

Seasonal cut out cookies

Makes 2 dozen cookies

Ingredients

1 cup unsalted butter or coconut oil, room temperature

$\frac{1}{2}$ cup granulated sugar

1 large egg yolk

1 teaspoon vanilla extract

$2\frac{1}{2}$ cups White gold gluten-free all purpose flour

Confectioners' sugar, for dusting

Preparation

1. In a large mixing bowl, cream the butter and granulated sugar. Add the egg yolk and vanilla extract, mixing until incorporated.

2. Gradually add the flour to the butter mixture, mixing until a dough forms. Turn out the dough onto a clean surface and shape into a flattened disk. Wrap the disk in plastic wrap and refrigerate for 20 minutes.

3. Line two baking sheets with parchment paper. Roll out the dough between two pieces of parchment paper, or a surface lightly dusted with gluten-free flour, until it is $\frac{1}{4}$ -inch thick. Cut out cookies using cookie cutters and transfer to the baking sheets. Refrigerate for 30 minutes.

4. Preheat the oven to 350°F. Bake the cookies for 10 to 15 minutes, until golden. Transfer the cookies to a wire rack to cool. Dust with confectioners' sugar before serving. May be stored in an airtight container at room temperature for up to 3 days.