

Sensational Snickerdoodles

Ingredients

2 3/4 cups gluten free flour blend
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 t baking powder
1/2 teaspoon cream of tartar
1 cup butter substitute
1 1/4 cups sugar
2 eggs
1/4 cup coconut milk
2 teaspoons vanilla extract



CINNAMON SUGAR MIX (For rolling)

1/4 C sugar
1 T cinnamon

Directions

Combine GF flour, salt, baking soda, baking powder and cream of tartar in one bowl Set aside.

In another bowl, combine butter substitute (softened), sugar, eggs, coconut milk, and vanilla extract until mixture is creamy. Add flour and mix until dough begins to come off of the sides.

Preheat oven 375 degrees and grease a cookie sheet with butter substitute.

Combine the sugar and cinnamon for the cinnamon sugar mix, then roll your cookie dough into balls and roll around in the mix until well coated. Do this for 12-15 cookies, then place in your preheated oven.

Bake for 8-12 minutes, or until the tops are a light golden brown. Allow to set for 5-10 minutes before serving. Enjoy!