



Montana Gluten Free Processors

141 Andrea Dr.

Belgrade MT, 59714

(406) -600-7400

[info@montanaglutentfree.com](mailto:info@montanaglutentfree.com)

<http://www.montanaglutentfree.com>

## Vegan Sugar Cookies

adapted from SheKnows.com

### Ingredients:

- 1 ¼ cups Montana Gluten Free All Purpose Flour\*
- ½ cup Sugar
- ¼ tsp Baking Soda
- ½ c Vegan Butter or Coconut Oil
- 1 tsp Vanilla
- 1-2 Tbsp Water

### Directions:

- Combine flour, sugar, and baking soda.
- Add butter/coconut oil, vanilla, and 1 Tbsp water to the mixture.
- Blend until just combined (add more water if dough is too dry).
- Refrigerate dough for 30 minutes.
- Split dough into two equal pieces. Roll each half between 2 pieces of parchment paper to ¼" thickness.
- Cut dough using cookie cutters, and freeze cut shapes for at least 30 minutes.
- Preheat oven to 350° F.
- Remove cut cookie shapes from freezer and transfer to a parchment lined baking sheet.
- Bake for 7-10 minutes.
- Transfer to wire racks to cool completely.

Enjoy!

*\*Montana Gluten Free Waffle Pancake Mix can be used in place of All Purpose Baking Mix*