



RECIPE

SNICKERDOODLE CINNAMON COOKIES

Using Gluten-Free Naturals® Cookie Blend

1 cup butter
1 1/2 cups sugar
2 eggs
1/2 to 1 teaspoon vanilla extract
2 1/2 cups Gluten-Free Naturals® Cookie Blend
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
3 teaspoons cinnamon
1/4 cup sugar

Cream the butter and sugar until fluffy. Add the eggs and vanilla and blend. Add the Cookie Blend, cream of tartar, soda and salt. Blend well.

In a small dish, blend the cinnamon and sugar together. Roll dough into balls that are about 1 inch or a little smaller, and then roll into the cinnamon sugar mixture. (If the dough is difficult to roll, refrigerate it for 30 to 60 minutes.)

Place on an ungreased baking sheet and bake at 375° for 10 minutes. Cool 2 minutes on the baking sheet (important!), and then remove to a cooling rack.

*We are not responsible for the gluten-free status of other manufacturer's products. Please check the ingredients list on the package or contact the manufacturer directly.