

Drop Sugar Cookie



Yield 24

(pictured, vegan)

Dry	2	C	=	250	g	Celiac Cucina Baker's Blend	
	2.5	Tbsp	=	20	g	Corn, Potato, or Tapioca Starch	
	1	tsp	=	4.8	g	Baking Powder	
	1/2	tsp	=	3	g	Baking Soda	
	1/2	tsp	=	3	g	Salt	
Wet	•	7	Tbsp	=	98	g	Unsalted Butter -- <u>Vegan: substitute 5 Tbsp (75) Oil</u>
	•	7/8	Cup	=	175	g	table sugar
		1/2	Tbsp	=	8	g	vanilla extract
		1/2	tsp	=	3	3	almond extract
		1					Large Egg, beaten -- <u>Vegan: substitute 2 tsp (4g) ground Chia in 4Tbsp (60g) Water</u>
		1	Tbsp	=	15	g	Water

1 - 2 Tbsp Sugar for coating

Instructions

Measure dry ingredients, add to a bowl, whisk to combine, and set aside. Prepare additional ingredients.

In a mixing bowl, place butter (or oil), and sugar. Whisk to combine (cream).

Add the remaining wet ingredients, and beat until combined and smooth

Add the dry ingredients, mixing until just combined. Do not overmix.

Refrigerate dough for 1 - 2 hours before preparing to bake.

Preheat the oven to 350°F, and line a baking tray with parchment paper, or a silicone mat. Set aside.

Roll the dough into balls before rolling in sugar and placing onto the prepared baking tray.

Bake on middle rack(s) for 12 - 14 minutes. Look for browned edges.

Allow to cool on the baking tray for 5 - 10 minutes before transferring to a wire rack to cool completely.