

## Sugar Cookies (Gluten & Dairy Free)

### Ingredients

- 3/4 cup shortening
- 3/4 cup sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 3 cups gluten free flour
- 1 1/2 teaspoon xanthan gum
- 3 teaspoons baking powder
- 1/8 teaspoon salt
- 1 can pre-made GF/DF white frosting, sprinkles, etc.



### Directions

In a large bowl, cream shortening and sugar until light and fluffy. Beat in eggs and vanilla. Combine the flour, gum, baking powder and salt; gradually add to creamed mixture and mix well.

Shape dough into 1-1/2-in. balls. Place 1 in. apart on greased baking sheets. Bake at 400° F. for 8-10 minutes or until lightly browned. Remove to wire racks to cool. Frost & decorate as desired.