



Recipes

Snickerdoodles

Everyone's favourite cinnamon-sugar coated cookie



Ingredients:

- 1 1/4 cup sugar, divided
- 1/2 cup butter
- 2 eggs
- 1 tsp vanilla
- 2 cups GFC Quick Breads & Cookies Flour Blend or GF Bisquick
- 2 tsp cinnamon

Instructions:

1. Cream together the butter and 1 cup of the sugar until smooth. Add eggs one at a time mixing well after each, then stir in vanilla.
2. Add flour and stir until dough forms. In a small dish mix cinnamon and remaining sugar and set aside.
3. Grease your hands lightly, shape dough into 1 1/4" - 1 1/2" inch balls. Roll in the sugar cinnamon mixture to coat, then place on lightly greased baking sheet. Place cookies and the baking sheet in freezer for 10-15 minutes. This will prevent cookies from spreading out too much.
4. Bake at 375 F for 10-15 minutes, or until bottoms are lightly browned and tops are a bit firm.

Recipe by GlutenFreeClub at www.glutenfreeclub.com

