

Gluten Free Sugar Cookies with Chocolate Buttercream Frosting

Author: Taryn from Design, Dining and Diapers

Prep time: 15 mins

Cook time: 20 mins

Total time: 35 mins

Serves: 18 cookies

Ingredients:

Cookies:

2 Cups of Gluten-Free Flour (I use Bob's Red Mill All Purpose Flour Mix)

1 tsp. Baking Powder

1 Tbsp. Ener-G Egg Replacer + 1/4 Cup Water (Or 2 eggs)

1/2 Cup Brown Sugar

1/2 Cup Sugar

1/2 Cup Melted Coconut Oil

2 tsp. Vanilla

1/2 Cup Sugar (for rolling)

Frosting:

1/2 Cup Softened Butter

2 1/2 Cups of Powdered Sugar

1/4 Cup Cocoa Powder

1 tsp. Vanilla

2 Tbsp. Milk

Chopped Strawberries

Instructions:

1. Pre-heat oven to 350 degrees.
2. Combine sugars, oil, vanilla and eggs together.
3. Slowly add in the flour mix and baking powder and mix until smooth.
4. Roll the cookie dough into 1 1/2" balls and then roll in sugar.
5. Place on a cookie sheet 2" apart.
6. Gently flatten the balls with the bottom of a glass by pressing down on them.
7. Bake for 10-12 minutes.
8. Let the cookies cool. Meanwhile combine all of the frosting ingredients and beat until smooth.
9. Frost the cookies and garnish with strawberries.