

Commercial Recipe:

Gluten Free, Vegan Sugar Cookie Mix - Instructions:

Yield: Per batch of 12 cookies use:

Ingredients:

12 oz. Mix

1.5 cup plus 1.5 TBSP unsalted butter (measured melted)*

*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 on floured surface.
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.