

Gluten Free Sugar Cookies with Buttercream Frosting

Recipe Card 1 of 2 | From the Kitchen of Hailey Harlicker



Ingredients for Cookies

¾ cup butter (softened)

4 oz cream cheese (to make dairy free, use the brand Kite Hill)

1 ½ cup sugar

1 egg

1 tsp vanilla extract

1 ¼ tsp almond extract

1 tsp salt

3 cups flour (gluten free – preferably the brand Pamela's)

Instructions for Cookies

1. Beat butter 1–2 minutes. Add cream cheese, beat for 1 minute. Add sugar, beat for 1–2 minutes. Add egg, vanilla, and almond extract, beat 1–2 minutes.
2. Add salt and flour, beat until barely combined. Dough will be sticky!
3. Scrape dough out. Cover in plastic wrap and refrigerate for at least 2 hours.
4. After removing dough from fridge, preheat oven to 350 degrees.
5. Use floured hands to flatten out half the dough on a floured surface. Use rolling pin to smooth out ¼ inch thick. Use cookie cutter to make shapes. Put on lined baking sheets.
*Dough should be cold going into the oven, if dough is warm, place baking sheet in fridge to chill before putting in the oven.
6. Bake cookies for 9 minutes (small), 10–11 minutes (large). Cookies should be barely browned on bottom.
7. Leave cookies on sheet for 5 minutes. Immediately transfer to airtight container until completely cooled.
8. Once completely cool, frost.



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Ingredients for Frosting

1 cup butter (room temp)

4 cups powdered sugar

4 Tbsp coconut cream

Food coloring (optional)

¼ tsp salt

1 tsp vanilla extract

½ tsp coconut extract

½ tsp almond extract

Instructions for Frosting

1. Beat softened butter until fluffy, 2–3 minutes.
2. Add 2 cups powdered sugar and 2 Tbsp coconut cream. Beat well.
3. Add remaining powdered sugar and coconut cream. Beat well.
4. Add salt, vanilla, coconut, and almond extracts. Beat well.
5. Add any extra cream if needed.
6. Add food coloring (optional)
7. Frost away!

