

## GF Soft Cut-out Sugar Cookies

**Prep time:** 1hr 30min  
cookies

**Cook time:** 10min    **Total time:** 1hr 40min    **Yield:** 30

### Ingredients:

#### Wet ingredients

- ½ cup butter, melted
- ½ cup cane sugar
- 2 tbsp honey
- 2 eggs, at room temperature
- 2 tsp vanilla extract
- ¼ tsp almond extract

#### Dry Ingredients

- 3 cups almond flour
- ½ cup coconut flour
- ¼ tsp baking soda
- ¼ tsp salt

#### For the Vanilla Butter Cream

- ½ cup butter, room temperature
- 1 cup powdered sugar
- 1 ½ tsp vanilla extract

#### To decorate

- Sprinkles of choice



### Instructions

1. In a large bowl, add the melted butter, sugar, honey, eggs, vanilla and almond extract; whisk until well combined and smooth.
2. Next, add dry ingredients to wet ingredients: almond flour, coconut flour, baking soda and salt. Mix with a wooden spoon (not a whisk) until dough comes together.
3. Divide dough into two balls or discs and wrap tightly with plastic wrap. Chill dough in the refrigerator for at least 1 hour (preferably 2) or 30-45 minutes in the freezer. Also optional to chill overnight if you want to save time.
4. Once ready to bake: preheat oven to 350 degrees F. Line a large baking sheet with parchment paper.
5. Take one of the dough balls (leaving the other in the fridge, as you'll need to work in batches) and place it on a large sheet of parchment paper that's been dusted with a good amount of coconut flour. Add another large sheet of parchment paper on top of the dough ball and then begin to roll out into a large rectangle until the dough is about 1/4th inch thick. The dough is soft, so you need to work quickly so that it doesn't warm up too much! This is also the best method to prevent the dough from sticking to the rolling pin. Use your favorite cookie cutters to cut the dough into shapes, then use a spatula to help you transfer the cookies to the prepared baking sheet.
6. Bake cookies for 9-13 minutes or until just slightly golden brown on the edges. If you want slightly crispier cookies along the edges, just bake for a minute or two longer. Allow cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to finish cooling. Makes roughly 30 sugar cookies, depending on the size of your cutouts.
7. For the vanilla buttercream: Beat butter, powdered sugar and vanilla on high until smooth and fluffy, about 2 minutes. Frost each cookie, then decorate however your heart desires!
8. Cookies will stay good for up to 5 days at room temperature if kept in an airtight container. Cookies can also be frozen for up to 3 months in an airtight container.

**Recipe modified from:** [ambitiouskitchen.com](http://ambitiouskitchen.com)