



The Tastiest Grain-Free Sugar Cookies

Gluten-Free, Grain-Free, Nut-Free, Dairy-Free option, Egg-Free option

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Total Time: 30 Minutes

Yield: approximately 24 cookies

Ingredients

- ½ cup softened butter + 2 Tablespoons melted butter (or palm shortening for dairy-free)
- 1 cup sugar
- 1 egg (or 1 Tablespoon of gelatin)
- ½ teaspoon vanilla
- 1 ⅓ cups [Otto's Naturals – Cassava Flour](http://www.ottosnaturals.com/cassava-flour)
- ¼ teaspoon baking soda
- ¼ teaspoon cream of tartar

Topping

- 2 Tablespoons of sugar for dusting

Instructions

1. Preheat oven to 375°F and line baking sheets with parchment paper.
2. In a large bowl combine softened butter (or shortening) and sugar using a hand mixer
3. Add egg, vanilla and melted butter to the butter and sugar mixture and mix until smooth
4. In a separate bowl add cassava flour, baking soda and cream of tartar and mix until combined (for egg-free, add gelatin at this step).
5. Combine dry ingredients into wet ingredients and mix well (for egg-free, add a Tablespoon of water at a time until a nice dough forms).
6. In a small bowl add 2 tablespoons of sugar
7. Roll dough into tablespoon-sized balls and coat in sugar topping
8. Place on baking sheet (for egg-free flatten with the bottom of a glass before baking) and bake for 6-8 minutes (for dairy-free, flatten with the bottom of a glass after baking). If doing both dairy and egg-free, flatten before baking.