



### **Wheat and Dairy Free Sugar Cookies With Coconut Frosting**

1 1/2 Cups Sugar	1 teaspoon Baking Powder
1 Cup Shortening	1 teaspoon Salt
3 Eggs	2 cups Oat flour
1 teaspoon Vanilla	1 Cup Gluten Free Flour Blend
1 teaspoon Xanthan Gum	

Beat together sugar, shortening eggs and vanilla until well combined. Mix in Xanthan gum, baking powder and salt. Slowly add oat flour and gluten free flour blend. Cover bowl and refrigerate for at least 2 hours. Heat oven to 375. Take 1/3 to half of the dough out leave rest in fridge. Put a little flour on a sheet of wax paper place dough on top and place another piece of wax paper on top. Roll out to desired thickness. Cut out shapes. The dough is still sticky so you need a simple cookie cutter that just cuts a fairly simple shape. As you can see I used a Christmas tree. It was the simple kind made of metal. Place on greased cookie sheets for these I only got 9 to a cookie sheet they do spread some as they bake. Take out the rest of dough and repeat. Bake for 10 minutes until slightly brown on bottom edge. Put on wire rack to cool.

#### **Coconut Frosting:**

1/4 cup coconut oil	3 1/4 cups powdered sugar
1 teaspoon vanilla	3 to 6 tablespoons Coconut Milk

Mix together the coconut oil and vanilla and 2 Tablespoons of coconut milk. Add 2 cups of powdered sugar and mix well. Add an additional tablespoon of coconut milk and the rest of the powdered sugar. If too thick add additional coconut milk. If you store this in the refrigerator it will harden so you need to take it out to soften or microwave for 30 seconds and stir so you can frost.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>