



Star Cut-Out Cookies (Gluten-Free Recipe*)

Gluten free cut-out cookies! This basic cut-out cookie recipe can be decorated for any holiday or occasion.

45 min. **2:25**

prep time total time

3 1/2 dozen cookies

- 1 cup** sugar
- 1 cup** Land O Lakes® Butter, softened
- 2** Land O Lakes® All-Natural Egg yolks
- 1 1/2 teaspoons** gluten-free vanilla
- 2 1/4 cups** Gluten-Free Flour Blend (see below)
- 1/4 teaspoon** salt

Directions

Combine sugar and butter in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add egg yolks and vanilla. Continue beating, scraping bowl often, until well mixed. Reduce speed to low; add flour blend and salt. Beat until well mixed. Cover; refrigerate until firm (1 hour).

Heat oven to 350°F. Roll out dough on surface sprinkled lightly with gluten-free flour, one-half at a time (keeping remaining dough refrigerated), to 1/4-inch thickness. Cut with 2 1/2-inch star-shaped cookie cutter. Place 1 inch apart onto ungreased cookie sheets.

Bake for 8 to 12 minutes or until edges are lightly browned. Let stand 2 minutes; remove from cookie sheets. Cool completely.

Gluten-Free Flour Blend: To make flour blend, combine 2 cups rice flour, 2/3 cup potato starch, 1/3 cup tapioca flour and 1 teaspoon xanthan gum. Use appropriate amount for recipe; store remainder in container with tight-fitting lid. Stir before using.

**This recipe was developed using alternative flours and other products labeled as "gluten-free". To date, the FDA and USDA have not defined the term "gluten-free." Therefore, to the best of our knowledge, the ingredients in our Process Cheese (example: American Process Cheese) and our natural dairy products (examples: natural cheese and butter) do not contain gluten.*

Recipe Tip

- Use any shape 2 1/2-inch cookie cutter, depending on the season.

- Learn about gluten-free baking.

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Nutrition Facts (1 cookie)

Calories: 90	Fat: 4.5g
Cholesterol: 20mg	Sodium: 50mg
Carbohydrates: 12g	Dietary Fiber: 5g
Protein: 1g	

How Did This Recipe Work Out for You?

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