



# Darlene's Sugar Cookies

*Makes 2 to 3 dozen*

- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup melted coconut oil
- 2 eggs, beaten
- 1 teaspoon vanilla
- 2 cups gluten-free flour
- 1 teaspoon cream of tartar
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon salt

Heat oven to 375 degrees

Add sugar to melted oil in a large bowl. Stir in beaten eggs and vanilla. Sift flour, cream of tartar, baking soda and salt; add slowly to shortening mixture. Chill for about a half-hour (this step can be omitted, but dough will be sticky).

Roll on lightly gluten-free floured board to  $\frac{1}{8}$ -inch thickness. Cut dough with your favorite cookie cutters. Arrange cookies on either a silicone mat or parchment paper and place on baking sheets about 2 inches apart.

Bake for 10-12 minutes (check sooner if using small cookie cutters). Cookies should be slightly brown on the bottom. Frost, if desired, when cool.

**Note:** Work fast before the coconut oil solidifies. If this happens, put the bowl into a hot water bath.

Recipe tested by Amy Schwabe