

## Rice Flour Sugar Cookies

1	cup	sugar	250 ml
2/3	cup	margarine or butter	170 ml
1		egg*	
1	tsp	vanilla	5 ml
1	pouch	Rice Cake & Cookie Mix	300 g

### Directions

Preheat oven to **375°F**.

Cream the sugar and margarine until light and fluffy. Add the egg and vanilla. Beat the mixture until light and smooth.

GRADUALLY add Kingsmill Cake & Cookie Mix. Blend until it forms a smooth dough.

Roll into balls. Place on greased cookie sheet; flatten with a fork.

Bake in preheated oven at **375°F** for **10 to 12 minutes**. Cool on rack.

Yield: 4 dozen cookies

\*Or use 1 tsp Kingsmill Egg Replacer and 2 tbsps of water.

### Variations:

1. Chill the dough for at least 2 hours or until very firm. Roll out dough 1/8" to 1/4" thick on lightly floured board. Cut in various shapes with cookie cutters. Bake as above.

Yield: 6 dozen 2" diameter cookies.

2. Brown sugar may be substituted for the granulated sugar.
3. Orange or lemon extracts may be substituted for the vanilla.
4. For spice cookies, add 1 tsp, cinnamon, ginger, nutmeg or any combination.
5. May be decorated with coloured icings and coloured sugars etc.