you are cutting them out, just put it back into the refrigerator until it firms up again.
18. Bake for about 10 minutes. Although 10 minutes is perfect in my oven, every oven is different, so please keep an eye on them. You do not want them to become golden on the edges (as with other cookies). This would be over-baked.
19. Remove cookies from oven and let sit on tray for 3 minutes before moving them to a cooling rack. Before this time, cookies will be too soft and may break.
20. Cool cookies *completely* before decorating.
21. Enjoy your cookies!

Tip #1: *Don't skip the lemon zest! It gives these cookies a delicious, mild flavor. But make sure to only zest the yellow part...the white part underneath can be bitter.*

Tip #2: *Don't roll out the dough too thin. ¼ inch makes a perfect cookie!*

Tip #3: *If you are baking cookies of different sizes, bake the smaller cookies together on one tray because they bake quicker than the larger cookies.*