

## PIPER'S CINNAMON COOKIES--Gluten, Egg, and Dairy Free      makes about 2 dozen

- 2 sticks **Earth Balance Vegan "butter,"** softened
- 1/2 cup powdered sugar
- 1 1/2 tablespoons vanilla extract
- 2 cups GF flour mixture (below\*)

*Roll the cookie dough balls in this mixture:*

- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon

Preheat oven to 350 degrees Fahrenheit.

**Beat the "butter" with the powdered sugar for 5 minutes** using an electric mixer until quite light; scrape down the sides of the bowl 2 or 3 times. Beat in vanilla extract. Slowly beat in the GF flour mixture and salt until well-combined and dough holds together. In a separate small bowl, mix well together the sugar and cinnamon.

**Roll dough into 1-inch balls and roll each ball in the cinnamon-sugar mixture.** Place balls two-inches apart on parchment-lined baking sheets. Using the flat of your hand, press the cookies down into circles about 1/4-inch thick.

**Bake one sheet at a time on the middle rack of the oven for about 8 minutes** or until golden and firm. Remove from oven, set sheet on a cooling rack, and let cookies cool totally on the sheet. Using a thin spatula, take the cookie off the sheets onto a plate or a storage container.

**\*Gluten-Free Flour Mixture--You'll have some leftover:**

- 1 cup brown rice flour
- 3/4 cup white rice flour
- 2 cups GF oat flour
- 1/4 cup yellow cornmeal
- 3/4 tsp xanthan gum
- 1 teaspoon salt