

From *Gluten-Free Nosh* at www.glutenfreenosh.com
Please refer to web site for full story and information about the recipe. <http://wp.me/pGgB6-ie>

Gluten-Free Hanukkah Sugar Cookies

(gluten-free, dairy or dairy-free)

[By Gluten-Free Nosh](#)

Sugar Cookie Ingredients:

- 3 cups gluten-free flour blend:
 - 1 cup brown rice flour*
 - 1/2 cup sorghum flour*
 - 1/2 cup tapioca starch*
 - 1/2 cup potato starch*
 - 1/2 cup sweet rice flour*
- 2 teaspoons baking powder
- 3/4 teaspoon xanthan gum
- 1/4 teaspoon salt
- 1 cup (2 sticks) butter or dairy-free margarine
- 1 cup sugar
- 2 eggs
- 1 1/2 teaspoons pure vanilla extract

Cookie Frosting Ingredients:

- 1 pound (3 3/4 cups) confectioners' sugar
- 5 tablespoons milk or milk substitute
- 2 tablespoons light corn syrup
- 1 tablespoon pure vanilla extract
- Food coloring
- Gluten-free sprinkles

Method:

1. Gently whisk together gluten-free flours, baking powder, xanthan gum and salt in a large bowl; set aside.
2. In the bowl of a stand mixer, beat together butter and sugar until light and fluffy. Add eggs, one at a time, beating until eggs are well-incorporated. Stir in vanilla. Gradually add flour mixture, mixing until combined.

3. Divide dough into three balls, kneading balls a few times to make sure dough is smooth. Wrap balls in waxed paper and refrigerate for one hour or overnight.
4. When you're ready to cut out the cookies, preheat oven to 375 degrees and line two baking sheets with parchment paper.
5. Spread a generous amount of brown rice flour on your work surface and roll out one-third of dough at a time, keeping the rest in the refrigerator until needed. Roll dough to 1/4-inch thickness. If dough is sticky, knead in a little extra rice flour and roll between two pieces of waxed paper. Cut dough into shapes with cookie cutters. Transfer cookies, spacing 1 inch apart, to lined baking sheets.
6. Bake cookies at 375 degrees for 12 to 14 minutes, until edges are light brown. Cool on baking sheet before removing to wire rack.
7. To frost cookies, place confectioners' sugar, milk, corn syrup and vanilla extract in a large bowl and mix with a fork until it reaches a smooth, thick, spreadable consistency, like honey. If frosting is too stiff, add a little more milk. If it's too liquidy, add more confectioners' sugar.
8. Divide frosting into a few bowls and stir a couple drops of food coloring into each bowl. Frost the cookies with a knife or offset spatula. You can also add sprinkles before the frosting sets.
9. If you want white frosting, omit the vanilla extract (which turns the frosting a light tan) and sub an extra tablespoon of milk instead.

Yield: About 50 frosted cookies