

Gluten-free Sugar Cookies

1 ½ cups (375 ml) white rice flour
½ cup (125 ml) chilled butter or margarine
½ tsp (2.5 ml) cream of tartar
½ cup (125 ml) sugar
½ tsp (2.5 ml) baking soda
1 egg (keep in fridge until ready to use)
1 ½ tsp (7.5 ml) xanthan gum
½ tsp (2.5 ml) vanilla
1/8 tsp (.6 ml) salt

In a mixing bowl, blend rice flour, cream of tartar, baking soda, xanthan gum and salt. Add chilled butter and blend with two forks or a pastry cutter until the mixture is crumbly. In another bowl, whip sugar, egg and vanilla until fluffy. Add to dry mixture and blend until the dough starts to pull away from the side of the bowl. Remove the dough, form into a ball and wrap in parchment or plastic wrap dusted in icing sugar and place into the fridge for one hour. Roll the dough to ¼ inch thick and cut out shapes as desired. Bake in preheated oven at 350 for 12 minutes, Cool on wire rack.

Source: Calgary Herald