

Commercial Recipe:

Gluten Free, Vegan Sugar Cookie Mix - Instructions:

Yield: Per batch of 24 cookies use:

Ingredients:

12 oz. Mix

1/2 cup melted unsalted butter (Measure after melting)*

*for VEGAN prep option replace butter with melted coconut oil or vegetable shortening)

3 TBSP water

Directions:

1. Add melted butter (or vegan alternative) and water to mix.
2. Roll out dough to 1/4" thickness.
3. Cut out shapes with cookie cutters.
4. Gently transfer to baking sheet lined with parchment paper.
5. Bake 8 minutes in pre-heated 350°F oven.
6. Cool completely before (optional) frosting or decorating.



Please Scan QR code for more information.