



## Grain-Free Animal Crackers

Gluten-Free, Grain-Free, Nut-Free

### Ingredients

- 3 Tablespoons butter, melted
- ½ cup maple sugar or cane sugar
- 1 egg
- 1 Tablespoon vanilla extract
- 1 cup + 3 Tablespoons [Otto's Naturals - Cassava Flour](#)
- 2 Tablespoons maple syrup
- ¼ teaspoon baking soda
- ½ teaspoon sea salt

### Icing:

- 2 cups powdered sugar
- 2 ½ Tablespoons cold milk (dairy-free or whole milk)
- ¼ teaspoon beet powder (for pink icing)

### Instructions

1. Preheat the oven to 350°F. Line two baking sheets with parchment paper.
2. In a large mixing bowl, combine the melted butter, sugar, egg, and vanilla. Stir until combined.
3. Add the cassava flour, maple syrup, baking soda, and salt. Stir until a smooth dough forms. The dough should be moist but not sticky. If the dough seems too stiff, add a little water until the dough is soft and workable.
4. Lightly flour a work surface with cassava flour. Roll the dough out using a rolling pin to about ¼-inch thickness.
5. Use animal cookie cutters to cut shapes out of the dough and transfer the shapes to the baking sheets with a spatula. Re-roll the dough and continue to cut shapes until all the dough is used.
6. Bake the animal crackers for 10-12 minutes. The edges of the cookies should be just starting to brown. **Note:** If using regular size cookie cutters (not mini animal cookie cutters), bake the crackers for closer to 14-15 minutes.
7. Let the crackers cool completely before dipping them in the icing.
8. To make the icing, combine the powdered sugar and milk in a mixing bowl and whisk until smooth. Dunk each animal cracker upside down into the icing and place the iced animal cracker on a cooling rack. Let the icing set before storing or enjoying!