

OUR RECIPE FOR

GLUTEN-FREE SUGAR COOKIES

YOU'LL NEED

- 1 stick (8 tablespoons) soft butter
- 1 large egg
- 1 teaspoon vanilla extract

BAKES
24 COOKIES

Our mix makes the ultimate sugar cookie. Keep it on hand for a quick and easy way to bake sweet, buttery cookies, perfect for decorating.

SIMPLE COOKIE GLAZE:
Stir together 1 cup confectioners' sugar and 1/2 teaspoon vanilla. Add 2-3 tablespoons cream a little at a time until a spreadable consistency.

- 1 • **BEAT** together mix, butter, egg, and vanilla until light and fluffy.
- 2 • **DIVIDE** dough in half and form into 1" thick disks. Wrap disks and refrigerate for 2 hours.
- 3 • **WORKING** with one piece of dough at a time, flour both sides of dough with gluten-free flour or cornstarch. Roll 1/8" (for crispier cookies) to 1/4" (for chewier cookies) thick. Cut into shapes and transfer to ungreased baking sheet.
- 4 • **BAKE** in preheated 350°F oven for 12-16 minutes, or until lightly browned around edges. Cool completely on a rack.

BAKERS TIP:

For drop cookies: Blend 1 tsp. baking powder into dry mix. Prepare dough as above, using 10 Tbsp. butter. Scoop spoonfuls of dough, roll in sugar, and place on ungreased pan. Flatten to 1/4" thick and let rest 15 minutes before baking. Bake as directed above.

COMPLIMENTS OF
The King Arthur Flour Kitchen

NO COMPROMISES:

Our mixes are carefully crafted in our test kitchen through meticulous taste-testing (it's a tough job, but we're up to the challenge!) and blending to replicate our favorite recipes. The result? Wholesome mixes that make the finest gluten-free baked goods around. Simple ingredients, reliable results, and deliciousness for everyone to enjoy!

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100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.

 ALL INGREDIENTS IN THIS MIX ARE NON-GMO FROM THE SOURCE. Learn more at: KingArthurFlour.com/non-gmo

 We're committed to using the power of business as a force for social and environmental good.

GLUTEN FREE

SUGAR COOKIE MIX



EASY TO PREPARE

GLUTEN FREE

SUGAR COOKIE MIX

BAKES 24 CUT-OUT
OR DROP COOKIES

THIS MIX IS:
EASY TO ROLL OUT

NO ARTIFICIAL PRESERVATIVES



NET WT 12 OZ (340g) 

BEST IF BAKED BY:



Nutrition Facts

Serving Size 3 Tablespoons (28g)
Servings Per Container 12
(one serving = 2 cookies)

Amount Per Serving	Mix Prepared	
Calories	110	180
Calories from Fat	5	80
	% Daily Value**	
Total Fat 0.5g*	1%	14%
Saturated Fat 0g	0%	25%
Trans Fat 0g		
Cholesterol 0mg	0%	12%
Sodium 135mg	6%	6%
Total Carbohydrate 24g	8%	8%
Dietary Fiber 1g	4%	4%
Sugars 11g		
Protein 1g		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	0%	2%
Iron	2%	2%

*Amount in Mix. Prepared contributes an additional 70 Calories (80 Calories from Fat), 9 g Total Fat (5 g Saturated Fat), 35 mg Cholesterol, 5 mg Sodium, 1 g Protein.
**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: CANE SUGAR, WHOLE GRAIN OAT FLOUR, POTATO STARCH, CORNSTARCH, NATURAL VANILLA FLAVOR, SALT, XANTHAN GUM.

DISTRIBUTED BY
THE KING ARTHUR FLOUR COMPANY, INC.
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Do not eat raw mix, dough, or batter.

Produced in a GFCO-certified gluten-free facility.

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