

## Gluten Free Sugar Cookies

1 Cup Butter, Softened  
1 Cup Sugar  
2 Eggs  
2 ½ cups Gluten Free Flour Mix  
1 tablespoon GF Vanilla  
1 teaspoon Cardamom  
1 teaspoon baking powder

### Optional Frosting:

3 Cups Powder Sugar  
1/3 Cup Butter  
1 teaspoon GF Vanilla  
1 -2 tablespoons milk

Combine 1 cup butter, sugar and egg in large bowl. Beat at medium speed until creamy. Reduce speed to low; add all remaining cookie ingredients. Beat until well combined. Divide in half and wrap in plastic food wrap. Refrigerate until firm (at least 2 hours).

Heat oven to 400°F. Roll out dough on lightly gluten free floured surface, one-third at a time (keeping remaining dough refrigerated), to 1/8-inch thickness. Cut with 2-inch cookie cutters. Place 1 inch apart onto ungreased cookie sheets.

Bake for 6 to 10 minutes or until edges are lightly browned. Cool 1 minute before removing from cookie sheets. Cool completely.

Combine powdered sugar, 1/3 cup butter and 1 teaspoon vanilla in small bowl. Beat at low speed, adding enough milk for desired spreading consistency. Tint frosting with food color, if desired. Frost and decorate cooled cookies as desired.